

Fun & Fast Starters

Available during Dinner
House Specialty

LOBSTER BISQUE CUP 5.99 BOWL 7.99

FRENCH ONION SOUP 6.99

SOUP DU JOUR CUP 4.99 BOWL 6.99

CRAB CAKES 13.99

Maryland style served with Remoulade

BACON WRAPPED BBQ SCALLOPS 13.99

Bacon wrapped BBQ Scallops broiled in Sweet Baby Rays BBQ sauce

DOCKS MUSHROOMS 10.99

Stuffed with our Spinach and Parmesan stuffing and topped with melted Mozzarella

CRAB LEG CLUSTER 13.99

Cold water cluster served with drawn butter

COCONUT SHRIMP 10.99

Served with Vanilla Pineapple dipping sauce

GOAT CHEESE BALLS 9.99

Encrusted in Walnuts, drizzled with honey and served with Melba Toast.

FRIED CALAMARI 9.99

Breaded rings served with house made cocktail sauce

SHRIMP COCKTAIL 8.99

Served with our delicious cocktail sauce

JALAPEÑO POPPERS 8.99

Served with Ranch dressing

SMOKED SALMON 10.99

Smoked Salmon wrapped Goat Cheese and Red Pepper

Salads

HOUSE SALAD 7.99

Traditional mixed greens, tomatoes, onions, carrots, and cucumber with your choice of dressing

GRILLED ROMAINE CAESAR SALAD 9.99

Romaine, grilled and topped with creamy Caesar dressing, homemade croutons, fresh

CAPRESE 9.99

Fresh mozzarella cheese and tomatoes served with balsamic reduction and fresh basil

WEDGE SALAD 9.99

Iceberg wedge with bacon, bleu cheese crumbles, tomatoes and your choice of dressing



Kids Menu

7.99

Chicken Tenders

Served with French Fries

Grilled Cheese

Served with French Fries

Hamburger



* eating raw or under cooked foods may increase
Your chances of contacting food - Bourne illnesses

Menu and prices may change without notice

One check per table. An 18% Gratuity will be added to parties of 6 or more

All of our dinners are made to order, please allow us ample time to prepare your meal

From the Land

SURF & TURF 24.99

8 oz. NY Strip with deep fried shrimp
Add crab legs 10.99

MARINATED CHICKEN 14.99

Marinated in Italian herbs and grilled to perfection

PRIME RIB 24.99

Our famous 12oz Slow roasted with Au Jus

NEW YORK STRIP 23.99

12oz Cut and trimmed in house and grilled to perfection

STRIP STEAK ROBERT 24.99

12oz New York strip with cracked peppercorn
Dijon sauce

The Seafood Experience

BROILED SEA SCALLOPS 27.99

Tender sweet sea scallops broiled in Lemon Butter and Herbs

GARLIC AND HERB HADDOCK 16.99

Topped with our Roasted Garlic and Herb rub

HONEY CAJUN SALMON 19.99

Grilled salmon glazed with our delicious house made Cajun honey

BROILED SEAFOOD PLATTER 29.99

Broiled haddock, shrimp scampi, fish of the day and a crab leg cluster

HADDOCK MEDITERRANEAN 17.99

Topped with Bruschetta, black olives, and artichoke hearts in garlic infused olive oil.

PAN SEARED SEA SCALLOPS 27.99

Pan seared sea scallops in a citrus reduction topped with tomato chutney

BROILED HADDOCK 15.99

Lemon Pepper, Cajun or Butter Garlic, served with potato and coleslaw

SHRIMP SCAMPI 20.99

Shrimp sautéed in white wine, garlic, and herbs served over pasta

DEEP FRIED SHRIMP 20.99

Lightly battered and deep fried to a golden brown

SNOW CRAB LEG DINNER 24.99

A Pound of steamed snow crab legs served with drawn butter

FLAMING SHRIMP 20.99

Shrimp, fresh chopped garlic, paprika, red pepper flakes sautéed in olive oil served with crusty bread

THE DOCKS FISH FRY 15.99

*Our Famous Battered Icelandic Haddock
Served with French fries, Cole Slaw*

Above Entrees includes a side salad, starch and vegetable d'Jour

Mangia Mangia !!

SPAGHETTI & MEATBALLS 12.99

Served with our own home made Marinara sauce and meatballs

PASTA ALFREDO 14.99

Delicious House made creamy Alfredo sauce served over pasta
Chicken add 6 Shrimp add 7

DOCKS SHRIMP RIVERBOAT 20.99

Sautéed Shrimp with mushrooms in a Cajun butter sauce served over pasta

BRUSCHETTA POMODORO 15.99

Pasta tossed in garlic, olive oil, tomatoes, basil and herbs
Add Chicken 6 Shrimp add 7

EGGPLANT ROLATINI 19.99

Stuffed with ricotta cheese, parmesan and mozzarella cheese, topped with home-made marinara sauce, served over pasta

Breakfast

Breakfast Classics

Homemade Buttermilk Pancakes 4.99

Three Chocolate Chip Decadence Pancakes 7.99

with Chocolate chips grilled and topped with delicious Chocolate sauce and topped with whipped cream

Three Blueberry Pancakes 7.99 With blueberry topping add 2.00

Three Cinnamon Pancakes Vanilla cream cheese icing and topped with a dollop of whipped cream 7.99

Belgian Waffle 5.29

Belgian Waffle with seasonal fruit and whipped cream 7.29



Omelets

Served with Home Fried Potatoes and Toast

Three Cheese Omelets 7.99

Western Omelets 8.99

Ham, sautéed peppers and onions

Mushroom and Cheese Omelets 8.49

Spinach, Mushroom and Cheese Omelets 8.99

Ham & Cheese Omelets 8.49

The Works Omelets 9.99

Bacon, sausage, ham, onion, tomato, spinach, topped with fresh Hollandaise and Cheddar Cheese

The Docks Breakfast

Served with Home Fries and Choice of Toast

Two eggs any style 5.99

Two eggs any style with your choice of Sausage or Bacon 7.99

Homemade Buttermilk Pancake and Eggs cooked any style 7.99



Eggs Benedict

Served with Home fries

Classic Poached Egg, Hollandaise Sauce, Canadian Bacon 8.99

Spinach, Tomatoes, Poached Egg and Hollandaise Sauce 8.99

Smoked Salmon and Poached Egg, Hollandaise Sauce 9.99

Sides

Real Maple Syrup 1.99

Canadian Bacon 2.99

Home Fried Potatoes 1.99

Sausage or Bacon 2.99

Corned Beef Hash 2.99

Egg 1.99

Toast 1.99

Fresh Fruit Cup 4.99

Kids

5 Mini Pancakes 4.99

With one strip of bacon or sausage

Add chocolate chips, blueberries 1.00

French Toast 4.99

Served with one strip of bacon or sausage

Kids Big Breakfast 5.99

2 mini hot cakes, 1 egg, home fries and 1 strip of bacon or sausage

Kids Cheese Omelets & Home fries 5.99

Substitute fruit for Home fries

Beverages

Orange Juice 2.49

Tea 1.99

Coffee 1.99

Milk 2.40 **Chocolate** 2.50

Smoothie 5

Bloody Mary 6

Mimosa 5.50