

BY THE DOCKS

Restaurant & Lounge



RESTAURANT WEEK 2017

four-course dinner for \$35.17

first course

BLEU CHEESE WEDGE SALAD

iceberg wedge with bacon, grape tomatoes, and red onion

SHRIMP MEUNIERE

shrimp sautéed in a sherry sauce with a hint of garlic

TASTE OF THE DOCKS

one each: oyster rockefeller, clam casino, and bacon jam scallop

second course

MARYLAND CRAB SOUP

tomato based soup with fresh vegetables and crab meat

third course

FAMOUS DOUBLE CRAB CAKES

two colossal jumbo lump crab cakes, broiled or fried | served with potato and vegetable

NEW YORK A LA CHESAPEAKE

16oz. ny strip topped with crabmeat, sautéed mushrooms, and basil, in a sherry crème sauce | served with potato and vegetable

BY THE DOCKS TRIPLE PLAY

jumbo lump crab cake, two fried jumbo shrimp, and 7oz ny strip | served with potato and vegetable

SEAFOOD IMPERIAL

sauteed shrimp, scallops, and jumbo lump crabmeat, topped with rich imperial sauce | served with potato and vegetable

RED SNAPPER NEWPORT

broiled red snapper topped with sautéed shrimp and scallops in a béarnaise sauce | served with potato and vegetable

SEAFOOD CARNIVAL

half maine lobster sautéed with shrimp, scallops, mussels, and clams in rosé sauce over fettuccine | served with garlic bread

dessert

DEVIL'S FUDGE CAKE

four layers of homemade, rich chocolate

CANNOLI

traditional, homemade cannoli

Price does not include tax and gratuity. Promotional coupons or other offers can not be used with Restaurant Week menu. No plate sharing.

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RESTAURANT WEEK 2017

three-course lunch for \$20.17

first course

MARYLAND CRAB SOUP

tomato based soup with fresh vegetables and crab meat

second course

LOBSTER BURGER

juicy 10 oz black angus burger, topped with lobster and our signature imperial sauce | served with fries

CRAB CAKE SANDWICH

jumbo lump crab cake, lettuce, tomato, on a split top bun | served with fries

CAPTAIN'S CLUB

our famous crab cake meets our jumbo shrimp salad in a triple decker with bacon, lettuce, and tomato

FRIED SEAFOOD TRIO

three jumbo shrimp, three scallops, and a flounder filet | served with two sides

SEAFOOD ROSSINI

fresh calamari, mussels, and shrimp sautéed in roasted garlic tomato sauce over linguini | served with garlic bread

dessert

DEVIL'S FUDGE CAKE

four layers of homemade, rich chocolate

CANNOLI

traditional, homemade cannoli

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SATURDAY & SUNDAY BRUNCH BUFFET

17.99 per person | children (3-10) \$7.99

\$10 BOTTOMLESS MIMOSAS & BLOODY MARYS

OMELETS & EGGS TO ORDER

Green Onions, Bell Peppers, Tomatoes, Spinach, Mushrooms, Ham, Bacon, Sausage, Cheddar, American, Swiss and Provolone

HOT BUFFET

Thick-Cut Bacon, Maple Sausage, And Scrapple Carved Cured Ham, Homemade Chipped Beef and Sausage Gravy

SALAD STATION

Homemade Dressing and Assorted Toppings

SUMMERTIME GRILLED VEGETABLES

CARVING STATION

RAW BAR

Endless Oysters, Shrimp and Mussels

FRUIT DISPLAY

Fresh, Seasonal Fruit

CHEF SPECIAL

Seafood Pasta, Fish of the Day & Chefs Choice

DESSERT

Assorted Selection of Homemade Sweets



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Every Saturday & Sunday from 9am-2pm
Please call 410-686-1188 for reservations.

