

City Dock Lunch

Starters

Rosemary Beef Skewers Tenderloin, fresh rosemary stalks, artisan bread.	\$8
Green and Black Italian Olive Tapenade With crostini.	\$5
Poutine Fries smothered with gravy and Vermont sharp white Cheddar.	\$6
Crab, Smoked Gouda, Sauvignon Blanc Fondue With breads and accompiaments.	\$14
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
Fried Oysters Served with an Old Bay Beurre 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

Salads and Soups

Daily Chowder Chef's signature house-made creation changing daily.	\$6
Daily Soup A broth based creation changing daily.	\$6
Traditional Cobb Romaine lettuce, grilled chicken, tomatoes, cucumber, blue cheese, bacon, hard boiled egg, avocado, and vinaigrette dressing.	\$12
Seared Ahi Tuna Over a bed of mesculin greens with a wasabi vinaigrette.	\$11
Caesar Salad Chopped Romaine spears topped with fresh parmesan, toasted croutons, and a creamy Caesar dressing. Add Grilled Chicken Breast or Shrimp	\$7 \$3
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
Italian House Red leaf lettuce, radicchio, artichokes, provolone, tomatoes, salami, Mortadella, red onion, and house made Italian dressing	\$9
Caprese Buffalo mozzarella, roma tomatoes, fresh basil, EVOO, and aged balsamic vinegar.	\$8

Sandwiches

The Caprese Panini	\$9
Fresh buffalo mozzarella, roma tomatoes, fresh basil, and roasted red peppers on ciabatta. Served with mesclun greens tossed in vinaigrette.	
The Crab Cake	\$11
Our signature crab cake on a toasted Kaiser roll with tomatoes, lettuce, onion and chili mayo. Served with fries.	
Chesapeake Bay Soft Shell Crab	\$10
A whole soft shell crab breaded with Panko flakes and fried, served on a toasted roll with lettuce that is seasoned and tossed in lemon juice and olive oil. Fries, a side of house made tarter sauce and slaw on the side.	
Chicken Wrap	\$11
Grilled local chicken breast with applewood smoked bacon, VT cheddar, mesculin greens, tomatoes with a Dijon honey mustard sauce. Caprese side salad.	
BBQ Yellowfin Tuna Melt	\$13
VT white Cheddar, applewood smoked bacon, fried onion, Kaiser roll. Served with fries.	
The Dock Club	\$10
Maple cured ham, turkey, applewood smoked bacon, lettuce, tomato, and mayo served on your choice of white, rye, or wheat bread. Served with fries.	
Steak Sandwich Panini	\$13
Sliced prime NY strip, white VT cheddar, topped with a pepper, onion, and tomato Chili mayo served on toasted ciabatta roll. Served with fries.	
Fried Oyster Po Boy	\$9
Traditional East coast style with Louisiana French bread, lettuce, tomato, and chili mayo. Served with a side of fries.	
Our Signature Burger	\$12
Angus beef seasoned patty, VT white Cheddar, applewood smoked bacon, lettuce, tomatoes, red onion, Kaiser roll. Served with fries.	

Entrees

Oyster Mushroom and Tofu Sauté	\$16
Local oyster mushrooms, leeks, bell pepper, Riesling, parmesan, daily rice.	
Seared Rockfish	\$16
Sautéed with capers, white wine, garlic, shallots, tomatoes, and black olives, daily rice.	
Crab Macaroni and Cheese	\$16
Elbow pasta, Virginia crab, a blend of 6month and 2yr., aged VT cheddar cheese, and Italian bread crumbs served with a side of seasonal vegetable.	

Finishing Touch

Chef's daily choice displayed on entrance marble table.

City Dock Weekly Happenings



Happy Hour in the Lounge
Monday through Friday – 4:30 - 6:30
½ Priced Bar Appetizers & ½ Priced Drafts

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



Master Chef Robert Cillizza

Manager Chris Settimo

Director Joshua Haugh