

Small Plates

Charcuterie Board 23 ^{GF}

Local cheese and cured meats with chef-crafted accompaniments

Shrimp Cocktail 16 ^{GF}

Shrimp, spiced cocktail sauce

Brussel Sprouts 14 ^{GF}

Candied walnuts, goat cheese, cranberries, aged balsamic

Charm City Nachos 16 ^{GF}

Nachos with chicken or shrimp, jalapeno queso, salsa verde, pico de gallo, sour cream, scallions

Wings 16 ^{GF}

Choice of Hot, Old Bay, Sriracha Honey, BBQ or Garlic Parmesan, served with blue cheese, celery

Seafood Salad 18 ^{GF}

Crab, shrimp, chives, tortilla chips, herb dressing

Crab Pretzel 20

Pretzel braid, Dock House crab dip, cheddar cheese, scallions, Old Bay

Buttermilk Calamari 17

Hand-breaded, flash-fried calamari served with lemon aioli

Seafood Flatbread 16

Crab dip, mozzarella, shrimp, crab

Caprese Flatbread 12

Marinara sauce, mozzarella, basil, extra virgin olive oil

Soups & Salads

Soup of the Day 8

Crab Bisque 10

MD Vegetable Crab Soup 10 ^{GF}

House Salad 10 ^{GF}

Lettuce, tomato, onion, cucumber

Wedge Salad 14 ^{GF}

Bacon, egg, tomato, onion, bleu cheese

Berry Salad 14 ^{GF}

House salad, strawberries, blueberries, candied walnuts, crumbled goat cheese, champagne vinaigrette

Classic Caesar 12

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Kent Narrows Cobb Salad 18 ^{GF}

Grilled, Blackened, or Fried Chicken, egg, bacon, tomato, cucumbers, onion, bleu cheese, candied walnuts

— Add protein to any salad —

Grilled Chicken 8 / Shrimp 8 / Salmon 12 / Crab Cake 18

Sides

Slaw 4 ^{GF}

Fries 5 ^{GF}

Sweet Tots 5 ^{GF}

Truffle Tots 5 ^{GF}

Cilantro Rice 6 ^{GF}

House or Caesar Salad 5

Seasonal Vegetable 5

Fingerling Potatoes 7

Local Favorites

Dock House Popcorn 18

Fried shrimp, calamari and rockfish with Fisher's Old Bay Popcorn and garlic mayo for dipping

Halibut Tacos 18 ^{GF}

Slaw, cilantro, remoulade, salt/vinegar chips served with French fries

Blackened Salmon Caesar 22

Eggs, croutons, parmesan

Crab Cake Grilled Cheese 26

Crab cake, crab dip, cheddar, parmesan crust served with French fries

Kent Island Club 26

Crab cake, shrimp salad, lettuce, tomato, brioche roll served with French fries

Lobster Roll 30

Lobster salad served in a buttered bread roll served with French fries

Steamers & Raw Bar

Steamed Shrimp ½ lb 15 / 1 lb. 26 ^{GF}

Old Bay, onion, cocktail sauce

Steamed Mussels 18

Garlic cream or spicy red sauce served with toasted bread

Tuna Tostada* 20 ^{GF}

Two wonton tostadas topped with marinated tuna, sriracha aioli, seaweed salad, sliced avocado, and minced sushi ginger

Crab & Shrimp Ceviche 18 ^{GF}

Fresh shrimp, crab, red onion, avocado, lime juice & cilantro

Handhelds

Served with French fries

^{GF} bun 3

(Sweet tots, truffle tots, side house or Caesar salad 3)

Crab Cake Sandwich 21

Lettuce, tomato, remoulade

Dock House Burger* 18

House blend of chuck, short rib, & brisket topped with bacon, Cooper's sharp cheese, lettuce, tomato, onion, pickles, red onion, Dock House sauce

Classic Cheeseburger* 16

House blend of chuck, short rib, & brisket topped with Cooper's sharp cheese, lettuce, tomato, onion

Fried Chicken Sandwich 16

Slaw, pickles, ranch, hot sauce

Cuban Sandwich 16

Ham, pulled pork, swiss cheese, Dijon mayo, tomato chutney

Steak & Cheese 14

Chop Steak, onions, peppers, cheese sauce

Turkey Club 14

Smoked turkey, lettuce, tomato, bacon,

Entrees

Crab Cake Platter 37

Two jumbo lump crab cakes, cilantro rice, seasonal vegetable

Dock House Platter 40

Broiled or Fried shrimp, crab cake, cod, cilantro rice, slaw

Ribeye* 40 ^{GF}

12 oz Angus, Old Bay butter, fingerling potatoes, seasonal vegetables
Add Crab Cake 18 / Add Lobster Tail 20

Fish & Chips 20

Cod, fries, slaw, tartar

Lobster Mac & Cheese 28

Sauteed lobster, shallots, thyme, three cheese sauce, spiral noodles & topped with toasted crackers

Citrus Glazed Salmon 30 ^{GF}

Cilantro rice, seasonal vegetable

Tequila Scallops 30

Seared scallops topped with tequila cream sauce served with sauteed broccoli and mushroom basil risotto

Pineapple

Chicken Skewers 28 ^{GF}

Twin skewers with chicken thighs, red/green peppers, red onion, and pineapple basted with honey sriracha glaze served with cilantro rice

Chesapeake Rockfish 36 ^{GF}

Rockfish, corn Chesapeake succotash, roasted tomato beurre blanc

Tacos

Two tacos on flour or corn tortillas

Served with French fries

(Sweet tots, truffle tots, side house or Caesar salad 3)

