



## LUNCH

### Appetizers

Field Green Salad	10
New England Clam Chowder	10
Blue Crab Soup	10
Caesar Salad	11
Iceberg Wedge <i>tomato, bacon, red onion, blue cheese</i>	12
Fried Calamari <i>marinara or Rhode Island style</i>	14
Beefsteak Tomato & Mozzarella	14
Baked Clams <i>oreganata or casino</i>	16
Sautéed Maryland Crab Cake	16
Steamed Ipswich Clams	MP

### Prince Edward Island Mussels

#### Mariniere

*white wine, garlic, fines herbes*

#### Provençal

*roasted tomatoes, red pepper flakes, aromatics*

#### Thai Coconut

*lemongrass, coconut milk, garlic*

14

### Sushi & Sashimi

Organic Salmon	6	Red Snapper	6
Big Eye Tuna	7	Blue Crab	7
Pacific Yellowtail	6	Tobiko	6
Smoked Eel	6	Shrimp	6
Sushi Platter <i>Blue Crab California Roll, 2 Big Eye Tuna, 2 Yellowtail, 2 Organic Salmon, 2 Smoked Eel</i>			38
Sashimi Platter <i>3 Yellowtail, 2 Shrimp, 3 Red Snapper, 3 Organic Salmon, 4 Big Eye Tuna</i>			38

### Maki & Hand Rolls

Spicy Big Eye Tuna Roll	13
Alaskan Sun Rise Roll <i>king crab, avocado, topped w/ king salmon</i>	14
Brown Rice Vegetarian Roll <i>asparagus, carrots, avocado</i>	14
Volcano Roll <i>spicy crab, grilled pineapple, spicy salmon</i>	14
Blue Crab California Roll	14
Green Spider Roll <i>tempura soft shell crab, green apple, avocado</i>	16
Spicy Lobster Roll	16

*All sushi can be made with brown rice*

### The Raw Bar

West & East Coast Oysters on the Half Shell	MP
Littlenecks & Cherrystones on the Half Shell	MP
Oyster Sampler <i>a selection of 12 assorted oysters</i>	MP
Jumbo Shrimp Cocktail	19
Colossal Crabmeat Cocktail	19

### Shellfish Samplers

#### Chilled Sampler

*4 assorted oysters, 4 jumbo shrimp, 3 littlenecks, 3 cherrystones 34*

#### Raw Bar Plateau

*1 lb lobster, 3 littlenecks, 3 cherrystones, 4 assorted oysters, 4 jumbo shrimp 56*

#### King Plateau

*1 lb lobster, 1/2 lb king crab legs, 3 littlenecks, 3 cherrystones, 12 assorted oysters, 4 jumbo shrimp, steamed mussels, crabmeat cocktail 120*

### Seafood & Entrees

Rainbow Trout Paillard	24
<i>baby arugula, fennel, toasted almond vinaigrette</i>	
Cioppino	26
<i>mixed seafood, tomato broth, garlic sourdough</i>	
Organic Scottish Salmon	28
<i>warm dill potatoes, spinach, cucumber yogurt</i>	
Pacific Yellowfin Tuna	28
<i>sticky rice, mango slaw, Thai barbeque sauce</i>	
Maine Lobster Risotto	29
<i>asparagus, chervil, lobster broth</i>	
Florida Red Snapper	28
<i>crab dumplings, baby bok choy, lemongrass broth</i>	
Sautéed Maryland Crab Cakes	29
<i>celery root rémoulade, matchstick potatoes</i>	
Pan Roasted Dover Sole	MP
<i>baby vegetables, blood orange grenobloise</i>	
Seafood Orzo Jambalaya	25
<i>shrimp, calamari, Andouille, clams, crawfish tails</i>	
All Natural Meyer Ranch Rib Eye	38
<i>steak fries, coleslaw</i>	
Meyer Ranch N.Y. Strip Steak	39
<i>steak fries, coleslaw</i>	
Sullivan County Farm All Natural Chicken	23
<i>cipollini, Yukon gold potatoes, green beans</i>	
Linguini Red or White Clam Sauce	21

### Lobsters 1 1/2 lb & Up... MP

*Available Steamed, Broiled, Grilled, Baked, Stuffed & Chilled*

### Steamed Alaskan King Crab Legs...MP

### Fried Seafood

Docks Fish & Chips	24
New England Sole	24
Blue Point Oysters	25
Day Boat Scallops	27
Crispy Ipswich Clams	27
Jumbo Shrimp	27
Shellfish Platter	29

*All fish can be Grilled, Blackened, Broiled or Pan Seared*

*Served with coleslaw & choice of potato or rice*

### Main Salads & Sandwiches

Docks Sirloin Burger	16
Crab Cake Sandwich	18
Popcorn Shrimp "Po-Boy"	16
Maine Lobster Roll	25
Chicken Cobb Salad	18
Cold Poached Salmon Filet	26
Blackened Shrimp Caesar	25
Seafood Cobb Salad <i>lobster, crabmeat, shrimp</i>	27
Jumbo Lump Crab Louie	24
Yellowfin Tuna Nicoise Salad	25

### Side Orders

Basmati Rice	6	Steak Fries	6
French Fries	6	Baked Potato	7
Sweet Potato Fries	8	Garlic Whipped Potatoes	7
Lobster Mac & Cheese	13	Creamed Spinach	7

*An 18% service charge will be added to parties of 6 or more*