



THE
Dry Dock
RESTAURANT

Soups

Cream of Crab: Cup 4.5 / Bowl 6.

Soup du Jour: Ask your server for details.

Salads

Caesar Salad: Crispy Romaine, House Made Croutons, Parmesan Cheese,
Creamy Caesar Dressing 7.

Autumn Salad: Mixed Greens, Apples, Candied Walnuts, Red Onions,
Chevre Goat Cheese, Pumpkin Vinaigrette 8.

Salad Entrée: Grilled Shrimp or Chicken Add 6. Filet Mignon Add 10.

Appetizers & Small Plates

Sea Scallops: Crusted with Pecans, Drizzled with a Maple-Mustard Emulsion 13.

Jumbo Shrimp: Amaretto Glaze, Honey Horseradish Sauce 12.

Escargot: Sautéed in Garlic and White Wine, With a Touch of Chili Flakes 11.

Charcuterie Plate: Marinated Vegetables, Cured Meats, Aged Cheeses 15.

Panko Crusted Soft-shell Crab: Thai Peanut Sauce, Sesame Ginger Salad 10.

Butternut Squash Ravioli: Mascarpone, Sage Brown Butter, Grated Amaretti 9.

Oysters Rockefeller: Spinach, Pancetta, Mozzarella, Hollandaise Sauce 2.50 ea

Pan Fried Oysters: Chipotle Aioli ½ Dozen 8. / Dozen 15.

Petite Crab Cakes: Tartar Sauce 10.

Entrees

Seared Atlantic Salmon: Crispy Sweet Corn Risotto Cake, Poached Egg, Caviar
25.

Blackened Rockfish: Local Vegetable Succotash, Starch Du Jour, Béarnaise Sauce
26.

Broiled Sea Bass: Coconut Red Curry, White Rice, Scallions 26.

Herb Roasted Chicken Breast: Mushroom Veloute, Gnocchi 19.

Maryland Crab Cakes: Starch and Vegetable Du Jour, Tartar Sauce 27.

Surf & Turf: Filet Mignon, Crab Cake, Starch and Vegetable Du Jour, Port Demi
29.50.

Filet Mignon: Starch and Vegetable Du Jour, Port Demi 23.

20 Ounce Rib-Eye: Mushroom-Madeira Sauce, Starch and Vegetable Du Jour 27.

Braised Lamb Shank: Red Wine Reduction, Potato Parsnip Mash, Gremolata 26.



*A 20% Gratuity May Be Added To Parties That Require More Than One Table.

*Our Chef Uses as Much Sustainable Seafood and Local Produce As Possible.

*Our Policy Is One Check Per Table, Please.