

RAW BAR

TODAY'S OYSTER SELECTIONS

Oysters can be ordered individually and all are served with a house made cocktail sauce, and a cider mignonette

CHESAPEAKE BAY	1.75	LONG ISLAND MEDIUM	2.00
Chesapeake Bay, Maryland		Norwalk, Connecticut	
WIANNO	2.00	MALPAQUE	2.00
Cape Cod, Massachusetts		Malpaque Bay, Prince Edward Island	
BARCATS	2.00	RAPPAHANOCK	2.00
Lynnhaven, Virginia		Rappahanock River, Virginia	
BLUE POINTS	2.00	CAPE MAY SALTS	2.00
Long Island, New York		Cape May, New Jersey	
OLD SALT	2.00	APALACHICOLA	2.00
Chesapeake Bay, Virginia		Apalachicola Bay, Florida	

ALTERNATIVE RAW BAR SELECTIONS

SHRIMP CEVICHE	9.50	JUMBO SHRIMP COCKTAIL	15.00
shrimp marinated in citrus with jalapeno, tomatoes and onion		four large shrimp served with our house made cocktail sauce	
CRABMEAT COCKTAIL	15.50	TUNA TARTAR	12.00
jumbo lump crabmeat served with a Dijon aioli		served rare with avocado, cucumber, chives, sesame, with a crispy wonton with wasabi topika	
CLAMS ON THE HALF SHELL	8.00	ONE POUND LOBSTER	19.50
six littleneck or topneck (your choice) clams served with lemon and cocktail sauce		served chilled with Dijon aioli, cocktail sauce and lemon	
		OYSTER SAMPLER	6 FOR 12.00 12 FOR 24.00

CHILLED SHELLFISH SAMPLERS

FOR TWO	33.00	FOR FOUR	63.00
3 oysters, 3 clams, 2 shrimp, 6 mussels, shrimp ceviche, crabmeat, and ½ of a chilled lobster		6 oysters, 6 clams, 4 shrimp, 12 mussels, crabmeat, shrimp ceviche, and a chilled 1 lb lobster	

APPETIZERS

MAINE CLAM CHOWDER	7.50	CLAMS CASINO	9.00
our interpretation of the classic New England chowder		top neck clams, broiled with butter, red and green pepper, lemon and bacon	
OYSTER STEW	9.25	OYSTERS ROCKEFELLER	10.00
a classic recipe of whole oysters, milk, cream & seasonings		freshly shucked oysters baked with fresh spinach, bacon, herbs and Pernod	
CRAB AND CORN CHOWDER	7.50	APPETIZER MEDLEY	11.00
Crabmeat, corn, and potatoes, finished with a jalapeño cream sauce		oysters rockefeller, clams casino and grilled jumbo shrimp	
FRIED CALAMARI	8.00	MANHATTAN CLAM CHOWDER	8.00
dipped in a light batter, fried and served with lemon and fresh marinara sauce		clams, potatoes, celery, bacon in a zesty broth	
STEAMED CLAMS	11.00		
in a savory brew of tomato, wine, garlic, hot pepper and onion			

SALADS

CRAB CAESAR SALAD	11.00	ARUGULA AND RADICCHIO SALAD	7.50
A classic Caesar with jumbo lump crabmeat		Tossed in a red wine vinaigrette, crumbled feta, bosc pears, candied walnuts and sun dried cranberries	
TUSCAN SALAD	8.50	DOCK'S HOUSE SALAD	6.50
Mixed greens, balsamic vinaigrette, oven roasted tomatoes, roasted peppers, kalamata olives, shaved parmesan and toasted pine nuts		Mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette	

DRAFT BEER

SCHNEIDER WEISSE, KELHEIM, GERMANY	7.00
MAGIC HAT # 9, SOUTH BURLINGTON, VERMONT	5.50
GUINNESS STOUT, IRELAND	6.00

ENTREES

SEARED SEA SCALLOPS 28.00 over mashed potatoes with lemon vinaigrette, broccoli rabe and roasted tomatoes	POTATO CRUSTED FLOUNDER 28.00 with asparagus and a beurre blanc sauce
PAN SAUTÉED RED SNAPPER 28.00 over demi-glace, topped with asparagus, crabmeat, and béarnaise sauce	FLOUNDER AND CRABMEAT 29.00 baked flounder stuffed with crabmeat served with a light cream sauce of tomatoes, mushrooms and asparagus
PECAN CRUSTED SALMON 27.50 over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce	GRILLED JUMBO SHRIMP 26.00 with ginger aioli on a salad of arugula dressed with lemon vinaigrette
CRISPY WASABI TUNA 29.00 with a stir fry of asian vegetables, jasmine rice, ponzu sauce	