Chipotle Shrimp 18 ^{GF}

Lettuce, onion, chipotle aioli, pico de gallo

Vegan 18

Plant protein, lettuce, tomato, vegan chipotle mayo

Chicken 14 ^{GF}

Grilled, Blackened, or Fried Chicken, lettuce, tomato, chipotle aioli, pico de gallo

Wraps

Served with French fries

(Sweet tots, truffle tots, side house or Caesar salad 3)

Dock House Chicken 14

Grilled, Blackened, or Fried Chicken, crab dip, cheddar

Seafood Salad Wrap 15

Crab, shrimp, lettuce, mayo, herb dressing

Power Wrap 12

Provolone cheese, lettuce, tomato, avocado, spinach, aurora sauce

Signature Cocktails

Cucumber Ginger Fizz 10

Titos Vodka, ginger beer, club soda, muddled cucumber

Flora Adora Wild Garden Cup 14

Hendrick’s Flora Adora Gin, lemon juice, simple syrup, club soda

Pineapple Daiquiri 12

New Amsterdam Pineapple Vodka, Rumchata Coconut Cream, pineapple juice

Dock House Mermaid 10

Don Q Coconut Rum, Blue Curacao, lemonade

Blackberry Bourbon Smash 12

Four Roses Bourbon, lime juice, blackberries, simple syrup, club soda

Empress Martini 15

Empress Gin, orgeat, lemon juice, pineapple juice

Frozen Drinks

Dole Whip Dreamsicle 12

Pina Colada 12

Strawberry Daiquiri 12

Crushes

Orange Crush 10

3 Olives Orange Vodka, triple sec, orange juice, Sprite

Grapefruit Crush 10

New Amsterdam Grapefruit Vodka, triple sec, grapefruit juice, Sprite

Dock “House” Crush 10

3 Olives Orange Vodka, New Amsterdam Grapefruit Vodka, triple sec, Sprite, fresh orange and grapefruit juice

Bourbon Crush 12

Old Forrester Bourbon, blackberry puree, sour mix, vanilla, root beer

Kent Island Crush 12

3 Olives Raspberry Vodka, Don Q Coconut Rum, pineapple juice, Sprite

Coconut Tequila Crush 13

1800 Coconut Tequila, sour mix, triple sec, gingerale

XO Caribbean Green Tea Crush 13

Tellamore D.E.W. XO Irish Whiskey, peach schnapps, sour mix, Sprite

Pineapple Crush 12

New Amsterdam Pineapple Vodka, triple sec, pineapple juice, Sprite

Sour Patch Crush 12

3 Olives Raspberry Vodka, sour mix, orgeat, gingerale

Key Lime Crush 12

Deep Eddy’s Lime Vodka, vanilla vodka, Sprite, lime juice

Draft Beer

RAR Nanticoke Nectar 7.50

Evolution Lot 3 IPA 7.50

Blue Moon 7.50

Stella Artois 7.50

Bud Light 4.50

Rotating Tap 7.50

Ask server or bartender for today’s selection

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

Drink and Food Specials Available

Kent Island Classics

Rum Runner 12

Myers Dark Rum, Captain Morgan, blackberry brandy, banana liqueur, pineapple juice, orange juice, splash of grenadine

Dark & Stormy 12

Goslings Rum, ginger beer, lime

Bloody Mary 10

Titos Vodka, George’s Bloody Mary Mix, Old Bay Rim

Espresso Martini 14

Van Gogh Espresso Vodka, kahlua, coffee

Chocolate Martini 12

3 Olives Vodka, Mozart Chocolate Cream, crème de cacao, chocolate syrup

Mai Tai 12

Myers Rum, Bacardi Rum, pineapple juice, orange juice, grenadine

Old Fashioned 10

Old Forrester Bourbon, bitters, simple syrup

Manhattan 12

Old Forrester Bourbon, sweet vermouth, bitters

Paloma 10

Campo Bravo Tequila, grapefruit juice, lime juice, simple syrup

Blue Hawaiian 10

Don Q Coconut Rum, Blue Curacao, pineapple juice, orange juice

White Sangria 10

Moscato, peach puree, peach schnapps, pineapple juice, Sprite

Maryland Mule 10

Sagamore Rye, ginger beer, lime juice

Margarita 12

Classic, peach, coconut, blackberry, spicy, blood orange

Mojito 10

Classic, peach, pear, blood orange, cranberry

Mocktails 6

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

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

Bottled/Can Beer

Miller Light 4.50

Michelob Ultra 4.50

Coors Light 4.50

Natural Light 4.50

Yuengling 4.50

Corona 6

Corona Light 6

Bud 4.50

Bud Light 4.50

Bold Rock Cider 7

Devil’s Backbone Vienna Lager 6

White Claw 7

High Noon 7

Heineken Zero (NA) 6

Other Whites

Canyon Road White Zinfandel, CA 7/22

Relax Riesling, Germany 8/30

Caposaldo Moscato, Italy 9/34

Conundrum White Blend, Napa, Monterey, Santa Barbara, and Solano Counties CA 35

Bellaruche Rosé, Chores du Rhône, France 10/45

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

Murphy 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

Prisoner Unshackled, CA 45

Sparkling

Freixenet Brut, Spain 20

Maschio Prosecco (split), Italian Alps 10

Paringa Sparkling Shiraz 48

Canard Duchene Brut Champagne 90

Pierre Morley Champagne 160

For Private Event details visit our website: www.dockhouserestaurant.com or call 443-446-4477