

Lobster Dock

— BY THE CHANNEL MARKER —



Breakfast

DOCK EGG SANDWICH \$6

*Two fried eggs on brioche
add American cheese \$1
add meat \$2 (Ham, bacon, sausage, pork roll, turkey sausage)*

EGG BITES \$6

2 egg bites ask about daily preparation

OVERNIGHT OATS \$10

Oat milk, fresh berries, honey

PANCAKES \$8

add blueberries \$2 | add chocolate chips \$2

FRUIT CUP \$8

Assorted seasonal fresh fruit

FRUIT & YOGURT PARFAIT \$10

Fresh fruit layered with Greek yogurt & granola

AVOCADO TOAST \$9

*Toasted sourdough, sliced tomato, fresh basil, EVOO, sea salt & cracked pepper
add Egg \$2*

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, cocktail sauce

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

Andouille sausage, tomato, pepper, onion, blend of Creole seasoning, touch of cream

PICK N' PEEL OLD BAY SHRIMP Hot or cold • **\$24/LB**

SRIRACHA HOT WINGS With blue cheese • **\$17**

CAJUN DRY RUBBED HOT WINGS With Creole remoulade • **\$17**

Soups & Salads

BOWL OF CLAM CHOWDER New England or Manhattan • **\$10**

LOBSTER COBB SALAD • \$29

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

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 \$12 | SHRIMP \$8 | CHICKEN \$6

Hand Helds

Served with Old Bay fries & coleslaw

MAINE LOBSTER ROLL • \$27

CHOICE OF STYLE Maine Cold - or - Connecticut Warm

BLACKENED MAHI SANDWICH • \$19

Arugula, tomato, red onion, lemon aioli

BUTTERMILK FRIED CHICKEN SANDWICH • \$17

Bacon, cheddar, arugula, tomato, red onion, maple mustard aioli

DOCK BURGER • \$19

Two 6 oz. special blend patty, American cheese, arugula, tomato, red onion, dock sauce

CRAB CAKE SANDWICH • \$25

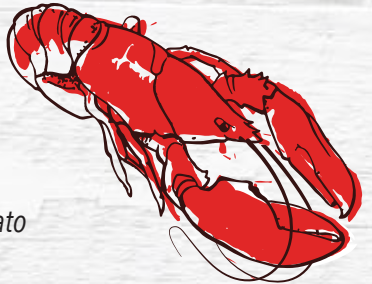
Jumbo lump crab cake, arugula, tomato, red onion, tartar

FRIED FLOUNDER SANDWICH • \$19 Arugula, tomato, red onion, tartar

FRIED SHRIMP PO'BOY • \$19 Arugula, tomato, red onion, Creole remoulade

GRILLED RIB EYE SANDWICH • \$19

Fried onions, cheddar, horseradish aioli



Entrées

Served with Jersey corn & baked potato

BLACKENED SALMON • \$34

Jersey corn & tomato salsa, corn on the cob & baked potato

CRAB CAKES • \$45

2 of the best colossal crab cakes you ever ate, corn on the cob & baked potato

STEAMED 1 & ¼ lb. WHOLE MAINE LOBSTER • MP

Whole steamed Maine lobster with corn on the cob, baked potato & drawn butter

MAINE LOBSTER POT • MP

1 & ¼ lb lobster, clams, shrimp, potatoes, corn, cooked in an Old Bay butter broth

STEAMED ALASKAN SNOW CRAB 1 & ¼ LB - MP

Whole steamed Alaskan snow crab with corn on the cob, baked potato & drawn butter

ALASKAN SNOW CRAB POT - MP

1 & ¼ lb snow crab, 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 an Old Bay butter crumb

BUTTERMILK FRIED CHICKEN TENDERS DINNER • \$22

5 freshly breaded & fried chicken tenders with cornbread, corn on the cob & baked potato served with maple mustard aioli

STUFFED FLOUNDER • \$39

Filled with jumbo crab meat stuffing, served with corn on the cob, baked potato & tartar

BBQ RIBS • \$30

Full rack of BBQ pork spareribs, Dock BBQ sauce, corn bread, corn on cob, baked potato

For the Kids

CHICKEN TENDERS - \$14

3 piece chicken tenders & fries basket - choice of sauce (BBQ, maple mustard, ranch)

CHEESEBURGER - \$10 6 oz patty, American cheese & fries

BBQ RIBS - \$14 ½ rack of ribs, fries

FRIED SHRIMP & FRIES BASKET- \$16 Choice of sauce (cocktail or tartar)