

Steak Burgers

Our certified Angus half pound burgers are made with chopped meat from the brisket and loin. That's why we call them steak burgers.

Town Dock Burger

Custom design your burger and we'll cook it to your desired temperature and serve it on a lightly toasted kaiser roll. Add bacon, mushrooms, caramelized onions or choice of cheese for \$1 each

9

BBQ Burger

Bacon, aged cheddar and our house bbq sauce topped with fried onion straws

13

Mushroom Burger

Sautéed mushrooms, Swiss and veal demi-glace

12

Sandwiches

served with your choice of french fries or Charleston vegetable slaw

Jumbo Lump Crab Cake

We use lump and jumbo lump crab meat with our own imperial sauce to make an authentic Eastern Shore crab cake sandwich served on a brioche bun

15

Blackened Chicken Wrap

Sliced blackened chicken, bacon, cheddar cheese smothered with a chiffonade of romaine lettuce, chopped tomatoes and buttermilk ranch dressing

9

Southern Po Boy

Our oysters are lightly dusted in a corn flour mix, flash fried and served on a six inch hoagie roll with shredded Napa cabbage and radicchio, chopped tomatoes on our own roasted garlic aioli

13

Town Dock Tacos

Lightly fried fish filets are folded into soft flour tortillas with shredded Napa cabbage & radicchio, shredded cheddar cheese, chopped tomatoes and our house made special taco sauce

12

Shrimp Salad

Our special recipe with large chopped shrimp, onions and celery served on a croissant

13

Turkey BLT

Thinly sliced turkey breast, bacon, aged cheddar cheese, red leaf lettuce, slices of vine ripe tomatoes and mayonnaise on lightly toasted Wheatberry bread

10

Lunch Entrées

All lunch entrées served with Town Dock Salad and priced at fifteen dollars

Fish N Chips

Flaky Haddock filet is coated in our seasoned lager batter and served over french fries with plenty of malt vinegar to the side

15

Cioppino

Our classic preparation of spicy seafood stew from Spain highlighted with sea scallops, shrimp, mussels and select seafood with crusty garlic bread

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.

Sides

Sweet Potato Fries	5	French Fries	3.5
Seasonal Vegetable	3		

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