



DOCK'S
OYSTER HOUSE
— SINCE 1897 —

ATLANTIC CITY RESTAURANT WEEK

SUNDAY MARCH 5TH THROUGH FRIDAY MARCH 10TH

APPETIZER SELECTIONS

MAINE CLAM CHOWDER

CHAMPAGNE LEEK BROILED OYSTERS

MIXED GREEN SALAD WITH TOASTED WALNUTS, BLUE CHEESE,
APPLES AND CIDER VINAIGRETTE

ENTRÉE SELECTIONS

BAKED FLOUNDER

filled with crabmeat, served with a tomato cream sauce and asparagus

PECAN CRUSTED SALMON

*over sautéed spinach, mushrooms and apples-
drizzled with horseradish sauce*

GRILLED FILET MIGNON

chive mashed potatoes, mixed vegetables, and cabernet demi

SEARED SEA SCALLOPS

served over spinach, tomato and parmesan risotto with lobster buerre blanc

FRIED JUMBO SHRIMP

breaded with panko and served with house made cocktail sauce and mixed vegetables

DESSERT SELECTIONS

JOE'S CHEESE PIE
with freshly whipped cream

KEY LIME PIE
with freshly whipped cream

BAILEYS CHOCOLATE MOUSSE

\$35.17 PER PERSON

PRICE DOES NOT INCLUDE SALES TAX OR GRATUITY