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

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:

PEANUT BUTTER & JELLY BREAD PUDDING
Bread pudding, peanut butter sauce, jelly and whipped cream

KEY LIME BAR
Graham cracker crust, key lime and whipped cream

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

CHICKEN ALFREDO BREAD BOWL
Toasted bread bowl, grilled chicken, fettuccine, butter parmesan cream sauce, topped with toasted breadcrumbs

JAMBALAYA
Cajun chicken and shrimp, Andouille sausage, roasted peppers, onions, mushroom, creole sauce over rice

TRUFFLE MUSHROOM & CRAB FLATBREAD
Alfredo sauce, jumbo lump crab meat, magic mushrooms, mozzarella, arugula and truffle balsamic

SEAFOOD CLUB
Signature jumbo lump crab cake, creamy shrimp salad, served club style, bacon, lettuce, tomato

CRAFT COCKTAILS

CRANBERRY THYME SPRITZ 10
Vodka + Pamma Liquor + Cranberry Thyme Puree + Bubbly + Fresh Cranberry & Thyme

SMOKEN' PIRATE 10
Smoked Signature Old Fashioned + Woodford Reserve + Housemade Demerara Syrup

BY THE DOCKS
SEAFOOD RESTAURANT

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 & 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

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

CRAFT COCKTAILS

CRANBERRY THYME SPRITZ 10
Vodka + Pamma Liquor + Cranberry Thyme Puree + Bubbly + Fresh Cranberry & Thyme

SMOKEN' PIRATE 10
Smoked Signature Old Fashioned + Woodford Reserve + Housemade Demerara Syrup

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

LOBSTER SEAFOOD RISOTTO
Broiled whole lobster, jumbo lump crab meat, Old Bay tomato risotto, grilled zucchini

LAMB SHANK
Bone-in braised lamb shank, whipped potatoes, green beans, carrots, red wine demi-glaze

DRUNKEN CRAB STUFFED SHRIMP & MUSHROOM CAPS
Two jumbo lump crab stuffed mushrooms caps, two jumbo lump crab stuffed jumbo shrimp, Old Bay cream of crab, grilled zucchini, magic mushrooms and truffle oil

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 baked potato

DESSERT COURSE

Choice of:

PEANUT BUTTER & JELLY BREAD PUDDING
Bread pudding, peanut butter sauce, jelly and whipped cream

KEY LIME BAR
Graham cracker crust, key lime and whipped cream

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 BRUNCH

SAT 24TH & SUN 25TH • SAT 31ST & SUN 1ST

10AM TILL 2PM

ALL YOU CAN EAT

$34

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

BALTIMORE COUNTY RESTAURANT WEEK

$15
UNLIMITED MIMOSAS

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