

LUNCH - DINNER

SHAREABLES

grilled spanish octopus	<i>romesco, nicoise olives, peppadew peppers</i>	25
tuna carpaccio	<i>capers, pomegranate seeds, pickled fennel, chives, crostini</i>	26
smoked oysters rockefeller	<i>spinach, parmesan, breadcrumbs</i>	25
baked clams casino	<i>bacon, herb butter, breadcrumbs</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

brussels sprout salad	<i>frisée, pear, marcona almonds, crispy prosciutto, parmesan</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
roasted beet salad	<i>ruby red beet hummus, blood orange, crispy sunchokes, 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

salmon crudo	<i>asian pear & pomegranate relish, horseradish creme fraiche, dill</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	49
<i>daily selection of east and west coast oysters</i>	
littleneck, middleneck or cherrystone clams	29
jumbo shrimp cocktail	26
royale plateau	80
<i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster</i>	
grand plateau	150
<i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster</i>	

FRITES

docks fish + chips	34
<i>nordic cod, house-cut french fries</i>	
prince edward island mussels	34
<i>mariniere or provencal, house-cut french fries</i>	
american wagyu flat iron	46
<i>parmesan herb steak fries</i>	
8 oz filet mignon	59
<i>charred broccolini, potato purée, black truffle bordelaise</i>	
grilled 14 oz prime ny strip steak	65
<i>parmesan herb steak fries</i>	

SANDWICHES

<i>all served with house-cut french fries and coleslaw</i>	
maine lobster roll	39
<i>lobster, remoulade, buttered bun</i>	
crab cake sandwich	35
<i>jumbo lump crab cake, sesame bun, rémoulade</i>	
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	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

simply prepared items served with parsnip purée, roasted leeks, baby rainbow carrots, hazelnut gremolata

SEAFOOD CIOPPINO 42

PRAWNS, MUSSELS, CLAMS, TOMATO FENNEL BROTH,
CHARRED BAGUETTE, BLACK GARLIC AIOLI

PASTA

jumbo shrimp risotto	42
<i>honeynut squash, swiss chard, beech mushrooms, madeira gastrique</i>	
linguini clam sauce	35
<i>fresh shucked littleneck clams, house-made marinara or white wine sauce</i>	
pumpkin tortellini	40
<i>maine lobster, sesame squash purée, sage brown butter beurre blanc, mizuna</i>	

LOBSTER



all sizes available	MP
<i>steamed, broiled, grilled, baked, chilled</i>	
<i>served with baked potato and coleslaw</i>	

SIDES

charred broccolini	<i>black garlic aioli, sesame seeds</i>	15
creamed spinach	<i>gruyere, crispy onion gratin</i>	15
crispy brussels sprouts	<i>pancetta, apple cider vinaigrette</i>	15
parmesan truffled fries	<i>rosemary</i>	15
maple glazed baby rainbow carrots	<i>bourbon & hazelnut gremolata</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

SPARKLING

	GLASS	BOTTLE
grand cru champagne, louis de sacy <i>france</i>	26	105
prosecco, ruggeri <i>italy</i>	16	64
cava, cune <i>spain</i>	15	60
sparkling rosé, castelloig <i>spain</i>	16	64

WHITE

grüner veltliner, domane wachau <i>austria</i>	16	64
pinot grigio, giuliano rosati <i>italy</i>	17	68
sauvignon blanc, the crossings <i>new zealand</i>	17	68
chardonnay, hartford court <i>california</i>	19	76
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
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RED

barolo, marziano abbona <i>italy</i>	23	92
chianti classico, nozzole <i>italy</i>	16	64
côtes du Rhône, château de adouzes <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” <i>japan</i>	11	60 720 ml

Sarabeth's

try our sister restaurant



MIDTOWN MARTINIS



tiny lychee tini	16
<i>hendricks gin, lychee, method dry, cucumber</i>	
classic dirty	23
<i>ketel one vodka, olive brine, blue cheese stuffed olives</i>	
docks manhattan (draft)	20
<i>maker's mark bourbon, method sweet vermouth, italian amari blend, angostura bitters</i>	
nitro espresso martini	20
<i>truman's 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

 autumn in the alps	20
<i>tito's vodka, lemon, tarragon, pamplemousse</i>	
 salted caramel apple margarita	21
<i>cantera negra blanco tequila, lime, triple sec, apple cider, housemade salted caramel</i>	
 changing leaves	20
<i>barr hill gin, aperol, catskills crimson amaro, fresh mint & rosemary</i>	
 off the coast	21
<i>amaras mezcal, lime, orange peel, allspice, prosecco</i>	
 fireside negroni	20
<i>roku gin, sweet vermouth, campari, maple chile, st. agrestis amaro</i>	
 better with age	22
<i>angel's envy bourbon, nonino, amaretto, fonseca 10 yr tawny, black walnut bitters</i>	
 spicy paloma (draft)	19
<i>hornitos tequila, ghost tequila, lime, grapefruit, club soda</i>	

NON-ALCOHOLIC

 fleeting fall	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

