

## LUNCH - DINNER

### SHAREABLES

grilled spanish octopus <i>romesco, nicoise olives, peppadew peppers</i>	24
tuna carpaccio <i>capers, blood orange, chives, crostini</i>	25
smoked oysters rockefeller <i>spinach, parmesan, bread crumbs</i>	25
baked clams casino <i>bacon, herb butter, bread crumbs</i>	20
fried calamari <i>marinara, rhode island or thai chili</i>	22
lobster kimchi fried rice <i>ginger, bok choy, spicy sesame oil</i>	26

### SALADS

baby beet salad <i>beet hummus, micro basil, pistachio crumble, raspberries</i>	19
five lettuce caesar salad <i>housemade caesar dressing, croutons</i>	19
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	19
tuscan kale & couscous salad <i>garbanzo, castelvetrano olives, pickled pearl onions, feta</i>	21
seafood cobb salad <i>maine lobster, crabmeat, shrimp, bacon, blue cheese, avocado</i>	40
<i>add shrimp - 19, add salmon - 19, add chicken - 15, add tuna - 23</i>	

### SUSHI

hamachi crudo <i>yuzu kosho aioli, shiso radish sprouts, trout roe</i>	26
yellowfin tuna roll <i>nori, sesame</i>	23
rising sun roll <i>tuna, avocado, spicy salmon</i>	26
rock + roll maki <i>crispy shrimp, cucumber, sriracha kewpie</i>	26
blue crab california roll <i>jumbo lump crabmeat, avocado</i>	24
spicy hamachi <i>avocado, tuna, jalapeño</i>	26
sushi platter <i>blue crab california roll, 2 yellowfin tuna, 2 yellowtail, 2 organic salmon, 2 shrimp</i>	62
sashimi platter <i>3 yellowtail, 2 shrimp, 3 scallops, 3 organic salmon, 4 yellowfin tuna</i>	60
spicy tuna tartare <i>avocado, eel sauce, wonton crisp</i>	24
sake, hakutsuru "sho-une" <i>japan</i>	11/60

### NEW ENGLAND CLAM CHOWDER BACON, POTATOES, CREAM

19

# DOCKS

OYSTER BAR & SEAFOOD GRILL

### OYSTER BAR



oyster sampler <i>daily selection of east and west coast oysters</i>	49
littleneck, middleneck or cherrystone clams	29
jumbo shrimp cocktail	26
colossal crab cocktail	30
royale plateau <i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster</i>	80
grand plateau <i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, crab meat</i>	150

### FRITES

docks fish + chips <i>nordic cod, house-cut french fries</i>	34
prince edward island mussels <i>mariniere or provencal, house-cut french fries</i>	34
american wagyu flat iron <i>parmesan herb steak fries</i>	46
8 oz filet mignon	58
<i>roasted baby fennel, pee wee potatoes, bordelaise sauce</i>	
grilled 14 oz prime ny strip steak <i>parmesan herb steak fries</i>	62

### SANDWICHES

<i>all served with house-cut french fries and cole slaw</i>	
maine lobster roll <i>lobster, remoulade, buttered bun</i>	39
crab cake sandwich <i>jumbo lump crab cake, sesame bun, rémoulade</i>	34
docks sirloin burger	29
<i>smoked tomato aioli, pickled red onion, iceberg lettuce, sesame bun</i>	

## HAPPY HOUR

HAPPY HOUR OYSTERS 1.50 EACH  
3 TO 7PM - ALL WEEK  
BAR SERVICE ONLY

### SIMPLY PREPARED

organic faroe island salmon	42
pan seared diver scallops	46
grilled yellowfin tuna	44
pan roasted mediterranean bronzino	40
sautéed maryland crab cakes	44
atlantic swordfish	42
<i>simply prepared items served with fennel potato purée, sugar snap peas, rainbow carrots, fava beans, asparagus, herb pistou</i>	

### MURRAY'S FARM CHICKEN 38

CONFIT CHICKEN CROQUETTE, POTATO PUREE, MOREL MUSHROOMS

### PASTA

shrimp scampi risotto <i>caper, lemon chili butter, mascarpone, cherry tomatoes</i>	42
linguini clam sauce <i>fresh shucked littleneck clams, house-made marinara or white wine sauce</i>	35
maine lobster ravioli <i>lemon, tarragon, parmesan crema</i>	37

### LOBSTER



1 1/2 lb baked stuffed lobster 85

*lump crab, herb butter, baked potato, coleslaw*

all sizes available MP

*steamed, broiled, grilled, baked, chilled served with baked potato and coleslaw*

### SIDES

spring vegetable saute <i>lemon dill vinaigrette</i>	15
creamed spinach <i>gruyere, crispy onion gratin</i>	15
pee wee potatoes <i>smoked romesco</i>	15
parmesan truffled fries <i>rosemary</i>	15
grilled asparagus <i>ramp pesto</i>	15
yukon gold potato purée	15

