DOCK HOUSE
RESTAURANT • BAR • DOCK
KENT NARROWS, MD

Happy Hour
Bar Only
Monday-Friday
3 pm to 6 pm

Book Your Event Here!

Small Plates

Coconut Shrimp 16
Five fried coconut shrimp served on spring mix with tomato chutney

Fried Shrimp 16
Hand-breaded shrimp with crispy onions, served with cocktail sauce & tartar sauce

Brussel Sprouts 16
Candied walnuts, goat cheese, cranberries, aged balsamic

Charm City Nachos 17
Nachos with chicken or shrimp, jalapenos, queso, salsa verde, pico de gallo, sour cream, scallions

Wings 17
Choice of Hot, Old Bay, BBQ, Honey Sriracha, or Garlic Parmesan sauce served with ranch & celery

Crab Pretzel 20
Pretzel braid, Dock House crab dip, cheddar cheese, scallions, Old Bay

Buttermilk Calamari 18
Hand-breaded, flash fried calamari served with marinara and lemon aioli

BBQ Bacon-Wrapped Scallops 21 GF
Fresh sea scallops wrapped in bacon finished with our sweet and tangy BBQ sauce

Seafood Flatbread 18 GF
Crab dip, mozzarella, shrimp, crab, jack cheddar cheese
(Gluten-free flatbread: additional $2)

Margherita Flatbread 16 GF
Marinara sauce, fresh mozzarella, basil, olive oil
(Gluten-free flatbread: additional $2)

Soups & Salads

Soup of the Day 8

Oyster Stew 12 GF

Crab Bisque 10

MD Vegetable Crab Soup 10 GF

House Salad 10 GF
Lettuce, tomato, onion, cucumber

Wedge Salad 14 GF
Bacon, egg, blue cheese crumbles, tomato, red onion, blue cheese dressing

NEW! Roasted Beet Salad 14 GF
Spring mix, roasted red beets, goat cheese, red onion, candied walnuts, raspberry vinaigrette

Classic Caesar 12
Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Blackened Salmon Caesar 23
Eggs, croutons, parmesan

Kent Narrows Cobb Salad 18 GF
Grilled, Blackened, or Fried Chicken, egg, bacon, tomato, cucumbers, onion, blue cheese crumbles, candied walnuts
Substitute Crab Cake 10 / Substitute Salmon 6

SALAD DRESSINGS
Ranch • Blue Cheese • Caesar
Champagne Vinaigrette • Oil & Vinegar
Honey Mustard • Balsamic Vinaigrette

ADD PROTEIN TO ANY SALAD
Chicken 8 / Shrimp 8 / Scallops 14
Salmon 12 / Crab Cake 18

Kid's Menu 8
Served with french fries or fresh fruit

Grilled Cheese • Hot Dog • Kid's Burger
Chicken Tenders • Mac and Cheese
Spaghetti (Red or Butter Sauce)

BRUNCH MENU
Served Saturdays and Sundays from 10 am to 1 pm

Chicken & Waffles 19
Crispy chicken served with sugar waffle, honey mustard, buffalo sauce, maple syrup

Shrimp & Grits 21
Sautéed andouille sausage, shrimp, peppers, onions, creole tomato sauce, cheesy grits & poached egg

Bacon Cheddar Omelet 16
Bacon, tomatoes, jack cheddar cheese
Served with breakfast potatoes

Veggie Omelet 17
Spinach, onion, mushrooms, tomatoes, Swiss cheese.
Served with breakfast potatoes

Seafood Omelet 19
Crab, shrimp, parsley, jack cheddar cheese
Served with breakfast potatoes

Classic Breakfast 16
Traditional breakfast with bacon or sausage, breakfast potatoes, eggs of choice, white/wheat toast

Cinnamon French Toast 15
Topped with maple syrup, powdered sugar, mixed berries, choice of bacon or sausage links

Seafood Hash 22
Roasted breakfast potatoes tossed with shrimp, crab meat, garlic, peppers, onions.
Topped with scrambled eggs & hollandaise

Avocado Toast 14
Sourdough toast with smashed avocado, cherry tomatoes, goat cheese, honey microgreens, and balsamic drizzle.

