



DOCK'S
OYSTER HOUSE
— SINCE 1897 —

MENU #1

\$46

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

with jalapeño cream

DOCK'S HOUSE SALAD

mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

ENTRÉE

PECAN CRUSTED SALMON

over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce

FRIED JUMBO SHRIMP

breaded with panko and served with house made cocktail sauce

PAN SAUTÉED CRAB CAKES

with jumbo lump crabmeat and a roasted red pepper puree

CHICKEN FRANCAISE

Asparagus, Yukon mashed potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



DOCK'S
OYSTER HOUSE
SINCE 1897

MENU #2

\$54

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

with jalapeño cream

DOCK'S HOUSE SALAD

mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

BEET SALAD

mixed greens, mandarin orange vinaigrette, goat cheese, local grown beets, pistachios, and garnished with mandarin oranges

CHOICE OF ENTRÉE

POTATO CRUSTED FLOUNDER

with asparagus and a beurre blanc sauce

PECAN CRUSTED SALMON

over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce

FILET MIGNON

12 ounce filet grilled and served with Yukon gold mashed potatoes

CHICKEN FRANCAISE

Asparagus, Yukon mashed potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



DOCK'S
OYSTER HOUSE
—SINCE 1897—

MENU #3

\$60

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

with jalapeño cream

DOCK'S HOUSE SALAD

mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

BEET SALAD

mixed greens, mandarin orange vinaigrette, goat cheese, local grown beets, pistachios, and garnished with mandarin oranges

CHOICE OF ENTRÉE

CRISPY WASABI TUNA

with a stir fry of Asian vegetables, jasmine rice, ponzu sauce

POTATO CRUSTED FLOUNDER

with asparagus and a beurre blanc sauce

HALIBUT

tomatoes, spinach, mushrooms, white wine

NEW YORK SIRLOIN

16-ounce NY sirloin grilled and served with a green peppercorn sauce

FILET MIGNON

12-ounce grilled filet served with mashed Yukon gold potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST

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PRIVATE DINING ADD-ONS

RAW BAR PACKAGE *(ALL PRICE PER PIECE)*

OYSTERS ON THE 1/2 SHELL \$2.25
CLAMS ON THE 1/2 SHELL \$1.50
(LITTLENECK OR TOPNECK)
SHRIMP COCKTAIL \$4.25

APPETIZERS

CHOICE #1 **\$10**

CHICKEN SATAY
MINI CRAB CAKES
HOUSE MADE MEATBALLS
VEGGIE SPRING ROLLS

CHOICE #2 **\$12.50**

SHRIMP CEVICHE CHIPS
LOBSTER MAC AND CHEESE
CLAMS CASINO

CHOICE #3 **\$15**

MINI LOBSTER ROLL
WASABI TUNA SKEWERS
SHRIMP COCKTAIL
FRIED OYSTERS
(BUFFALO, PARMESAN, PLAIN)

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



LUNCH MENU # 1
\$27
(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN AND CRAB CHOWDER

with jalapeno cream

DOCK'S HOUSE SALAD

mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

CHOICE OF ENTRÉE

ARUGULA SALAD

choice of grilled shrimp, salmon or chicken, lemon vinaigrette

PAN SAUTEED CRAB CAKE

roasted red pepper sauce

CHICKEN SALAD SANDWICH

crispy French fries and Cole slaw

8OZ FILET MIGNON

Yukon gold mashed potatoes

DESSERT

CHEF SELECTION

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



LUNCH MENU #2
\$30
(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN AND CRAB CHOWDER

with jalapeno cream

DOCK'S HOUSE SALAD

mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

CHOICE OF ENTRÉE

ARUGULA SALAD

choice of grilled shrimp, salmon or chicken, lemon vinaigrette

PAN SAUTEED CRAB CAKE

roasted red pepper sauce

LOBSTER ROLL

served warm, butter toasted roll, crispy French fries

DOCK'S BURGER

short rib, sirloin, brisket blend, caramelized onions, roasted mushroom relish, melted camembert

DESSERT

CHEF SELECTION

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY

2405 ATLANTIC AVE ♦ ATLANTIC CITY, NJ ♦ 609-345-0092 ♦ WWW.DOCKSOYSTERHOUSE.COM



DOCK'S
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— SINCE 1897 —

COCKTAIL MENU

\$ 29

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

CRAB CAKE SLIDERS
SHRIMP CEVICHE
CLAMS CASINO
TEMPURA SHRIMP
CRAB EN CROUTE
HOUSE MADE MEATBALLS
CHICKEN SATAY
BEEF SKEWERS
VEGETABLE SPRING ROLLS
RISOTTO BALLS
FISH BITES
FRIED TOMATO BITES

