

City Dock Dinner



Starters

Artisan Cheese Plate with Berries and Toasted Almonds	\$7
Rosemary Beef Skewers Tenderloin, fresh rosemary skewers, artisan bread.	\$8
Green and Black Italian Olive Tapenade With crostini.	\$5
Crab, Smoked Gouda, Sauvignon Blanc Fondue (serves 2-4) With breads and accompiaments.	\$14
Poutine Fries smothered with gravy and Vermont sharp white Cheddar.	\$6
Mediterranean Skewers Fresh mozzarella, artichoke, roasted pepper, olives.	\$6
Alaskan King Crab Legs - ¼ lb. or ½ lb. With drawn butter.	\$Market
Jumbo Shrimp Cocktail Served with house made cocktail and lemon.	\$12
Eastern Shore Fried Oysters Served with an Old Bay Buerre Blanc sauce.	\$7
Sautéed Local Oyster Mushrooms Onions, shaved parmesan, olive oil, served on toasted bread.	\$8
Wrapped Jumbo Shrimp Wrapped with applewood smoked bacon, smoked Gouda, BBQ sauce.	\$8

Soups & Salads

Daily Chowder Chef's signature house-made creation changing daily.	\$6
Daily Soup A broth based creation changing daily.	\$6
Italian House Red leaf lettuce, radicchio, artichokes, provolone, tomatoes, salami, Mortadella, red onion, and house made Italian dressing	\$9
Caesar Salad Chopped romaine spears topped with fresh parmesan, toasted croutons, and tossed with a creamy Caesar dressing.	\$7
Caprese Buffalo mozzarella, roma tomatoes, fresh basil, EVOO, and aged balsamic vinegar.	\$8
Traditional Cobb Romaine lettuce, grilled chicken, tomatoes, cucumber, blue cheese, bacon, hard boiled egg, avocado, and a tangy vinaigrette.	\$12
Fried Chicken Caesar Romaine, fried chicken steak, fresh parmesan, toasted croutons, and creamy Caesar tossed to perfection.	\$10
NY Strip Steak Salad Romaine lettuce, radicchio, red onions, bell peppers, blue cheese, and tossed in a house made vinaigrette.	\$13
Seared Ahi Tuna Over a bed of mesclun greens with a wasabi vinaigrette.	\$11

Entrees

Signature Crab Cakes	\$24
Jumbo lump blue crab cakes with a mango salsa accompanied with a side of broccolini.	
Linguini Carbonara	\$17
Virginia ham, Canadian bacon, parmesan cheese, egg, and cream.	
Searred Rockfish	\$19
White wine, tomatoes, capers, black olives, seasonal vegetable, daily rice.	
Stuffed Pork Tenderloin	\$19
Mushroom cornbread stuffing, caramelized granny apple glaze, daily mash, and broccolini.	
 Grilled Certified Angus NY Strip Steak	\$29
Our 14oz. cut of prime Certified Angus, house seasoning, daily mash and broccolini.	
 Certified Angus Prime Filet	\$35
Our 8oz. cut of prime tenderloin served with the daily mash and broccolini.	
Grilled Ahi Tuna	\$26
Grilled medium rare with a wasabi soy buerre blanc, rice, seasonal vegetable.	
Pan Seared Atlantic Sea Scallops	\$17
Over a bed of sautéed arugula with a side of daily mash and sweet tomato jam.	
Chicken Boursin	\$21
Chicken breast rolled and sliced with spinach, Boursin cheese, sundried tomatoes, daily mash and broccolini.	
Norfolk Fruits of the Sea Casserole	\$21
Shrimp, oysters, mussels, crab, and scallops with brandy, tomato, cream, herbs, and spices.	
Crab Macaroni and Cheese	\$19
Elbow pasta, Virginia lump crab, a blend of 6month, 1 yr., 2yr., aged VT cheddar cheese, and Italian bread crumbs served with a side of seasonal vegetable.	
Oyster Mushroom and Tofu Sauté	\$19
Local oyster mushrooms, leeks, bell pepper, Riesling, parmesan, daily rice blend	

Sides – Family Style (serves 2)

Daily Mash	\$5	Broccolini	\$5	Oyster Mushrooms	\$6
Coleslaw	\$4	Baked Potato	\$4	Fries	\$3

Desserts

Chef's daily choice described by your server

City Dock Weekly Happenings

Happy Hour in the Lounge
Monday through Friday – 4:30 - 6:30
Half Priced Bar Appetizers & Half Priced Drafts



Weekly Wine Tastings
Wednesday's at 5:00-6:00
Complimentary



Master Chef Robert Cillizza

Manager Chris Settimo

Director Joshua Haugh