

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

roasted beet salad	<i>baba ganoush, crispy sunchokes, pomegranate molasses, dill</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
waldorf salad	<i>shaved apple, fennel, celery, baby gem, endive, maple candied pecans</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

torched hamachi crudo	<i>sesame ginger ponzu, shaved serano, cucumber, cilantro</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 waygu flat iron	<i>parmesan herb steak fries</i>	46
8 oz filet mignon	<i>crispy brussels sprouts, miso sesame vinaigrette</i>	58
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	<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	42
pan seared diver scallops	46
grilled yellowfin tuna	44
pan roasted mediterranean bronzino	40
sautéed maryland crab cakes	44
murray’s farm chicken	38
<i>simply prepared items served with delicata squash, heirloom carrots, purple potato, caper brown butter</i>	

SWORDFISH MILANESE 42

BABY WATERCRESS, SHAVED FENNEL, GRILLED LEMON

PASTA

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

LOBSTER

1 1/2 lb baked stuffed lobster	85
<i>lump crab, herb butter, baked potato, coleslaw</i>	
all sizes available	MP
<i>steamed, broiled, grilled, baked, chilled served with baked potato and coleslaw</i>	



SIDES

baby bok choy + shiitake mushrooms	<i>sesame ginger ponzu</i>	15
creamed spinach	<i>gruyere, crispy onion gratin</i>	15
crispy brussels sprouts	<i>miso sesame vinaigrette</i>	15
parmesan truffled fries	<i>rosemary</i>	15
baby sweet potatoes	<i>sriracha aioli</i>	15
yukon gold potato purée		15

WINES BY THE GLASS

WHITE

	GLASS	BOTTLE
pinot grigio, giuliano rosati <i>italy</i>	15	60
albariño, araciél <i>california</i>	16	64
sauvignon blanc, the crossings <i>new zealand</i>	15	60
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, champ-perroy <i>france</i>	20	80

ROSÉ

rosé, domaine poli <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
rhone blend, chateau des adouzes <i>france</i>	16	64
pinot noir, joseph drouhin <i>france</i>	19	76
cabernet sauvignon, loren crossing <i>california</i>	20	80
malbec, zuccardi <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

SPARKLING

grand cru champagne, louis de sacy <i>france</i>	25	100
prosecco, ruggeri <i>italy</i>	15	60
cava, cune <i>spain</i>	15	60
sparkling rosé, castelloig <i>spain</i>	15	60

Sarabeth's

try our sister restaurant

CRAFT COCKTAILS

don't fall for it 	20	apple cider mojito 	20
<i>tito's vodka, cranberry, amaro nonino, lillet, lemon</i>		<i>pa'lante rum, lime, fall agave, apple cider, club soda, fresh mint</i>	
sweata weatha margarita 	20	newton's negroni 	19
<i>blueberry merlot-infused cantera negra silver tequila, lime, sage, lillet</i>		<i>amaras mezcal, campari, drambuie, method sweet vermouth, dashfire apple spiced bitters</i>	
end of the season 	19	corner of 3rd 	20
<i>covalle tomato water gin, truman vodka, method dry vermouth, italicus, fresh basil</i>		<i>angel's envy bourbon, catskills pollinator rye, amaretto, ruby port, black walnut bitters</i>	

BOTTLED BEER

delirium tremens <i>belgium</i>	12.5
barrier - core double ipa <i>new york</i>	9.5
sixpoint - lil shucker kolsch <i>new york</i>	9.5
bronx brewery - pale ale <i>new york</i>	9.5
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
athletic brew. free wave hazy ipa non-alcoholic <i>connecticut</i>	6

DRAFT BEER

threes brewing - logical conclusion neipa <i>new york</i>	10
montauk - seasonal <i>new york</i>	10
catskill - 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

DRAFT COCKTAILS

spicy paloma 	18
<i>hornitos tequila, ghost tequila, lime, grapefruit juice, club soda</i>	
docks manhattan 	18
<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>	

NON-ALCOHOLIC COCKTAILS

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>	

HAPPY HOUR EVENTS

BAR ALCOVE, PRIVATE AND SEMI PRIVATE EVENTS AVAILABLE
SEVEN DAYS

