



DINNER

Appetizers

Field Green Salad	10.5
New England Clam Chowder	10.5
Blue Crab Soup	10.5
Caesar Salad	11.5
Marinated Seafood Salad	12.5
Poached Pear Salad <i>watercress, blue cheese, walnuts</i>	14
Fried Calamari <i>marinara or Rhode Island style</i>	14
Baked Clams <i>oreganata or casino</i>	16
Sautéed Maryland Crab Cake	17
Steamed Ipswich Clams	MP

Seafood & Entrees

Hazelnut Crusted Rainbow Trout	26
<i>winter green salad, apple cider glaze</i>	
Bouillabaisse	27
<i>mixed seafood stew, rouille crostini</i>	
Organic Scottish Salmon	28
<i>basil Spätzle, sun dried tomatoes, sweet balsamic</i>	
Atlantic Swordfish	29
<i>creamy goat cheese polenta, broccoli rabe, marinated mushrooms</i>	
Pacific Yellowfin Tuna	29
<i>snow peas slaw, crisp seafood dumplings, sweet sriracha vinaigrette</i>	
Maine Lobster Risotto	29.5
<i>asparagus, chervil, lobster broth</i>	
Florida Red Snapper	29
<i>fingerling potatoes, spinach, roasted fennel, tomato broth</i>	
Sautéed Maryland Crab Cakes	30
<i>celery root rémoulade, matchstick potatoes</i>	
Pan Roasted Dover Sole	MP
<i>market vegetables, citrus grenobloise</i>	
Sullivan County Farm All Natural Chicken	24
<i>Yukon gold potatoes, green beans</i>	
Mediterranean Seafood Couscous	26
Linguini Red or White Clam Sauce	23
Roasted Vegetables and Goat Cheese Tian	18

Prince Edward Island Mussels

Mariniere

white wine, garlic, fines herbes

Provençal

roasted tomatoes, red pepper flakes, aromatics

Goose Island IPA

chorizo, cilantro, caramelized onions

15

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>	40		
Sashimi Platter <i>5 Yellowtail, 2 Shrimp, 3 Red Snapper, 3 Organic Salmon, 4 Big Eye Tuna</i>	40		

Maki & Hand Rolls

Spicy Big Eye Tuna Roll	13.5
Tempura Avocado Roll	14.5
Citrus Tequila Shrimp Roll <i>avocado, tomato soy dipping sauce</i>	14.5
Spicy Calamari Roll	14.5
Blue Crab California Roll	14.5
Black Widow Roll <i>tempura soft shell crab, unagi</i>	19
Spicy Lobster Roll	17

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	19.5

Shellfish Samplers

Chilled Sampler

4 assorted oysters, 4 jumbo shrimp, 3 littlenecks, 3 cherrystones 36

Raw Bar Plateau

1 lb lobster, 3 littlenecks, 3 cherrystones, 4 assorted oysters, 4 jumbo shrimp 59

King Plateau

1lb lobster, ½ lb king crab legs, 3 littlenecks, 3 cherrystones, 12 assorted oysters, 4 jumbo shrimp. Steamed mussels, crabmeat cocktail 126

Lobsters 1 ½ lb & Up... MP

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

Fried Seafood

Docks Fish & Chips	25
New England Sole	25
Blue Point Oysters	26
Day Boat Scallops	28
Crispy Ipswich Clams	28
Jumbo Shrimp	28
Shellfish Platter	29

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

Served with coleslaw & choice of potato or rice

Docks Steaks

Marinated Meyer Ranch Skirt Steak	26
All Natural Meyer Ranch Rib Eye	39
Meyer Ranch Filet Mignon	40
Meyer Ranch N.Y. Strip Steak	41
Surf & Turf <i>Filet Mignon, 1 lb. lobster</i>	45

Main Salads & Sandwiches

Docks Sirloin Burger	17
Crab Cake Sandwich	19
Tuna Nicoise Salad	26
Cold Poached Salmon Filet	26
Maine Lobster Roll	25
Seafood Cobb Salad <i>lobster, crabmeat, shrimp</i>	28

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