

DOCK HOUSE

RESTAURANT + BAR + DOCK

KENT NARROWS, MD

Soups & Salads

Crab Bisque \$10 GF

Oyster Stew \$12 GF

Fresh Shucked Oysters, Creamy Broth, and Old Bay

Soup of the Day

House/Caesar \$10

Wedge \$14 GF

Bacon, Egg, Tomato, Onion, Blue Cheese

Blackened Salmon Caesar \$22

Eggs, Croutons, Parmesan

Kent Narrows Cobb \$18 GF

Grilled or Blackened Chicken, Eggs, Bacon, Tomato, Onion, Cucumber, Blue Cheese, Candied Walnuts

Add protein to any salad

Grilled Chicken \$8 / Shrimp \$8

Salmon \$12 / Crab Cake \$18

Small Plates

Hot Crab Dip \$18 GF

Topped with Lump Crab, Bacon, Corn, Mixed Cheese, Bread Bowl with Celery

Crab Pretzel \$15

Giant Jumbo Soft Pretzel, Crab Dip, Mixed Cheese

Brussels Sprouts \$14 GF

Candied Walnuts, Goat Cheese, Cranberries, Aged Balsamic

Nachos \$16 GF

Grilled Chicken, Jalapeños, Tomato, Onion, Queso, Mixed Cheese, Chipotle Aioli, Pico de Gallo

Dock House Popcorn \$18

Fried Shrimp, Fish & Calamari with Fisher's Old Bay Popcorn, and Garlic Mayo for dipping

Wings \$16 GF

Choice of Hot, Old Bay, BBQ, Ranch Rub or Garlic Parmesan, Blue Cheese Dressing, Celery

Buttermilk Calamari \$15

Hand Breaded, Flash Fried Calamari Served with Marinara and Lemon

Seafood Flatbread \$16

Crab Dip, Mozzarella, Shrimp, Crab

BBQ Chicken Flatbread \$15

Grilled Chicken, BBQ sauce, Red Onion, Bacon, Mozzarella

Sides

Fries \$5

Sweet Tots \$5

Truffle Tots \$5

Garlic Mashed Potatoes \$4

Slaw \$4

Seasonal Vegetable \$5

House or Caesar \$5

Tacos

(served on flour tortillas with fries)
(sweet tots, truffle tots, side house or caesar \$3)
*corn tortillas by request

Halibut \$18 GF

Slaw, Salt/Vinegar Chips, Cilantro, Remoulade

Chipotle Shrimp \$18 GF

Lettuce, Tomato, Chipotle Aioli

Short Rib \$18 GF

Cilantro, Onion, Cucumber Salsa, Cilantro Aioli

Vegan Taco \$18 GF

Plant Protein, Lettuce, Tomato, Vegan Chipotle Mayo

Handhelds

served with fries (sweet tots, truffle tots,
side house or caesar \$3) (GF Bun \$3)

Crab Cake \$21

Lettuce, Tomato, Remoulade

Crab Cake Grilled Cheese \$26

Crab Cake, Crab Dip, Cheddar, Parmesan Crust

Dock House Burger \$18 GF

House Blend of Chuck, Short Rib & Brisket, Cooper Sharp Cheese, Bacon, Lettuce, Tomato, Onion, Pickles, Dock House Sauce

Classic Cheeseburger \$16 GF

House Blend of Chuck, Short Rib & Brisket, Cooper Sharp Cheese, Bacon, Lettuce, Tomato, Onion

Salmon Burger \$18

Tomatoes, Caramelized Onions, Cilantro Aioli, Goat Cheese

Fried Chicken \$16

Slaw, Pickles, Ranch, Hot Sauce

Steak & Cheese \$14

Sliced Steak, Onions, Peppers, Cheese Sauce

Crabby Chicken \$18

Grilled or Fried Chicken, Crab Dip, Cheddar

Dock House Chicken Wrap \$14

Blackened, Grilled, or Fried, with Lettuce, Tomato, and your choice of BBQ, Buffalo, Ranch, or Caesar

Fish Po' Boy \$18

Hand Breaded Haddock, Lettuce, Tomato, Remoulade

Oysters and Steamers

Oysters on the Half Shell

1/2 Dozen \$13 / Dozen \$24

Raw or Steamed

Fried Oysters \$17

(8) Hand-Breaded Oysters, Cocktail, Lemon

Oysters Rockefeller \$17

(6) Spinach, Bacon, Parmesan, Garlic Butter

Oysters Chesapeake \$20

(5) Jumbo Lump Crab Topped with Imperial Sauce

Oysters Casino \$17

(6) Stuffed with Garlic Butter, Bacon, Onions, Peppers, Parmesan

Shrimp 1/2lb \$13 / 1lb \$24 GF

Steamed Shrimp, Old Bay, Onion, Cocktail

Mussels \$16 GF

Garlic Butter, Bread

Clams \$16 GF

Garlic Butter, Bread

Entrees

Crab Cake Platter \$37

2 Jumbo Lump Crab Cakes, Garlic Mashed Potatoes, Seasonal Vegetable

Seafood Pasta \$28

Shrimp, Clams, Mussels, Cod, Red Sauce, Bread

New England Fish & Chips \$19

House Breaded Cod, Fries, Slaw, Tartar

Dock House Platter \$40 GF

Broiled or Fried, Shrimp, Crab Cake, Haddock, with Garlic Mashed Potatoes, Seasonal Vegetable