## WINES BY THE GLASS

	GLASS	BOTTLE
<b>SPARKLING</b>		
grand cru champagne, emile paris <i>france</i>	25	100
prosecco, ruggeri <i>italy</i>	16	64
cava, cune <i>spain</i>	15	60
sparkling rosé, castelloig <i>spain</i>	15	60
<b>WHITE</b>		
pinot grigio, giuliano rosati <i>italy</i>	16	64
albariño, araciell <i>california</i>	16	64
sauvignon blanc, the crossings <i>new zealand</i>	17	68
chardonnay, hartford court <i>california</i>	18	72
chablis, nicolas potel <i>france</i>	21	84
etna bianco, tornatore <i>italy</i>	16	64
sancerre, domaine durand <i>france</i>	22	88
<b>ROSÉ</b>		
rosé, domaine poli <i>france</i>	15	60
<b>RED</b>		
barolo, marziano abbona <i>italy</i>	23	92
chianti classico, nozzole <i>italy</i>	16	64
côtes du Rhône, château maucoil <i>france</i>	16	64
pinot noir, oppenlander <i>california</i>	19	76
cabernet sauvignon, loren crossing <i>california</i>	21	84
malbec, zuccardi <i>argentina</i>	16	64
<b>SAKE</b>		
junmai daiginjo, hakutsuru, sho-une <i>japan</i>	11	60 720 ml
junmai nigori, joto "the blue one"	11	60 720 ml

Sarabeth's

try our sister restaurant



## MIDTOWN MARTINIS



<b>caprese tiny tini</b>	16
<i>hendricks gin, house-made tomato water, method dry</i>	
<b>classic dirty</b>	21
<i>ketel one vodka, olive brine, blue cheese stuffed olives</i>	
<b>docks manhattan (draft)</b>	19
<i>maker's mark bourbon, method sweet vermouth, italian amari blend, angostura bitters</i>	
<b>nitro espresso martini</b>	20
<i>trumans vodka, mr. black coffee liqueur, espresso</i>	

## THE ALTIUS MARTINI - SERVED TABLESIDE 35

*grey goose altius vodka, in & out method vermouth, martini served to your preference*

### CRAFT COCKTAILS

<b>green goddess</b>	19
<i>tito's vodka, lemon, fresh basil, cucumber</i>	
<b>smoky mango margarita</b>	21
<i>cantera negra silver tequila, amaras mezcal, lime, chipotle honey, mango</i>	
<b>white rabbit negroni</b>	20
<i>catskills pollinator gin, method dry vermouth, bitteroma bianco</i>	
<b>thai the knot</b>	22
<i>bacardi rum, lime, ginger, tropical falernum, coconut, fresh basil, chili</i>	
<b>sunsets in the sand</b>	20
<i>patron reposado tequila, yuzu, blood orange, peach</i>	
<b>mixed berry julep</b>	22
<i>angel's envy bourbon, lemon, lemon-zested mint agave, mixed berry, fresh mint</i>	
<b>spicy paloma (draft)</b>	19
<i>hornitos tequila, ghost tequila, lime, grapefruit, club soda</i>	

## NON-ALCOHOLIC

<b>spring awakening</b>	9
<i>fever tree mediterranean tonic water, lemon, rosemary, pineapple</i>	
<b>fan the flames</b>	11
<i>bare reposado tequila, lime, maple chile, blood orange, salt rim</i>	
<b>peach &amp; basil mule</b>	9
<i>peach purée, lime, basil, ginger beer</i>	
<b>amalfi spritz</b>	12
<i>orange twist</i>	

## DRAFT BEER

threes brewing - logical conclusion neipa <i>new york</i>	10
montauk - seasonal <i>new york</i>	10
other half - snaps pilsner <i>new york</i>	10
blue point - toasted lager <i>new york</i>	10
grimm - weisse wheat <i>new york</i>	10
stella artois <i>belgium</i>	10
barrier - money ipa <i>new york</i>	10
victory - prima pilsner <i>pennsylvania</i>	10
bud light <i>domestic</i>	9

## BOTTLED BEER

budweiser <i>domestic</i>	8.5
coors light <i>domestic</i>	8.5
corona <i>mexico</i>	8.5
heineken <i>holland</i>	8.5
guinness <i>ireland</i>	8.5
doc's cider <i>new york</i>	8.5
delirium tremens <i>belgium</i>	12.5
athletic brew. free wave hazy ipa non-alcoholic <i>connecticut</i>	6

## HOST YOUR PRIVATE EVENT

BAR ALCOVE, PRIVATE, & SEMI PRIVATE EVENTS AVAILABLE  
HAPPY HOUR, COCKTAIL, OR SEATED

