

  
**DOCK'S**  
**OYSTER HOUSE**  
— SINCE 1897 —

**RESTAURANT WEEK DINNER MENU AVAILABLE OCTOBER 2-7**

**APPETIZER SELECTIONS**

CORN & CRAB CHOWDER

CHAMPAGNE LEEK BROILED OYSTERS

MIXED GREEN SALAD

*toasted walnuts, blue cheese, apples, and cider vinaigrette*

**ENTRÉE SELECTIONS**

CRISPY WASABI TUNA

*Asian vegetables, jasmine rice, ponzu*

POTATO CRUSTED FLOUNDER

*served with asparagus and a beurre blanc sauce*

PECAN CRUSTED SALMON

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

GRILLED FILET MIGNON

*chive mashed potatoes, mixed vegetables, and cabernet demi*

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

**\$40.22 PER PERSON**

*excluding beverages, tax & gratuity*