DOCK'S CLASSICS

ON THE MENU SINCE OUR DOORS OPENED IN 1897

LOBSTER TAIL 54.00 a colossal 16 to 18 ounce cold water lobster tail broiled and served with drawn butter	CRAB MEAT AU GRATIN 28.00 jumbo lump crab meat blended with a sauce of three special cheeses and cream
BEEF AND REEF 64.00 grilled 6 ounce filet mignon side by side with a broiled cold water lobster tail	FRIED JUMBO SHRIMP 25.00 breaded with panko and served with house made tartar and cocktail sauces
CRAB MEAT SAUTÉ 26.00 jumbo lump crab meat, sautéed lightly with butter, shallots, garlic, lemon, parsley and chives	PAN SAUTÉED CRAB CAKES 26.00 with jumbo lump crabmeat and a roasted red pepper puree
DOCK'S SEAFOOD FRY 25.00 shrimp, flounder and a crab cake breaded with crispy Japanese breadcrumbs and served with french fries	FRIED OYSTERS 21.00 freshly breaded and served with our house made tartar sauce

DOCK'S STEAK

FILET MIGNON 32.00 12 ounce filet grilled and served with Yukon gold mashed potatoes	NEW YORK SIRLOIN 34.00 16 ounce NY sirloin grilled and served with a green peppercorn sauce
COWBOY STEAK 36.00 26 ounce bone-in rib eye with grilled vegetables and pommes soufflé	RACK OF LAMB 31.00 herb crusted with chive mashed potatoes, demi-glace and french fried beets

LOBSTER SELECTIONS

*OUR LOBSTERS ARE STEAMED OR BROILED AND CAN BE STUFFED WITH CRAB IMPERIAL
FOR AN ADDITIONAL 5.5 OR WITH COLOSSAL CRABMEAT FOR AN ADDITIONAL 15.*

2.00 LBS. 39.00	4.00 LBS. 67.00
2.50 LBS. 46.00	4.25 LBS. 69.00
3.00 LBS. 52.00	5.25 LBS. 82.00
3.25 LBS. 54.00	6.00 LBS. 92.00
3.50 LBS. 57.00	6.50 LBS. 98.00

SIDES

FRENCH FRIES 4.50	SAUTÉED BROCCOLI RABE 6.00
SAUTÉED MUSHROOMS 5.00	FRENCH FRIED BEETS 5.00
ONION RINGS 6.00	POMMES SOUFFLÉ 5.50
SAUTÉED SPINACH 5.50	ASPARAGUS WITH BÉARNAISE 6.00

WINE BY THE GLASS

NV ROEDERER ESTATE, SPARKLING WINE 11.00
'07 VON HÖVEL, RIESLING, SAAR 9.00
'07 CADONINI, PINOT GRIGIO, DELLE VENEZIE, ITALY 8.00
'07 CLAUDE BRANGER, MUSCADET SEVRE ET MAINE SUR LIE 8.00
'08 PINE RIDGE, CHENIN BLANC/VIOGNIER, CALIFORNIA 8.00
'06 MARTIN CODAX, ALBARIÑO, RIAS BAIXAS, SPAIN 9.00
'09 FERRARI CARANO, FUMÉ BLANC, SONOMA COUNTY 9.00
'07 BENZIGER, SANGIACOMO VINEYARD CHARDONNAY, CANEROS 10.00
'07 MERCER ESTATES CHARDONNAY, COLUMBIA VALLEY, WASHINGTON 10.00
'07 ANGELINE, PINOT NOIR, SANTA ROSA, CALIFORNIA 10.00
'08 FONTALEONI, CHIANTI COLLI SENESI, ITALY 8.50
'06 JUAN BENEGAS, MALBEC, MENDOZA 8.00
'07 THE VELVET DEVIL, MERLOT, WASHINGTON STATE 10.00
'06 ROBERT MONDAVI, CABERNET SAUVIGNON, NAPA VALLEY 12.00

A gratuity of 18% will be added to check for parties of seven or more