

Lobster Dock

BY THE CHANNEL MARKER



Starters

RAW BAR • MP

CHOICE OF Local Clams - Oysters - Shrimp

CHILLED SEAFOOD COCKTAIL • Small \$50 | Large \$90
Maine lobster, jumbo lump crabmeat, jumbo shrimp

CRAB DIP • \$18

Blue claw crab, aged cheddar & Old Bay fondue, crostini

MAINE STEAMERS • \$21/LB

STEAMED MIDDLE NECK CLAMS • \$19/DOZEN

PEI MUSSELS • \$19

White wine, butter & garlic

PICK N' PEEL SHRIMP • \$24/LB

Hot or cold

SRIRACHA HOT WINGS • \$17

With blue cheese

Soups & Salads

BOWL OF CLAM CHOWDER • \$10

New England or Manhattan

LOBSTER COBB SALAD • \$29

Mixed greens, egg, bacon, corn, cheddar, onion, tomato with a garlic avocado dressing topped with fresh Maine lobster

SPRING MIX SALAD • \$14

Mixed greens, tomato, onion, cucumber tossed in a red wine garlic vinaigrette

CAESAR SALAD • \$14

Hearts of Romaine, garlic crouton, shaved parmesan, house-made Caesar dressing

ADD SALMON \$16 | SHRIMP \$16 | CHICKEN \$12

Hand Helds

Served with Old Bay fries & coleslaw

MAINE LOBSTER ROLL • \$27

CHOICE OF STYLE Maine Cold - or - Connecticut Warm

BAKED FLORIDA GROUPER SANDWICH • \$19

Arugula, tomato, lemon aioli

BUTTERMILK FRIED CHICKEN BREAST SANDWICH • \$17

Bacon, cheddar, arugula, tomato, maple mustard aioli

DOCK BURGER • \$19

10 oz. special blend patty, american cheese, arugula, tomato, red onion, dock sauce

CRAB CAKE SANDWICH • \$25

Jumbo lump crab cake, arugula, tomato, red onion, tartar

FRIED FLOUNDER SANDWICH • \$19

Arugula, tomato, red onion, tartar

SOFT SHELL CRAB • \$23

Arugula, tomato, red onion, lemon aioli

Entrées

Served with Jersey corn & baked potato

ROASTED SALMON • \$34

Whole grain mustard & maple glaze

CRAB CAKES • \$45

STEAMED WHOLE MAINE LOBSTER • MP

MAINE LOBSTER POT • \$42

1 1/4 lb lobster, clams, shrimp, potatoes, corn, cooked in an Old Bay butter broth

BROILED NEW ENGLAND COMBO • \$45

Fresh Flounder, crab cake, jumbo shrimp, middle neck clams broiled with butter & herbs

BUTTERMILK FRIED CHICKEN TENDERS DINNER • \$18

BROILED LOCAL SCALLOPS • \$39

Garlic & herb crumb

TWIN LOBSTER TAILS • \$59

Broiled, lemon, butter

16 OZ NY STRIP • \$46

Grilled with garlic, herb butter