ADDITIONAL APPETIZERS (PRICE PER PIECE)

LOLLIPOP LAMB CHOPS \$4
LOBSTER MAC AND CHEESE \$4.50
MINI LOBSTER ROLLS \$4
CRAB MEAT COCKTAIL \$4
SHRIMP COCKTAIL \$4.50
WASABI TUNA SKEWERS \$4
OYSTER ROCKEFELLER \$3.50
FRIED CALAMARI \$3
FRIED OYSTERS \$3
(BUFFALO, PARM, PLAIN)

CHEESE AND FRUIT DISPLAYS

SMALL (UP TO 20 PPL) \$40
MEDIUM (20-40 PPL) \$65
LARGE (40PPL AND UP) \$100

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



DOCK'S
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COCKTAIL PARTY WITH PASTA STATION

\$ 41

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

APPETIZERS

CRAB CAKE SLIDERS
SHRIMP CEVICHE
CLAMS CASINO
TEMPURA SHRIMP
CRAB CRUDO
HOUSE MADE MEATBALLS
CHICKEN SATAY
BEEF SKEWERS
VEGETABLE SPRING ROLLS
RISOTTO BALLS
FISH BITES
FRIED TOMATO BITES

SALAD STATION

CLASSIC CAESAR
OR

DOCK'S HOUSE SALAD

Mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION

PENNE, SPICY ITALIAN SAUSAGE, BROCCOLI RABE
OR

LOBSTER RAVIOLI, BLUSH SAUCE
INCLUDING
PENNE WITH MARINARA

DESSERT STATION

CHEFS CHOICE OF ASSORTED DESSERT
COFFEE, TEA, ESPRESSO, CAPPUCINO

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



COCKTAIL PARTY WITH FISH AND PASTA STATION

\$48

(EXCLUDING TAX AND GRATUITY)

APPETIZERS

CRAB CAKE SLIDERS	CHICKEN SATAY
SHRIMP CEVICHE	BEEF SKEWERS
CLAMS CASINO	VEGETABLE SPRING
TEMPURA SHRIMP	ROLLS
CRAB EN CROUTE	RISOTTO BALLS
HOUSE MADE	FISH BITES
MEATBALLS	FRIED TOMATO BITES

SALAD STATION (CHOICE OF ONE)

CLASSIC CAESAR

OR

DOCK'S HOUSE SALAD

Mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION (CHOICE OF ONE)

PENNE, SPICY ITALIAN SAUSAGE, BROCCOLI RABE

OR

LOBSTER RAVIOLI, BLUSH SAUCE

FISH STATION (CHOICE OF ONE)

POTATO CRUSTED FLOUNDER

asparagus and beurre blanc

OR

PECAN CRUSTED SALMON

apples, mushrooms, horseradish sauce

OR

PAN SAUTEED CRAB CAKES

roasted red pepper sauce

DESSERT STATION

CHEFS CHOICE OF ASSORTED DESSERT

COFFEE, TEA, ESPRESSO, CAPPUCINO

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



DOCK'S
OYSTER HOUSE
SINCE 1897

COCKTAIL PARTY WITH FISH AND FILET STATION

\$54

(EXCLUDING TAX AND GRATUITY)

APPETIZERS

CRAB CAKE SLIDERS	CHICKEN SATAY
SHRIMP CEVICHE	BEEF SKEWERS
CLAMS CASINO	VEGETABLE SPRING
TEMPURA SHRIMP	ROLLS
CRAB EN CROUTE	RISOTTO BALLS
HOUSE MADE	FISH BITES
MEATBALLS	FRIED TOMATO BITES

SALAD STATION (CHOICE OF ONE)

CLASSIC CAESAR

OR

DOCK'S HOUSE SALAD

mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION (CHOICE OF ONE)

PENNE, SPICY ITALIAN SAUSAGE, BROCCOLI RABE

OR

LOBSTER RAVIOLI, BLUSH SAUCE

FISH STATION (CHOICE OF ONE)

POTATO CRUSTED FLOUNDER

asparagus and beurre blanc

OR

PECAN CRUSTED SALMON

apples, mushrooms, horseradish sauce

OR

PAN SAUTEED CRAB CAKES

roasted red pepper sauce

FILET STATION

HERB CRUSTED FILET MIGNON

grilled vegetables, demi glace

DESSERT STATION

CHEFS CHOICE OF ASSORTED DESSERT

COFFEE, TEA, ESPRESSO, CAPPUCINO

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY