RESTAURANT WEEK

THREE COURSE LUNCH MENU

$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

CAESAR SALAD
Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

DOCK'S HOUSE SALAD
Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

SWEET HEAT MANGO SALAD
Chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

MARYLAND CRAB SOUP
Tomato based, veggies & sweet crab meat
Upgrade: Cream of Crab or Half & Half $1

DESSERT COURSE

Choice of:

OREO TRES LECHES
Vanilla Oreo cake, soaked in tres leches, topped with whipped cream

CANNOLI
Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

BY THE DOCKS
SEAFOOD RESTAURANT

SECOND COURSE

Upgrade to fries $1 | Choice of:

SIZZLING CRAB CAKE SANDWICH (5oz.)
Cream of crab pool sauce, our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, lettuce, tomato. Served with housemade chips

WAGYU STEAK HOUSE BURGER
Wagyu burger, balsamic caramelized onions, pickles, provolone cheese, truffle aioli, layered on top of a pool of au poivre. Served with housemade chips

TUNA POKE TACOS
Crispy wontons, tuna poke, mango, cucumber, red onion, cilantro, shaved cabbage, spicy aioli, eel sauce & sesame seeds

PRIME RIB FRENCH DIP
Provolone cheese, caramelized onions, tiger sauce & au jus. Served with housemade chips

BOWLEYS QUARTER
Jumbo shrimp, crab balls, strawberries, candied walnuts, dried cranberries, crumbled feta, balsamic vinaigrette

CRAFT COCKTAILS

BLACKBERRY BOURBON SMASH 10
Jim Beam + Blackberry Puree + Lemon + Agave + Seltzer Soda

APPLE CIDER 10
Titos + Triple Sec + Apple Cider + Lemon + Brown Sugar Syrup + Lemon Lime Soda

VERY BERRY SPRITZ MOCKTAIL 8
Strawberry & Blackberry Puree + Lemon + Agave + Lemon Lime Soda

N/A O'DOULS 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness | Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.

RESTAURANT WEEK

FOUR COURSE DINNER MENU

$45 PER PERSON

FIRST COURSE

Choice of:

MARYLAND CRAB SOUP
Tomato based, veggies & sweet crab meat

CREAM OF CRAB SOUP
Creamy and rich, sherry wine & sweet crab meat

SECOND COURSE

Choice of:

CAESAR SALAD
Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

DOCK'S HOUSE SALAD
Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

SWEET HEAT MANGO SALAD
Chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

CRAFT COCKTAILS

BLACKBERRY BOURBON SMASH 10
Jim Beam + Blackberry Puree + Lemon + Agave + Seltzer Soda

APPLE CIDER 10
Titos + Triple Sec + Apple Cider + Lemon + Brown Sugar Syrup + Lemon Lime Soda

VERY BERRY SPRITZ MOCKTAIL 8
Strawberry & Blackberry Puree + Lemon + Agave + Lemon Lime Soda

N/A O'DOULS 4

THIRD COURSE

Choice of:

FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO
Choice of: (3) Jumbo fried shrimp or (3) lamb chops | Served with grilled zucchini, potatoes bravas, cocktail sauce & lemon

HALIBUT & CRAB
Pan-seared, topped with jumbo lump crab meat, served with potato gratin, brussel sprouts, applewood bacon, red pepper jalapeño vinaigrette

BAY BOSS BOIL
Two snow crab clusters, 1/2 lb. peel-and-eat shrimp, clams, mussels, Old Bay potatoes & onions, served with Old Bay lemon butter

THE LOBSTER CROWN
Half of a lobster tail, 5 oz. filet mignon, Old Bay potato cakes, spinach, mushrooms, teriyaki butter sauce

IMPERIAL SURF & TURF
14oz. classic NY strip, topped with our award-winning jumbo lump crab meat and finished with our signature imperial sauce. Served with a baked potato

DESSERT COURSE

Choice of:

OREO TRES LECHES
Vanilla Oreo cake, soaked in tres leches, topped with whipped cream

CANNOLI
Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

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RESTAURANT WEEK BRUNCH

SAT 19TH & SUN 20TH • SAT 26TH & SUN 27TH
10AM TILL 2PM

ALL YOU CAN EAT

$34

BY THE DOCKS SEAFOOD DISPLAY
Chilled All-You-Can Eat Peel & Eat Shrimp
Oysters on the 1/2 Shell, Mussels on the 1/2 Shell

CLASSIC BY THE DOCKS CHEF SPECIALS
INCLUDES the Fish of the Day, Pasta Special and
Farm Fresh Meat Special

CREATE YOUR OWN MADE TO ORDER OMELET
Green Onions, Bell Peppers, Tomatoes, Spinach, Mushrooms, Ham,
Bacon, Sausage, Cheddar, American and Provolone

HAND-CARVED MEAT

TRADITIONAL HOT BREAKFAST BUFFET
Chef's Scrambled Eggs
Pancakes and French Toast
Thick Cut Bacon, Maple Sausage
Chipped Beef and Sausage Gravy with Oven-Baked Biscuits

HAND TOSSED SALAD

SUSHI
Chicken Teriyaki | Spicy Tuna | Vegetable Roll

SEASONED GRILLED VEGETABLES

FRUIT DISPLAY

PASTRIES AND YUMMY DESSERTS

MARYLAND RESTAURANT WEEK

$15
UNLIMITED MIMOSAS

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