Crab Benedict 18
Broiled crab cakes, poached eggs, hollandaise on English muffin

Traditional Benedict 16
Canadian bacon, poached eggs, hollandaise on English muffin

Breakfast Taco 15
Scrambled eggs, jack-cheddar cheese, chipotle aioli, Pico de Gallo

Fish & Chips 22
Beer battered cod fish, fries, slaw, tartar

Brunch Sides
Breakfast Potatoes 6 • Eggs 4
Bacon/Sausage 4 • Toast 2
Side of Fruit 5

Brunch Drink Specials
Bottomless Mimosas 20
Bottomless Bloody Mary Bar 20

Oysters & Raw Bar

Oysters Rockefeller 18
Five oysters topped with spinach, parmesan, garlic butter

Fried Oysters 17
Fried oysters served on spring mix with side of cocktail sauce

Buffalo Oysters 18
Five oysters oven roasted with Buffalo butter, blue cheese crumbles & scallions

Oyster Imperial 21
Five local oysters topped with lump Crab Imperial

Oyster Sampler 22
Two Rockefeller, two Imperial & two Buffalo Oysters

Raw Oysters* ½ Dozen 12 | Dozen 24 GF
Freshly shucked oysters raw or steamed, served with cocktail sauce & seasonal mignonette

Shrimp: ½ lb 16 | 1 lb. 26 GF
Old Bay, onion, cocktail sauce

Steamed Mussels 18
Garlic cream or marinara sauce served with toasted bread

Beer Mussels 24
Mussels sauteed with garlic, red peppers, onions, andouille, shrimp, spicy tomato broth & garlic bread

Tuna Tostada* 20
Two wonton tostadas topped with marinated tuna, sriracha aioli, seaweed salad, sliced avocado, and minced sushi ginger

Handhelds
Served with french fries | GF bun 3
(Sweet potato fries, truffle tots, side house or Caesar salad 3)

Crab Cake Sandwich 25
Lettuce, tomato, remoulade

Crab Cake Grilled Cheese 27
Crab cake, crab dip, cheddar, parmesan crust

Dock House Burger* 19
House blend of chuck short rib & brisket, topped with bacon, Cooper's sharp cheese, lettuce, tomato, red onion, pickles, Dock House sauce

Classic Cheeseburger* 17
House blend of chuck short rib & brisket, topped with Cooper's sharp cheese, lettuce, tomato, red onion

Chicken Sandwich 16
Grilled, Blackened, or Fried Chicken, slaw, pickles, ranch, hot sauce

Cuban Sandwich 16
Ham, pulled pork, Swiss cheese, Dijon mayo, tomato chutney, pickles

Steak & Cheese 15
Chop steak, onion, peppers, lettuce, tomato, provolone

Turkey Club 15
Smoked turkey, lettuce, tomato, bacon, chipotle mayonnaise

Fried Flounder Sandwich 19
Crispy fried flounder with lettuce, tomato, tartar sauce

Dock House Chicken Wrap 15
Grilled, Blackened, or Fried Chicken, crab dip, cheddar cheese, lettuce, tomato

NEW! French Dip 19
Thinly sliced prime rib with onions, provolone, and au jus, served with french fries

Tacos
Two tacos on flour or corn tortillas served with french fries
(Sweet potato fries, truffle tots, side house or Caesar salad 3)

Chipotle Shrimp 19 GF
Lettuce, chipotle aioli, pico de gallo

Chicken 19 GF
Grilled, Blackened, or Fried Chicken, lettuce, chipotle aioli, pico de gallo

Halibut 19 GF
Slaw, remoulade & topped with salt/vinegar chips

Sides

Fries 5 • Garlic Mash 5 GF **• Truffle Tots 6**
Sweet Potato Fries 6 • Mac & Cheese 7
Seasonal Vegetable 6 • Slaw 4 GF
Cilantro Rice 6 • House or Caesar Salad 5

An automatic gratuity of 20% will be added to parties of 6 or more. | We will not provide more than 4 checks per group.
Gluten-free items available, but we are not a gluten-free kitchen. GF Is or can be made gluten free.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.