

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

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

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

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

Bourbon Maple Glazed Salmon \$28 GF

Garlic Mashed Potatoes, Seasonal Vegetable

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

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 Shirttail 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

Torrasella 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

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

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

Lyric Pinot Noir Santa Barbara, CA 12/50

Other Red Wines

Trapiche Malbec, ARG 8/30

Altos Malbec, ARG 9/34

Prisoner Unshackled, CA 45

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