

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

WATCH HILL	2.00	SADDLE BROOKS	2.00
Winnapaug Pond, Rhode Island		Saddle Brook, New Jersey	
WELLFLEETS	2.00	CAPE MAY SALTS	2.00
Wellfleet, Massachusetts		Cape May, New Jersey	
CHOP TANK	2.00	WIANNO	2.00
Chop Tank River, Maryland		Cape Cod, Massachusetts	
CHESAPEAKE BAY	1.75	BLUE POINTS	2.00
Chesapeake Bay, Maryland		Long Island, New York	
QUONSET POINT	2.00		
Narraganset Bay, Rhode Island			

ALTERNATIVE RAW BAR SELECTIONS

SHRIMP CEVICHE	9.00	JUMBO SHRIMP COCKTAIL	14.50
shrimp marinated in citrus with jalapeno, tomatoes and onion		four large shrimp served with our house made cocktail sauce	
CRABMEAT COCKTAIL	15.00	TUNA TARTAR	11.50
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	7.50	ONE POUND LOBSTER	19.00
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 11.00 12 FOR 22.00

CHILLED SHELLFISH SAMPLERS

FOR TWO	32.00	FOR FOUR	62.00
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	6.25	CLAMS CASINO	8.00
our interpretation of the classic New England chowder		top neck clams, broiled with butter, red and green pepper, lemon and bacon	
OYSTER STEW	8.75	OYSTERS ROCKEFELLER	9.00
a classic recipe of whole oysters, milk, cream & seasonings		freshly shucked oysters baked with fresh spinach, bacon, herbs and Pernod	
CRAB AND CORN CHOWDER	6.50	APPETIZER MEDLEY	10.00
Crabmeat, corn, and potatoes, finished with a jalapeño cream sauce		oysters Rockefeller, clams casino and grilled jumbo shrimp	
FRIED CALAMARI	7.00	MANHATTAN CLAM CHOWDER	7.50
dipped in a light batter, fried and served with lemon and fresh marinara sauce		clams, potatoes, celery, bacon in a zesty broth	
STEAMED CLAMS	10.00	CRAB CAESAR SALAD	10.50
in a savory brew of tomato, wine, garlic, hot pepper and onion		A classic Caesar with jumbo lump crabmeat	
		DOCK'S HOUSE SALAD	5.50
		mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette	

WINE AND BEER BY THE GLASS

NV ROEDERER ESTATE, ANDERSON VALLEY, SPARKLING WINE	11.00
'05 LUCASHOF, RIESLING OBA, PFALZ	8.50
'05 DOMAINE DE LA POTINE, SAUVIGNON BLANC, TOURAINE	8.50
'05 OYSTER BAY CHARDONNAY, MARLBOROUGH, NEW ZEALAND	8.00
'05 OLIVIER LEFLAIVE, BOURGOGNE BLANC, LES SETILLES	9.50
'05 RIFF, PINOT GRIGIO, DE;E VENEZIE, ITALY	8.00
'06 MONTES PINOT NOIR, CASABLANCA & LEYDA VALLEYS, CHILE	11.50
'03 RED DIAMOND MERLOT, WASHINGTON STATE	11.00
'04 ALEXANDER VALLEY, CABERNET SAUVIGNON, CALIFORNIA	11.00
'01 TRUCHARD CABERNET SAUVIGNON, CARNEROS, NAPA VALLEY	11.50
'04 TRINITAS CELLARS, ZINFANDEL, SONOMA	9.00
'05 BONIZIO, SANGIOVESE DI MAREMMA, ITALY	8.50
'05 PINT OF FLYING FISH	5.50
'05 PINT OF MAGIC HAT # 9	5.50
'05 PINT OF GUINNESS	5.50

ENTREES

<p>SEARED SEA SCALLOPS 27.00 over mashed potatoes with lemon vinaigrette, broccoli rabe and roasted tomatoes</p> <p>PAN SEARED RED SNAPPER 27.00 with citrus beurre blanc, sautéed spinach and potato pancakes</p> <p>PECAN CRUSTED SALMON 26.50 over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce</p> <p>SEARED YELLOWFIN TUNA 27.00 with crab spring roll, caramelized pineapple, ponzu and wasabi cream</p>	<p>FLOUNDER AND CRABMEAT 28.00 baked flounder stuffed with crabmeat served with a light cream sauce of tomatoes, mushrooms and asparagus</p> <p>GRILLED JUMBO SHRIMP 25.00 with ginger aioli on a salad of arugula dressed with lemon vinaigrette</p> <p>POTATO CRUSTED FLOUNDER 26.00 with asparagus and a beurre blanc sauce</p> <p>PAN ROASTED HALIBUT 32.00 with jumbo lump crabmeat, mushrooms, tomato and spinach</p>
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DOCK'S CLASSICS

ON THE MENU SINCE OUR DOORS OPENED IN 1897

<p>LOBSTER TAIL 53.00 a colossal 16 to 18 ounce cold water lobster tail broiled and served with drawn butter</p> <p>BEEF AND REEF 63.00 grilled 6 ounce filet mignon side by side with a broiled cold water lobster tail</p> <p>CRAB MEAT SAUTÉ 25.00 jumbo lump crab meat, sautéed lightly with butter, shallots, garlic, lemon, parsley and chives</p> <p>DOCK'S SEAFOOD FRY 24.00 shrimp, flounder and a crab cake breaded with crispy Japanese breadcrumbs and served with french fries</p>	<p>CRAB MEAT AU GRATIN 27.00 jumbo lump crab meat blended with a sauce of three special cheeses and cream</p> <p>FRIED JUMBO SHRIMP 24.00 breaded with panko and served with house made tartar and cocktail sauces</p> <p>PAN SAUTÉED CRAB CAKES 25.00 with jumbo lump crabmeat and a roasted red pepper puree</p> <p>FRIED OYSTERS 20.00 freshly breaded and served with our house made tartar sauce</p>
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DOCK'S STEAK

WE MAY BE KNOWN FOR OUR SEAFOOD BUT OUR STEAKS ARE FANTASTIC

<p>FILET MIGNON 30.00 12 ounce filet grilled and served with Yukon gold mashed potatoes</p> <p>COWBOY STEAK 34.00 26 ounce bone-in rib eye with grilled vegetables and pommes soufflé</p>	<p>NEW YORK SIRLOIN 32.00 16 ounce NY sirloin grilled and served with a green peppercorn sauce</p> <p>RACK OF LAMB 29.00 herb crusted with chive mashed potatoes, demi-glace and french fried beets</p>
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LOBSTER SELECTIONS

OUR LOBSTERS ARE STEAMED OR BROILED

AND CAN BE STUFFED WITH CRAB IMPERIAL FOR AN ADDITIONAL \$4.50

2.00 LBS.	39.00	4.00 LBS.	61.00
2.50 LBS.	45.00	4.25 LBS.	64.00
3.00 LBS.	51.00	5.25 LBS.	75.00
3.25 LBS.	53.00	6.00 LBS.	84.00
3.50 LBS.	56.00	6.50 LBS.	90.00

SIDES

FRENCH FRIES	3.50
SAUTÉED MUSHROOMS	4.50
ONION RINGS	5.00
SAUTÉED SPINACH	5.50
SAUTÉED BROCCOLI RABE	6.00
FRENCH FRIED BEETS	4.00
POMMES SOUFFLÉ	4.50

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