



MENU #1

\$59

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

DOCK'S HOUSE SALAD

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

CHOICE OF 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

POTATO CRUSTED FLOUNDER

with asparagus and a beurre blanc sauce

CHICKEN FRANCAISE

Asparagus, Yukon mashed potatoes

DESSERT

CHEF SELECTION

****VEGETARIAN MEAL AVAILABLE UPON REQUEST**

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



MENU #2

\$67

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

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



MENU #3

\$74

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER

our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

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

PAN SAUTÉED CRAB CAKES

with jumbo lump crabmeat and roasted red pepper puree

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**

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



PRIVATE DINING ADD-ONS

RAW BAR PACKAGE (PRICED PER PIECE)

SHRIMP COCKTAIL \$4.90
OYSTERS ON THE 1/2 SHELL \$2.75

CLAMS ON THE 1/2 SHELL \$2.00
(LITTLENECK OR TOPNECK)

CHILLED SHELLFISH SAMPLER (SM) \$49
3 OYSTERS, 3 CLAMS, 2 SHRIMP, 6 MUSSELS,
SHRIMP CEVICHE, CRABMEAT AND A 1/2 OF A
CHILLED LOBSTER

CHILLED SHELLFISH SAMPLER (LG) \$94
8 OYSTERS, 8 CLAMS, 4 SHRIMP, 12
MUSSELS, CRABMEAT, SHRIMP CEVICHE AND
A 1 LB CHILLED LOBSTER

APPETIZERS

CHOICE #1 \$18

CHICKEN SATAY
MINI CRAB CAKES
HOUSE MADE MEATBALLS
FRIED CAULIFLOWER (BUFFALO OR THAI CHILI)

CHOICE #2 \$22

SHRIMP CEVICHE CHIPS
LOBSTER MAC AND CHEESE
HOUSE MADE MEATBALLS

CHOICE #3 \$26

MINI LOBSTER ROLL
WASABI TUNA SKEWERS
HOUSE MADE MEATBALLS
FRIED OYSTERS
(BUFFALO, PARMESAN, PLAIN)

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



COCKTAIL MENU

\$40

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

SERVED FOR 2 HOURS

*AVAILABLE FOR 1 HOUR IF FOLLOWED BY A SEATED DINNER

MINI CRAB CAKES
SHRIMP CEVICHE
CLAMS CASINO
TEMPURA SHRIMP
FRIED CALAMARI
HOUSE MADE MEATBALLS
THAI CHILI CHICKEN
BEEF SKEWERS
FRIED FLOUNDER BITES
FRIED GOAT CHEESE TOMATO BITES
FRIED CAULIFLOWER (VEGAN)

ADDITIONAL APPETIZERS (PRICED PER PIECE)

LOLLIPOP LAMB CHOPS \$7
MINI LOBSTER ROLLS \$6.50
CRAB MEAT COCKTAIL \$4
SHRIMP COCKTAIL \$4.90
WASABI TUNA SKEWERS \$4
BROILED OYSTER \$3
(ROCKEFELLER OR CHAMPAGNE LEEK)
DEVILED EGGS TOPPED WITH FRIED OYSTER \$4.50
FRIED OYSTERS \$3
(BUFFALO, PARM, OR PLAIN)

CHEESE AND FRUIT DISPLAYS

SMALL (UP TO 20 PPL) \$48
MEDIUM (20-40 PPL) \$67
LARGE (40PPL AND UP) \$105

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



COCKTAIL PARTY WITH PASTA STATION

\$52

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

APPETIZERS

MINI CRAB CAKES
SHRIMP CEVICHE
CLAMS CASINO
TEMPURA SHRIMP
FRIED CALAMARI
HOUSE MADE MEATBALLS
THAI CHILI CHICKEN
BEEF SKEWERS
FRIED FLOUNDER BITES
FRIED GOAT CHEESE TOMATO BITES
FRIED CAULIFLOWER (VEGAN)

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

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



COCKTAIL PARTY WITH FISH AND PASTA STATION

\$59

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

APPETIZERS

MINI CRAB CAKES
SHRIMP CEVICHE
CLAMS CASINO
TEMPURA SHRIMP
FRIED CALAMARI
HOUSE MADE MEATBALLS

THAI CHILI CHICKEN
BEEF SKEWERS
FRIED FLOUNDER BITES
FRIED GOAT CHEESE TOMATO
BITES
FRIED CAULIFLOWER

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

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY



COCKTAIL PARTY WITH FISH AND FILET STATION

\$69

(EXCLUDING TAX AND GRATUITY)

CHOICE OF SIX APPETIZERS

APPETIZERS

MINI CRAB CAKES	THAI CHILI CHICKEN
SHRIMP CEVICHE	BEEF SKEWERS
CLAMS CASINO	FRIED FLOUNDER BITES
TEMPURA SHRIMP	FRIED GOAT CHEESE TOMATO BITES
FRIED CALAMARI	FRIED CAULIFLOWER
HOUSE MADE MEATBALLS	

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

FILET STATION

HERB CRUSTED FILET MIGNON

grilled vegetables, demi glace

MENU PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY