



## LUNCH

### Appetizers

Field Green Salad	8
New England Clam Chowder	9
Manhattan Clam Chowder	9
Caesar Salad	10
Iceberg Wedge <i>tomato, bacon, red onion, blue cheese</i>	10
Beefsteak Tomato Salad <i>frisée, pecorino, pancetta vinaigrette</i>	11
Fried Calamari <i>marinara or Rhode Island style</i>	13
Marinated Seafood Salad	13
Sautéed Maryland Crab Cake	14
Baked Clams <i>oreganata or casino</i>	14
Steamed Ipswich Clams	Market

### Prince Edward Island Mussels

#### Thai

*caramelized onions, coconut curry broth*

#### Mariniere

*white wine, garlic, fines herbes*

#### Provençal

*roasted tomatoes, red pepper flakes, aromatics*

#### Brooklyn Beer

*Brooklyn Ale, chorizo, cilantro*

14

### Sushi & Sashimi

Organic Salmon	4	Red Snapper	4
Big Eye Tuna	5	Blue Crab	5
Pacific Yellowtail	4	Tobiko	4
Smoked Eel	4	Shrimp	4
Sushi Platter <i>Blue Crab California Roll, 2 Big Eye Tuna, 2 Yellowtail, 2 Organic Salmon, 2 Smoked Eel</i>	36		
Sashimi Platter <i>5 Yellowtail, 2 Shrimp, 5 Red Snapper, 5 Organic Salmon, 4 Big Eye Tuna</i>	36		

### Maki & Hand Rolls

Pacific Maki Roll <i>tempura shrimp, hamachi, jalapeno</i>	12
Aloha Maki <i>spicy crab, grilled pineapple, tempura flakes</i>	12
Red Spider Roll <i>tempura soft shell crab, spicy tuna</i>	12
Spicy Big Eye Tuna Roll	11
Blue Crab California Roll	12
Fire Dragon Roll <i>eel, cucumber, avocado, spicy salmon</i>	12
Caribbean Special Roll <i>blue crab, mango, pineapple</i>	12
Spicy Lobster Roll	14

### The Raw Bar

West & East Coast Oysters on the Half Shell	M.P.
Littlenecks & Cherrystones on the Half Shell	M.P.
Oyster Sampler <i>a selection of 12 assorted oysters</i>	M.P.
Jumbo Shrimp Cocktail	18
Colossal Crabmeat Cocktail	18

### Shellfish Samplers

#### Chilled Sampler

*4 assorted oysters, 4 jumbo shrimp, 5 littlenecks, 3 cherrystones* 32

#### Raw Bar Plateau

*1 lb lobster, 5 littlenecks, 5 cherrystones, 4 assorted oysters, 4 jumbo shrimp* 55

#### King Plateau

*1 lb lobster, 1/2 lb king crab legs, 5 littlenecks, 5 cherrystones, 12 assorted oysters, 4 jumbo shrimp, steamed mussels, crabmeat cocktail* 120

### Seafood & Entrees

Organic Scottish Salmon	26
<i>Moroccan chickpea puree, crisp fennel salad</i>	
Sesame Crusted Yellowfin Tuna	26
<i>Shiitake mushrooms, sugar snap peas, yuzu vinaigrette</i>	
Maine Lobster Risotto	28
<i>Fava beans, chervil, lobster broth</i>	
Sautéed Maryland Crab Cakes	28
<i>Celery root remoulade, matchstick potatoes</i>	
American Red Snapper	26
<i>Macadamia couscous, pineapple jicama relish</i>	
Marinated Mixed Seafood Grill	24
<i>Roma tomato, sweet pepper ragout</i>	
Pan Roasted Statler Chicken Breast	20
<i>Yukon gold potatoes, arugula, morel vinaigrette</i>	
All Natural Meyer Ranch Ribeye Steak	32
<i>Gorgonzola butter, cottage fries</i>	
All Natural Meyer Ranch N.Y. Strip Steak	39
<i>Sauce Bordelaise, steak fries</i>	
Mediterranean Shellfish Couscous	22
<i>Chickpeas, roasted tomatoes</i>	
Linguini Red or White Clam Sauce	19

### Lobsters 1 1/2 lb & Up... M.P.

*Available Steamed, Broiled, Grilled, Baked, Stuffed & Chilled*

***Steamed Alaskan King Crab Legs...M.P.***

### Fried Seafood

Docks Fish & Chips	22
New England Sole	22
Blue Point Oysters	23
Day Boat Scallops	25
Crispy Ipswich Clams	25
Jumbo Shrimp	25
Shellfish Platter	28

*All fish can be Grilled, Blackened, Broiled or Pan Seared*

*Served with coleslaw & choice of potato or rice*

### Main Salads & Sandwiches

Crab Cake Sandwich	17
Docks Sirloin Burger	14
Popcorn Shrimp "Po-Boy"	15
Maine Lobster Roll	24
Chicken Cobb Salad	17
Blackened Shrimp Caesar	22
Seafood Cobb Salad <i>lobster, crabmeat, shrimp</i>	25
Cold Poached Salmon Filet	24
Yellowfin Tuna Nicoise Salad	24

### Side Orders

Garlic Whipped Potatoes	5	French Fries	5
Basmati Rice	4	Creamed Spinach	6
Lobster Mac & Cheese	12	Steak Fries	5
Baked Potato	5	Sweet Potato Fries	6

