



Soup & Salad

Soup du Jour Cup / Bowl

Caesar Salad

with House Made Croutons and Shaved Parmesan. Anchovies available upon request

Spinach Pear Salad

with Dried Fruit, Pears, Blue Cheese, Sugared Walnuts, and Balsamic Poppy Seed Vinaigrette

The Dry Dock House Salad

with Romaine & Arugula, Grape Tomatoes, English Cucumbers, Carrots, Croutons, & Cheddar Cheese.
Ask Server for Dressing Choices

Add: Blackened or Grilled

Filet Mignon Shrimp Crab Cake Chicken Salmon

1/2 Salads are available

Appetizers

Pomme Frites

Lobster Mac n' Cheese

Amaretto Glazed Shrimp w/ Honey Horseradish Sauce 16

Ducktrap River Smoked Salmon w/ Capers, Red Onion & Sour Cream

Crab Dip w/ Grilled Sourdough Bread

Fried Oysters

Beef Skewers w/ Horseradish Sauce

Shrimp Cocktail

Baked Brie & Bread w/ Grapes & Mango Chutney

Crab Cake Sliders w/ Honey Horseradish, Lettuce, Tomato, & Onion

Entrees

Pescatore Rigatoni Shrimp, Scallops, & Mussels in a Creamy Marinara Sauce

8oz. Tenderloin Burger w/ Bacon, Cheddar, Lettuce, Tomato, Onion, Sun-dried Tomato Ketchup with Pomme Frites

Lemon Grilled Salmon w/ Sun-dried Tomato Risotto and Mediterranean Pesto Salad & Crumbled Feta

Crispy Breast of Duck Wild Rice Pilaf with Dried Fruit & Nuts, and Arugula Apple Slaw

Chicken with Tarragon Aioli w/ Oysters Rockefeller Dressing & Garlic Broccoli

Beef Tenderloin w/ Sautéed Spinach, Cremini Mushroom and Mashed Potatoes
Petite 5 oz Full 10 oz

New York Strip Steak w/ Stuffed Baked Potato and Garlic Broccoli
6 oz 12 oz

Vegetarian Florentine Linguini tossed w/ Pesto, Spinach, Roasted Red Peppers, Artichoke Hearts, & Crumbled Feta

*Our Chefs use as much Sustainable Seafood and Local Produce as Possible.

*Consumption of raw or undercooked seafood, beef, poultry, and eggs may increase the chance of food borne illness.

*A 20% Gratuity may be added to Parties that require more than one table.