

LUNCH - DINNER

SHAREABLES

grilled spanish octopus <i>romesco, nicoise olives, peppadew peppers</i>	25
tuna carpaccio <i>capers, watermelon, pickled fennel, chives, crostini</i>	26
smoked oysters rockefeller <i>spinach, parmesan, bread crumbs</i>	25
baked clams casino <i>bacon, herb butter, bread crumbs</i>	21
fried calamari <i>marinara, rhode island or thai chili</i>	23
lobster kimchi fried rice <i>ginger, bok choy, spicy sesame oil</i>	26

SALADS

heirloom tomato salad <i>burrata, pickled ramps, peaches, marcona almonds</i>	20
five lettuce caesar salad <i>housemade caesar dressing, croutons</i>	20
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	20
tuscan kale & beet 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
chilled seafood salad	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, chilled seafood salad</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 <i>truffle pomme puree, charred sweet corn succotash, crispy shallots, bordelaise sauce</i>	59
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, remoulade</i>	35
docks sirloin burger <i>smoked tomato aioli, pickled red onion, iceberg lettuce, sesame bun</i>	29

HAPPY HOUR

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

SIMPLY PREPARED

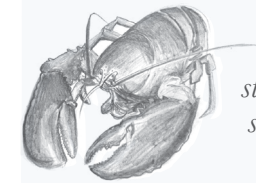
organic faroe island salmon	43
pan seared diver scallops	47
grilled yellowfin tuna	45
pan roasted mediterranean bronzino	41
sautéed maryland crab cakes	46
murray's farm chicken & croquette	39
atlantic swordfish	43
<i>simply prepared items served with sweet corn veloute, sugar snap peas, summer squash, tomato vinaigrette</i>	

PASTA

seafood risotto <i>shrimp, clams, calamari, saffron, zucchini, sungold 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>	38

LOBSTER

surf & turf <i>1lb steamed lobster, 8 oz filet mignon, baked potato, coleslaw</i>	110
all sizes available <i>steamed, broiled, grilled, baked, chilled served with baked potato and coleslaw</i>	MP



SIDES

sugar snap peas <i>ponzu & crunchy garlic chili oil</i>	15
creamed spinach <i>gruyere, crispy onion gratin</i>	15
sweet corn succotash <i>crispy shallots</i>	15
parmesan truffled fries <i>rosemary</i>	15
grilled asparagus <i>romesco sauce</i>	15
yukon gold potato purée	15

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness•

WINES BY THE GLASS

	GLASS	BOTTLE
SPARKLING		
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
WHITE		
pinot grigio, giuliano rosati <i>italy</i>	16	64
albariño, araciél <i>california</i>	16	64
sauvignon blanc, the crossings <i>new zealand</i>	17	68
chardonnay, hartford court <i>california</i>	18	72
chablis, albert bichot <i>france</i>	21	84
etna bianco, tornatore <i>italy</i>	16	64
sancerre, domaine durand <i>france</i>	22	88
ROSÉ		
rosé, bargemone <i>france</i>	15	60
RED		
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, michel-schlumberger <i>california</i>	19	76
cabernet sauvignon, loren crossing <i>california</i>	21	84
cabernet sauvignon, silver oak, coravin* <i>california</i>	40	160
malbec, zuccardi q <i>argentina</i>	16	64
SAKE		
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



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

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

NON-ALCOHOLIC

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

