

appetizers**CRAB MONTEREY**

Served with hand-cut tortilla chips. Perfect to share.
13.95

TOWN DOCK OYSTERS "ROCKEFELLER"

Fried oysters with seasoned spinach and braised fennel
12.95

FRIED CALAMARI

Hand-breaded, served with roasted tomato sauce
12.95

soup**CRAB BISQUE**

Our award winning creamy crab soup with lump crabmeat
6.95

FRENCH ONION

Baked with a garlic crouton and mozzarella cheese
6.50

OYSTER STEW

An Eastern Shore tradition
8.75

salad**SEAFOOD COBB**

Lump crabmeat, bacon, blue cheese, tomato, avocado and egg on a bed of mixed greens, house mustard seed dressing on the side.
16.75

CAESAR

Romaine lettuce, homemade croutons, shaved Romano cheese with grilled shrimp or fried oysters
14.95

fresh fish & seafood**SESAME SEARED TUNA**

Sushi quality fillet with ponzu sauce, wasabi cream, Seaweed Salad and pickled ginger
25.95

with House salad

GRILLED ATLANTIC SALMON

with Israeli couscous, mango vinaigrette and grilled pineapple
24.95

BOUILLABAISSE

Our house specialty! Choice seafood steeped in tomato saffron broth
25.95

FRIED LOCAL OYSTERS AND SHRIMP

Hand breaded with Panko breadcrumb, golden and delicious!
24.95

ST. MICHAELS BEST CRABCAKE

5 oz. of jumbo lump crabmeat blended with Chef Rork's secret recipe. Served with stone ground mustard and french fries
21.95—one 28.95—two

meat & Poultry**NEW YORK STRIP STEAK**

12 oz. hand-cut Ridgefield Farms strip steak perfectly grilled. Served with a baked potato and crispy onions
28.95

with House salad

SKILLET STEAK

Specially cut for Town Dock. With shiitake mushroom demi-glaze and garlic mashed potatoes.
25.95

ROAST DUCK

Boneless breast and confit with Clementine and dried cherry glaze; roasted Yukon gold potatoes
26.50

RACK OF LAMB

Dijon mustard crust, roasted garlic mashed potatoes, mint demi-glaze
29.95

Pasta**GRILLED VEGETABLE RAVIOLI**

With fresh spinach, kalamata olives and roasted peppers
22.50

with House Salad