

# RESTAURANT WEEK BRUNCH

**SUNDAY JULY 13TH & 20TH**

**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**



3321 EASTERN BLVD MIDDLE RIVER, MARYLAND 21220 | 410-686-1188 | BYTHEDOCKS.COM

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

### SUMMER

Couscous, baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

### WEDGE SALAD

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

### MARYLAND CRAB SOUP

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

## DESSERT COURSE

Choice of:

### TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

### CLASSIC CANNOLI

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

## SECOND COURSE

Upgrade to fries \$1 | Choice of:

### CRAB CAKE SANDWICH <sup>(5oz.)</sup>

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, with Old Bay aioli, bib lettuce, tomato with housemade chips

### TUNA POKE BOWL

Tuna, pineapple salsa, cucumber, avocado, jalapeno, spicy aioli, pickled red onion, pickled ginger, sesame soy vinaigrette, yuzu sauce and sushi rice

### SEAFOOD TACO BOWL

Tossed chopped romaine, shrimp, crab meat, baby tomatoes, pickled red onions, cucumber, corn, guacamole, chipotle vinaigrette, in a crispy tortilla bowl

### DUO GYROS

Two mini gyros—one chicken, one lamb—with tomatoes, onions, romaine, tzatziki and fries in pita, served with house-made chips.

## CRAFT COCKTAILS

### CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

### COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy



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:

### CAESAR SALAD

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

### SUMMER

Couscous, baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

### ICEBERG WEDGE

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

### MARYLAND CRAB SOUP

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

## SECOND COURSE

Choice of:

### FALAFEL

Falafel, Tzatziki, baby tomato, cucumber, red onion and hot honey

### MEXICAN SHRIMP CEVICHE

Diced cucumbers, red onion, avocado, tomato, jalapeno, lime, crispy tortilla strips

## CRAFT COCKTAILS

### CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

### COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy

## THIRD COURSE

Choice of:

### FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

Choice of: (3) Jumbo fried shrimp or half rack of ribs | Served with grilled asparagus, potatoes bravas, cocktail sauce & lemon

### MEDITERRANEAN SWORDFISH & SHRIMP

(3) Grilled shrimp, couscous, green pepper, red onion, roasted tomato, tzatziki, Greek lemon vinaigrette

### FILET OSCAR

5oz. Filet, (2) scallops, whipped potatoes, grilled asparagus, jumbo lump crab meat and bearnaise sauce

### SEAFOOD RASTA PASTA

Shrimp, scallops, crab meat, peppers, onions, fettuccine, served with a creamy jerk sauce and topped with parmesan cheese

### HONEY JERK LAMB CHOP

(4) Jerk glazed lamb chops, corn succotash, baby potatoes, drizzled honey jerk sauce

## DESSERT COURSE

Choice of:

### TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

### CLASSIC CANNOLI

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

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