

Appetizers

BOOM BOOM SHRIMP / Crispy medium gulf shrimp served with a sweet and spicy Thai sauce and a red chili pepper aioli / **15**

CRAB DIP / Topped with melted cheddar cheese. Served with toasted baguette, celery, and carrots / **MP**

SESAME SEARED TUNA CRISPS / Served on crispy wontons topped with wasabi, ginger, soy sauce, seaweed & cucumber salad / **16**

CRISPY CALAMARI / Lightly dusted and flash fried served with marinara and Thai chili sauce / **14**

WINGS / Available in Buffalo, Old Bay, BBQ or Plain / **15**

BRUSSEL SPROUTS / Flash fried and topped with Applewood smoked bacon, bleu cheese crumbles and balsamic glaze / **12**

FRIED PICKLE CHIPS / Served with chipotle aioli / **8**

HUSHPUPIES / Served with honey butter / **10**

BLACKENED FISH BITES / Served over roasted corn & jalapeno salsa topped with chipotle aioli / **16**

Soups

MD VEGETABLE CRAB
Cup **7** Bowl **10**

CREAM OF CRAB
Cup **8** Bowl **11**

Handhelds

All served with fries except tacos

DOCKSIDE BURGER / Half pound with your choice of American, Swiss, cheddar or bleu cheese on brioche. / **15** / Add bacon +1

BLACKENED CHICKEN PITA / Served with cheddar cheese, shredded lettuce, tomato and chipotle aioli in a warm pita / **14**

CRAB CAKE SANDWICH / 6oz. made with jumbo lump served on brioche with lettuce, tomato and tartar sauce / **MP**

SALMON BLT / Applewood smoked bacon, field greens, tomato and herb aioli served on multi-grain bread / **18**

FRIED COD SANDWICH / Panko breaded served on brioche with lettuce, tomato and tartar sauce / **15**

SHRIMP SALAD CROISSANT / Served with lettuce and tomato / **16**

PHILLY CHEESESTEAK / Thinly sliced, provolone cheese, sautéed onions and peppers served on an amoroso roll / **14**

FISH TACOS / Three (3) flour tortillas, cilantro, onion, salsa verde, Napa, cabbage, roasted corn & jalapeno salsa served with brown rice / **18**

BLACK-N-BLEU MAHI SANDWICH / Topped with caramelized onions and melted bleu cheese crumbles served on brioche / **17**

For The Shell Of It

JUMBO SHRIMP (GF) / Cooked in Old Bay, Vidalia onion and fingerling potatoes ½ pound / **15** / Full pound / **29**

MIDDLE NECK CLAMS / Dozen cooked in butter, garlic, and white wine. Served with toasted bread / **16**

MUSSELS / Sourced weekly served in white wine, butter, garlic, tomatoes and herbs. Served with toasted bread / **16**

LOCAL OYSTERS / **Each \$2**

DAILY SELECTION OYSTERS / Sourced weekly / **Each \$3**

All \$6

Kids Menu

CHICKEN TENDERS & FRENCH FRIES
CHEESE BURGER & FRENCH FRIES
MAC & CHEESE

PASTA (BUTTER OR RED SAUCE)
HOT DOG & FRENCH FRIES
CHEESE PIZZA

Salads & Bowls

Toppings: Chicken +6 / Grilled shrimp +7 / Grilled salmon +10

TUNA POKE BOWL / Field greens, sesame-soy ponzu sauce, avocado, seaweed, jalapeno, cucumber, carrots, rice noodles, yum-yum sauce and ginger / **18**

SHRIMP BOWL / Blackened served over quinoa blend, field greens, radish, jalapeno, avocado and yum-yum sauce / **17**

SOUTHWEST CHICKEN / Blackened served over roasted corn, black beans, cheddar cheese and avocado. Topped with crispy corn tortilla chips and jalapeno ranch / **16**

CRAB STUFFED AVOCADO / Topped with pico de gallo and jalapeno cream / **MP**

CRAB CAPRESE / Topped with jumbo lump crab, served over greens and topped with Burrata, tomato, basil and balsamic glaze / **18**

CRAB & SHRIMP COBB SALAD / Served over mixed greens, cucumber, egg, bacon, tomato and bleu cheese crumbles / **25**

CAESAR / Romaine, freshly grated parmesan, croutons / **10**

HOUSE / Field greens, tomato, red onion, carrots and cucumber / **12**

Entrees

CRAB CAKE DINNER / Two 6oz. jumbo lump crab cakes, broiled and served with a choice of two sides / **MP**

BAKED JUMBO LUMP CRAB IMPERIAL / Rich, classic house recipe served with a choice of two sides / **MP**

SEAFOOD PASTA / Gulf shrimp, scallops and crabmeat sautéed with peas, tomato, red peppers, scallions and tossed in penne. Available in white or red sauce / **29**

BEER-BATTERED FISH-N-CHIPS / Lightly fried cod served with coleslaw and tartar sauce / **22**

SEAFOOD BROIL / Cod, jumbo gulf shrimp, sea scallops lightly seasoned with butter and broiled. Served with a choice of two sides / **30**

Fresh Fish

TUNA
SALMON
MAHI
COD
CHILEAN SEA BASS

Priced Daily

- 1 Choose fish
- 2 Select preparation
Blackened, Grilled, Broiled or Fried
- 3 Pick a sauce
Lemon Caper, Mango Salsa, Roasted Red Pepper or Plain
- 4 Select two sides
Options below



Sides

FRENCH FRIES **6**
SWEET POTATO FRIES **6**
MASHED POTATOES **3**
COLESLAW **3**
VEGETABLE OF THE DAY **4**

ONION RINGS **6**
HUSHPUPIES **6**
SIDE HOUSE SALAD **6**
SIDE CAESAR SALAD **6**

Dockside Cocktails

ADIOS, BEACHES

Coconut & Dark Rum, orange & pineapple juices, coconut cream.

11

SPICY PINEAPPLE MARGARITA

Jalapeno & Pineapple infused tequila, sour mix, and a splash of orange juice. Served with a salted rim.

9

ESCALADE MARGARITA

Corazon Silver, Peligroso Reposado, Gran Gala Orange Liqueur, Agave, fresh lime.

14

THE AMERICAN MULE

Titos craft vodka, Goslings ginger beer, and squeeze of fresh lime.

8

Fresh Squeezed Crushes

9

ORANGE
GRAPEFRUIT

BERRY/LEMON
PINEAPPLE

PEACH
KEY LIME

Beer

DRAFT BEERS

Oliver IPA / 7%

This Maryland IPA is dry hopped with Mosaic and Amarillo, balanced with a touch of sweetness

Social Lager / 5%

An easy drinking pale lager

Bmore Hazy / 8%

Dry hopped with Citra and Mosaic for huge tropical fruit flavor and aroma

Yuengling / 4.5%

Iconic American lager famous for its rich amber color and medium-bodied flavor

Miller Lite / 4.2%

Smooth, light and refreshing, American-style pilsner beer

Rotating Guest Draft

Ask your server about our rotating seasonal beer selection!

CANNED BEERS, SELTZERS, & CIDERS

Budweiser	Miller Lite	Michelob Ultra	Blue Moon	Stella
Bud Light	Coors Light	Natty Boh (16oz)	Corona Light	Pacifico

Bud Light Seltzer
Black Cherry

White Claw Seltzer
Watermelon

High Noon
Lime

White Claw Seltzer
Grapefruit or Watermelon

High Noon
Pineapple

Chesapeake Cider Co
Orange Crush Cider