

RESTAURANT WEEK

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

DOCK'S HOUSE SALAD

Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

SWEET HEAT MANGO SALAD

Chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat
Upgrade: Cream of Crab or Half & Half \$1

DESSERT COURSE

Choice of:

OREO TRES LECHES

Vanilla Oreo cake, soaked in tres leches, topped with whipped cream

CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

SECOND COURSE

Upgrade to fries \$1 | Choice of:

SIZZLING CRAB CAKE SANDWICH ^(5oz.)

Cream of crab pool sauce, our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, lettuce, tomato. Served with housemade chips

WAGYU STEAK HOUSE BURGER

Wagyu burger, balsamic caramelized onions, pickles, provolone cheese, truffle aioli, layered on top of a pool of au poivre. Served with housemade chips

TUNA POKE TACOS

Crispy wontons, tuna poke, mango, cucumber, red onion, cilantro, shaved cabbage, spicy aioli, eel sauce & sesame seeds

PRIME RIB FRENCH DIP

Provolone cheese, caramelized onions, tiger sauce & au jus. Served with housemade chips

BOWLEYS QUARTER

Jumbo shrimp, crab balls, strawberries, candied walnuts, dried cranberries, crumbled feta, balsamic vinaigrette

CRAFT COCKTAILS

MELON MINT MARGARITA 10

Tequila + Watermelon Puree + Agave + Lime + Triple Sec + Tajin Rim

MANGO PUNCH 10

Rum + Mango Puree + Coconut + Charred Pineapple Puree + Pineapple Liqour + Lemon + Agave

CUCUMBER BREEZE MOCKTAIL 8

Cucumber + Lemon + Agave + Topped with Lemon-lime Soda

N/A O'DOULS 4



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness | Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choice of:

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

CREAM OF CRAB SOUP

Creamy and rich, sherry wine & sweet crab meat

SECOND COURSE

Choice of:

CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

DOCK'S HOUSE SALAD

Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

SWEET HEAT MANGO SALAD

Chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

CRAFT COCKTAILS

MELON MINT MARGARITA 10

Tequila + Watermelon Puree + Agave + Lime + Triple Sec + Tajin Rim

MANGO PUNCH 10

Rum + Mango Puree + Coconut + Charred Pineapple Puree + Pineapple Liqueur + Lemon + Agave

CUCUMBER BREEZE MOCKTAIL 8

Cucumber + Lemon + Agave + Topped with Lemon-lime Soda

N/A O'DOULS 4

THIRD COURSE

Choice of:

FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

Choice of: (3) Jumbo fried shrimp or (3) lamb chops | Served with grilled zucchini, potatoes bravas, cocktail sauce & lemon

SNAKEHEAD CRAB

"CHESAPEAKE CHANNA"

Local, pan-seared, topped with jumbo lump crab meat, served with potato gratin, brussel sprouts, applewood bacon, red pepper jalapeño vinaigrette

BAY BOSS BOIL

Two snow crab clusters, 1/2 lb. peel-and-eat shrimp, clams, mussels, Old Bay potatoes & onions, served with Old Bay lemon butter

THE LOBSTER CROWN

Half of a lobster tail, 5 oz. filet mignon, Old Bay potato cakes, spinach, mushrooms, teriyaki butter sauce

IMPERIAL SURF & TURF

14oz. classic NY strip, topped with our award-winning jumbo lump crab meat and finished with our signature imperial sauce. Served with a baked potato

DESSERT COURSE

Choice of:

OREO TRES LECHES

Vanilla Oreo cake, soaked in tres leches, topped with whipped cream

CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

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RESTAURANT WEEK BRUNCH

SAT 11TH & SUN 12TH • SAT 18TH & SUN 19TH
10AM TILL 2PM

ALL YOU CAN EAT

BY THE DOCKS SEAFOOD DISPLAY

Chilled All-You-Can Eat Peel & Eat Shrimp
Oysters on the 1/2 Shell, Mussels on the 1/2 Shell

CLASSIC BY THE DOCKS CHEF SPECIALS

INCLUDES the Fish of the Day, Pasta Special and
Farm Fresh Meat Special

CREATE YOUR OWN MADE TO ORDER OMELET

Green Onions, Bell Peppers, Tomatoes, Spinach, Mushrooms, Ham,
Bacon, Sausage, Cheddar, American and Provolone

HAND-CARVED MEAT

TRADITIONAL HOT BREAKFAST BUFFET

Chef's Scrambled Eggs
Pancakes and French Toast
Thick Cut Bacon, Maple Sausage
Chipped Beef and Sausage Gravy with Oven-Baked Biscuits

HAND TOSSED SALAD

SUSHI

Chicken Teriyaki | Spicy Tuna | Vegetable Roll

SEASONED GRILLED VEGETABLES

FRUIT DISPLAY

PASTRIES AND YUMMY DESSERTS

\$34

BALTIMORE COUNTY
RESTAURANT
WEEK



\$10

UNLIMITED
MIMOSAS