

## **Dinner Entrées**

All entrées served with your choice of Town Dock House Salad or Caesar Salad

### **Jumbo Lump Crab Cakes**

Our signature blend of crabmeat and seasonings, broiled or fried and served over tomato and sweet corn succotash and sea salt scented fries. House made tartar on request

Market

### **Tournedos of Beef**

Three grilled tournedos of beef are served with red skin smashed potatoes, seasonal vegetable sauté and accompanied with a rich Espagnole sauce.

24

### **Cioppino**

A classic preparation of shrimp, scallops, fish and mussels simmered in a spicy tomato broth and served with crusty garlic bread.

23

### **Rainbow Trout**

Cornmeal crusted and served over rice pilaf and topped with spinach, tomato, bacon and lump crab meat

23

### **Dayboat Scallops**

Lightly blackened scallops with roasted red pepper polenta, with julienne vegetables and lemon beurre-blanc

26

### **Pesto Grilled Chicken Breast**

Marinated chicken breast is grilled and topped with caramelized onions, diced tomatoes and lemon cream sauce. Served with trinity rice pilaf and seasonal vegetable

21

### **Pork Tenderloin**

Seared medallions of pork served with a brandy reduction, braised apples and red skin mashed potatoes

23

### **Butter Fried Bowtie Pasta**

Served with lump crabmeat and Parmesan cheese in a cream sauce topped with pesto

21

### **Fried Oysters & Shrimp**

Fried Panko jumbo oysters are paired with colossal tempura fried shrimp and served with broiled fingerling potatoes, seasonal vegetable and house made cocktail sauce.

26

### **Black-N-Bleu Salmon**

Blackened Atlantic salmon with roasted fingerling potatoes, seasonal vegetable of the day and topped with a bleu cheese cream sauce

24

### **Shrimp Scampi**

Jumbo shrimp gently sautéed in scampi butter served with trinity rice and vegetable sauté

22

### **BBQ Ribs & Crab Cake**

A smaller portion of our house made ribs paired with one of our jumbo lump crab cakes. Served with French fries and creamy cole slaw.

26

### **BBQ Ribs**

Our ribs are marinated for 24 hours, then braised slowly for over 4 hours and finished with Sweet Baby Ray's BBQ sauce to order. Served with French fries and creamy cole slaw.

### **Etouffée Creole Style**

Chicken, spiced sausage and jumbo shrimp in a spicy stew served over rice pilaf

24

### **Steak & Cake**

Our jumbo lump crab cake over tomato corn succotash served with 2 tournedos of beef over sauce Espagnole with French fries

30

Consuming raw or undercooked meat and shellfish may increase your chances of contracting a foodborne illness