Chicken & Waffles \$20

Bourbon Maple Syrup, Honey Mustard

Short Rib \$29 GF

Braised Short Rib, Mashed Potatoes, Seasonal Vegetables, Demi Glaze

Filet \$39 GF

8oz Angus Beef, Chimichurri, Garlic Mashed Potatoes, Seasonal Vegetable

Ribeye \$40 GF

12oz Angus Beef, Old Bay Butter, Garlic Mashed Potatoes, Seasonal Vegetable

Crab & Shrimp Mac & Cheese \$26

Extra Large Shrimp, Jumbo Lump Crab, Tarragon, Béchamel

Bourbon Maple Glazed Salmon \$28 GF

Garlic Mashed Potatoes, Seasonal Vegetable

Cozy Cocktails

- Hot Toddy 9**
Makers Mark, Hot Tea, Honey, Lemon
- Irish Coffee 9**
Jameson, Baileys, Coffee, Whipped Cream
- Kent Island Cocoa 9**
3 Olives Vanilla Vodka, Orgeat, Hot Chocolate, Whipped Cream, Cinnamon Rim
- Caramel Chocolate Coffee 9**
Ballotin Chocolate Liqueur, coffee, Whipped Cream and Caramel Syrup
- Hot Toasted Almond 9**
Kahlua, Amaretto, Coffee, Whipped Cream

White Wines

Chardonnay

- Canyon Road Chardonnay, CA 7/22**
- Hess Shirltail Chardonnay,**
Monterey, CA **10/38**
- Mer Soliel Chardonnay,**
Santa Lucia Highlands **50**
- Sonoma Cutrer Chardonnay,**
Sonoma, CA **60**

Pinot Grigio

- Canyon Road Pinot Grigio, CA 7/22**
- Noble Vines Pinot Grigio,**
Monterey County, CA **9/34**
- Torrassella Pinot Grigio,**
Veneto, Italy **40**

Sauvignon Blanc

- Canyon Road Sauvignon Blanc, CA 7/22**
- Matua Sauvignon Blanc,**
Marlborough, New Zealand **10/38**
- Stoneleigh Sauvignon Blanc,**
Marlborough, New Zealand **48**

Sparkling

- Freixenet Brut, Spain 8/20**
- Maschio Prosecco (split),**
Italian Alps **10**
- Scarpetta Prosecco Brut Rosè 42**
- Paringa Sparkling Shiraz 48**
- Canard Duchene Brut Champagne 90**
- Pierre Morley Champagne 160**

Other Whites

- Canyon Road White Zinfandel,**
CA **7/22**
- Relax Riesling,**
Germany **30**
- Conundrum White Blend,**
Napa, Monterey, Santa Barbara, and
Solano Counties CA **35**
- Bellaruche Rosè,**
Chores du Rhône, France **10/45**

Signature Cocktails

- Blood Orange Margarita 12**
Campo Bravo Tequila, Sour Mix, Blood Orange
Puree, Triple Sec
- Maryland Mule 10**
Sagamore Rye, Ginger Beer, Lime Juice,
Cranberry Garnish
- Cranberry Moscow Mule 10**
3 Olives Vodka, Cranberry Juice, Simple Syrup,
Lime Juice, Ginger Beer
- Salty Dog 12**
Hendrick's Gin, Fresh Grapefruit Juice,
Simple Syrup, Salted Rim, Lime Wedge
- Bloody Mary 10**
Titos Vodka, George's Bloody Mary Mix,
Old Bay Rim
- Chocolate Martini 10**
3 Olives Vodka, Ballotin Chocolate Liqueur,
Crème de Cacao, Chocolate Syrup

Red Wines

Cabernet Sauvignon

- Canyon Road Cabernet, CA 7/22**
- Joel Gott Cabernet Sauvignon,**
Napa Valley, CA **12/44**
- Louis Martini Cabernet Sauvignon,**
Napa Valley, CA **49**

Merlot

- Canyon Road Merlot, CA 7/22**
- Barone Fini Merlot Tentino, Italy 10/38**

Pinot Noir

- Canyon Road Pinot Noir CA 7/22**
- M Goode Pinot Noir**
Sonoma and Santa Barbara, CA **11/42**
- Lytic Pinot Noir Santa Barbara, CA 12/50**

Other Red Wines

- Trapiche Malbec, ARG 8/30**
- Altos Malbec, ARG 9/34**
- Prisoner Unshackled, CA 45**

Crush

- Orange Crush 9**
3 Olives Orange Vodka, Triple Sec, Orange Juice, Sprite
- Grapefruit Crush 9**
Grapefruit Vodka, Triple Sec, Grapefruit Juice, Sprite
- Dock "House" Crush 10**
3 Olives Orange Vodka, Grapefruit Vodka, Triple Sec,
Sprite, Fresh Orange and Grapefruit Juice
- Bourbon Crush 12**
Old Forester Bourbon, Blackberry Puree,
Sour Mix, Vanilla, Root beer
- Kent Island Crush 10**
3 Olives Raspberry Vodka, Don Q Coconut Rum,
Pineapple Juice, Sprite
- Citrus Crush 10**
Deep Eddy Lemon OR Lime Vodka, Triple Sec, Sprite

Draft Beer

- Bud Light 4.50**
- RAR Nanticoke Nectar 7.50**
- Evolution Lot 3 IPA 7.50**
- Blue Moon 7.50**
- Stella Artois 7.50**
- Rotating Tap 7.50**
Ask server or bartender
for today's selection

Bottled / Can Beer

- Bud 4.50**
- Bud Light 4.50**
- Miller Light 4.50**
- Michelob Ultra 4.50**
- Coors Light 4.50**
- Natural Light 4.50**
- Yuengling 4.50**
- Corona 6**
- Corona Light 6**
- Bold Rock Cider 7**
- Devil's Backbone Vienna Lager 6**
- White Claw Black Cherry 7**
- Heineken Zero (NA) 6**

Happy Hour from 3:00-6:00 Monday-Friday

Reduced Drink and Food Specials Available

For Private Event Details visit our website

www.dockhouserestaurant.com or call 443-446-4477