



APPETIZERS

BAKED BRIE Melted inside Grilled Sourdough Bread with Jam & Fresh Fruit 12.

TUNA POKE Yellow Fin Tuna served Raw in a Sweet and Spicy Sauce topped with a Seaweed Salad Garnish & Toasted Sesame Seeds 14.

GREEK CHICKEN MEATBALLS (4) with a Honey Lemon Aioli Sauce 9.

POMMES FRITES Fried Baked Potato Wedges Tossed in Grated Parmesan with a side of Honey Sriracha Sauce 6.

MARYLAND CRAB DIP Served with Grilled Bread 16.

SIGNATURE AMARETTO SHRIMP Tossed in a Sweet Amaretto Liqueur Glaze with a side of Honey Horseradish Sauce 15.

FRIED OYSTERS Lightly Breaded with Cocktail Sauce on the Side Based on Availability 15.

PRINCE EDWARD ISLAND MUSSELS Steamed in Garlic & White Wine with Sour Dough Bread. Based on Availability 12.

SOUP du JOUR Cup 5. / Bowl 7.

SALAD Full 10. / Half 6.

CAESAR Crisp Romaine with House Made Croutons & Shaved Parmesan (Anchovies optional)

DRY DOCK GARDEN Mixed Greens, Grape Tomatoes, Red Onion, Cheddar Cheese, English Cucumbers, Carrots & House-Made Croutons *Ask about our Choice of Dressings*

ENTREES

(Please ask your Server about Entree options)

MOROCCAN PORK LOIN 8 oz. Soaked in a Clove & Cinnamon Brine for 24 Hours, Grilled Medium / Medium Well, Sliced & Topped with an Apple Chutney. Served with a Couscous Pilaf of Cranberries, Carrots, Scallions, Sugared Walnuts and Seasonal Vegetable 20.

CHICKEN PICCATA Sautéed & Lightly Breaded Chicken in a Creamy White Wine Sauce with Lemon, Capers and Butter over Fettuccine and Seasonal Vegetable 23.

BEEF TENDERLOIN 6 oz. (Certified Angus Beef) Choice of Seared Black Pepper Encrusted or Grilled, Resting on a "Johnny Walker Double Black" Mushroom Demi-Glace, Served with House Made Garlic Whipped Potatoes and Seasonal Vegetable 34.

GRILLED RIBEYE 12 oz. (Certified Angus Beef) Handcut & Rubbed with Coffee Cocoa Spices to Provide Robust Meaty Notes. Topped with Compound Butter & a Side of Mole Sauce. Stuffed Baked Potato with Bacon, Cheddar, Scallions, Cream Cheese & Sour Cream and Seasonal Vegetable 38.

NORTH ATLANTIC SALMON 8 oz. Blackened or Grilled Salmon with Roasted Fennel, Beets & Wilted Spinach Salad with a Balsamic Poppy Seed Vinaigrette & Seasonal Vegetable 25.

SIGNATURE SCALLOP AND CRAB BAKE Perfectly Seasoned Baked Crab, Dusted with Panko Flakes & Topped with Seared Scallops. Served with Apple Arugula Slaw, Seasonal Vegetable and a Side of Caper Dill Tarter Sauce 32.

DOCKSIDE BURGER 8 oz. An All-American Favorite using our "In-House Ground" Tenderloin & Ribeye. Served on a Grilled Brioche Roll with Romaine Lettuce, Roma Tomato and Red Onions on the Side. Accompanied with Pomme Frites and House Made Pickles 15. **Per topping \$2: Cheddar, Bacon or Sautéed Mushrooms & Onions**

FETTUCCHINE With Alfredo Sauce and Seasonal Vegetable 10. **ADD: Shrimp 22. | Salmon 24. | Beef Tenderloin 26. Chicken (Hormone & Antibiotic Free) 20. | Crab Cake (Fried or Broiled) Market Price**



Our Sides, Dressings, Sauces, Glazes & Rubs are House Made

A customary 20% Gratuity may be added to Parties that require more than 1 table.
Consumption of raw or undercooked seafood, beef, poultry & eggs may increase the chance of food borne illness