*An 18% service charge will be added to parties of 6 or more*



**Beer on Tap**

Bass Ale <i>England</i>	7	Hoegaarden <i>Belgium</i>	7
Sam Adams <i>Mass.</i>	7	Brooklyn Lager <i>New York</i>	7
Sam Seasonal <i>Mass.</i>	7	Coors Light <i>Colorado</i>	6
Stella Artois <i>Belgium</i>	7	Guinness <i>Ireland</i>	8
Harpoon <i>Mass.</i>	7		

**Bottled Beers**

Amstel Light <i>Holland</i>	7	Haake Beck, NA <i>Germany</i>	6
Anchor Stream <i>California</i>	7	Heineken <i>Holland</i>	7
Beck's <i>Germany</i>	6	Heineken Light <i>Holland</i>	7
Beck's Light <i>Germany</i>	6	Hofbrau Weiss <i>Germany</i>	7
Bud Light <i>Domestic</i>	6	Kirin Ichiban <i>Japan</i>	6
Budweiser <i>Domestic</i>	6	Michelob Ultra <i>Domestic</i>	6
Corona <i>Mexico</i>	6	Woodchuck Cider <i>Vermont</i>	7
Duvel <i>Belgium</i>	8	Stone Pale Ale <i>California</i>	7
Peroni <i>Italy</i>	7		

**Single Barrel Bourbon**

Basil Hayden <i>80 proof, small batch</i>	13
Blantons <i>95 proof, small batch</i>	13
Bookers <i>126.4 proof</i>	14
Gentleman Jack <i>80 proof</i>	11
Jack Daniel's Single Barrel <i>94 proof, barrel fermented</i>	13
Jim Bean <i>80 proof</i>	10
Knob Creek <i>100 proof</i>	13
Wild Turkey <i>101 proof</i>	12
Woodford Reserve <i>90.4 proof</i>	14

**Single Malt Scotch**

Aberfeldy <i>12 yr</i>	13	Glenmorangie <i>10 yr</i>	13
Ardbeg <i>10 yr</i>	14	Glenmorangie Port	15
Balvenie <i>12 yr</i>	13	Glenmorangie <i>18 yr</i>	18
Cragganmore <i>12 yr</i>	13	Glenkinchie <i>10 yr</i>	13
Dalmore <i>12 yr</i>	14	Highland Park <i>12 yr</i>	13
Dalwhinnie <i>15 yr</i>	14	Johnnie Walker Blue	45
Dewars <i>12 yr</i>	13	Lagavulin <i>16 yr</i>	14
Glenfiddich <i>12 yr</i>	13	Laphroaig <i>10 yr</i>	12
Glenfiddich <i>15 yr</i>	16	Macallan <i>12 yr</i>	13
Glenfiddich <i>18 yr</i>	20	Macallan <i>18 yr</i>	16
Glenlivet <i>12 yr</i>	13	Talisker <i>10 yr</i>	14
Glenlivet <i>18 yr</i>	26	Oban <i>14 yr</i>	15

**Special Martinis**

**Lemon Drop**

*Ketel One Citron, lemon juice, simple syrup*

**Java**

*Stoli Vanil, Kahlua, Bailey's, espresso shot*

**Pomegranate**

*Ultimat Vodka, pomegranate, fresh lime juice*

**Sake**

*Zyr Vodka, Hakushika, dry vermouth*

**Cosmopolitan**

*Absolut Citron, Triple Sec, splash of cranberry, fresh lime juice*

**Big Apple**

*Finlandia, Sour Apple Pucker Schnapps*

**Wines by the Glass**

<i>Whites</i>	<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc, Borgo Conventi, <i>Italy</i>	11	43
Pinot Grigio, Cadonini, <i>Italy</i>	11	43
Chardonnay, St. Francis, <i>CA</i>	12	46
Chardonnay, Rodney Strong, <i>CA</i>	13	48
Fume Blanc, Ferrari Carano, <i>CA</i>	12	46
Chablis, Domaine Forrey, <i>France</i>	13	48

**Rose**

Rose, Elodie Rose of Syrah, <i>France</i>	11	43
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**Reds**

Merlot, Seigneur Jean de Roze, <i>France</i>	11	39
Cotes du Rhone, Parallele "45", <i>France</i>	11	42
Pinot Noir, Estancia, <i>CA</i>	12	46
Shiraz, Columbia Crest, <i>CA</i>	12	46
Cabernet Sauvignon, Liberty School, <i>CA</i>	13	48

**Sake**

Hakushika, <i>light aroma, medium to dry body</i>	6
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**Half Bottles**

Pinot Blanc, Hugel, <i>France</i>	18
Chardonnay, Clos du Val, <i>California</i>	22
Sancerre, Pascal Jolivet, <i>France</i>	25
Cabernet Sauvignon, Heller Estate, <i>California</i>	20
Chianti Classico, Granaio, <i>Italy</i>	24
Pinot Noir, Bethel Heights, <i>Oregon</i>	28
Zinfandel, Ridge, Geyserville, <i>California</i>	32

**Cognac & Brandy**

Cardenal Mendoza	12
Courvoisier V.S.	12
Courvoisier V.S.O.P.	13
Delmain X.O.	18
E & J	9
Hennessy V.S.	12
Hennessy V.S.O.P.	14
Hennessy X.O.	28
Larressingle Armagnac V.S.O.P.	13
Larressingle Armagnac X.O.	14
Martell V.S.	12
Martell Cordon Bleu	22
Martell X.O.	27
Remy Martin V.S.O.P.	14
Remy Martin X.O.	30

**Ports**

Taylor Fladgate, <i>LBV, 2005</i>	10
Sandeman, <i>Tawny, 10 yr</i>	12
Fonseca, <i>Tawny, 20 yr</i>	14

*Join us for our live Jazz Band every  
Tuesday night & Sunday brunch*