

BURGERS & SANDWICHES

All burgers and sandwiches served with lettuce, tomato, mayo, chips and your choice of bread:

White | Wheat | Rye | Wrap | Pita | Brioche roll | Sub Roll

Substitute fries \$1.50 | Add cheese: Provolone, American, Swiss, or Cheddar \$0.50 | add Bacon \$1.00 | add fried onions \$2.00

THE ORIGINAL \$12

Our half pound, black angus traditional cheese burger prepared and served the way you like it

THE DOCK BURGER \$14

Topped with cheddar and jack cheeses, bacon, and scallions

BBQ BURGER \$14

Topped with grilled onion, bacon, BBQ sauce, and cheddar cheese

BLACK & BLUE BURGER \$14

Our mouthwatering burger blackened with blackening spice and topped with crumbled blue cheese

CRAB CAKE SANDWICH MARKET PRICE

Our famous 7oz jumbo lump crab cake served on brioche roll

CLUB SANDWICH \$11.95

Three slices of white toast with fresh sliced turkey, lettuce, tomato, bacon and Swiss cheese

SHRIMP SALAD SANDWICH \$13

Whole gulf shrimp tossed in a tangy dressing served on your choice of bread

POLLOCK JOHNNY HOT DOG (1) \$5.25 | (2) \$10

Baltimore's famous Pollock Johnny hot dog on a roll with the "works"

GRILLED CHICKEN SANDWICH \$9.25

Grilled boneless chicken breast served with cheese

CRABBY PATTY SANDWICH \$13.95

Grilled chicken breast topped with our creamy crab dip

EDGEMERE'S FAVORITE \$10.95

Grilled marinated chicken breast topped with grilled onions, mushrooms, sweet peppers, and melted Swiss

LADY BALTIMORE \$14.95

Grilled chicken breast seasoned with Old Bay, topped with shrimp, grilled onions, sweet peppers, and Swiss cheese. Served on a toasted roll

BLACKENED MAHI SANDWICH \$15

Fresh Mahi Mahi blackened served with your choice of bread

FRESH GRILLED AHI TUNA \$16

Cooked to your liking

PO' BOY \$12/\$14

Your choice of gulf shrimp or plump oysters fried crispy on a sub roll or wrap with lettuce, tomatoes, pickles and remoulade

GYRO \$11.95

Seasoned lamb cooked on a vertical rotisserie, topped with tomatoes, onions and tzatziki sauce, served in a pita

COD GYRO \$11.95

Served in a pita with red onion, lettuce, tomato & tartar sauce

PHILADELPHIA CHEESE STEAK \$11.95

Hand sliced steak covered in onions, green peppers and provolone cheese



BASKETS

FRIED OYSTER BASKET \$12.95

Six lightly breaded large plump oysters fried golden brown. Served with seasoned fries

FISH AND CHIPS BASKET \$10.25

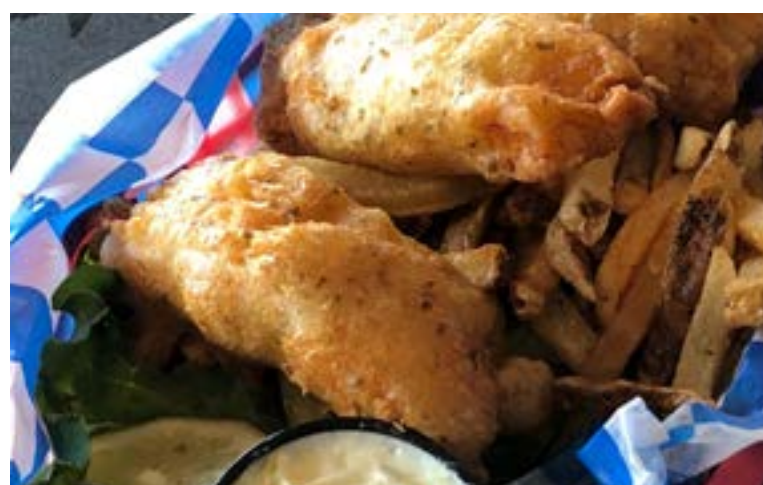
Lightly breaded haddock, fried golden brown, served with seasoned fries and tartar sauce

FRIED SHRIMP \$11.95

Breaded shrimp fried golden brown and served with seasoned fries and homemade cocktail sauce

CHICKEN TENDERS \$10.95

Four breaded chicken tenders deep fried and served with seasoned fries and choice of dipping sauce



WINE



WHITE WINE

Folinari Chardonnay	G: \$6.00 B: \$18.00
Folinari Pinot Grigio	G: \$6.00 B: \$18.00
Chateau St Michelle Chardonnay	G: \$8.00 B: \$24.00
Chateau St Michelle Riesling	G: \$7.00 B: \$21.00
Beringer Moscato	G: \$6.00 B: \$18.00

BLUSH WINE

Beringer White Zinfandel	G: \$6.00 B: \$18.00
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RED WINE

10 Span Pinot Noir	G: \$5.00 B: \$19.00
Folinari Merlot	G: \$6.00 B: \$18.00
Da Vinci Brunello Montalcino	B: \$80.00
Gabbino Chianti Classico	G: \$6.00 B: \$24.00
Folinari Cabernet	G: \$6.00 B: \$18.00
Kendall Jackson Cabernet	G: \$8.00 B: \$30.00

SPARKLING

Codorniu Cava Brut	G: \$6.00 B: \$24.00
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COCKTAILS

STEEL MILL MOJITO

Light rum, lime, muddled mint, and club soda

\$7

SHIPWRECKED

Light rum, gin, vodka, tequila, blue curacao, sprite, and red bull

\$8

MILLER'S ISLAND MULE

Maker's Mark, muddled mint, bitters, and ginger beer

\$7

THE LIGHTHOUSE

Absolute Citron, Peach Schnapps, sprite, and orange juice

\$6

CRAIG HILL

Captain Morgan, coconut rum, pineapple juice, grenadine, and lime

\$6

RAVEN

Vodka, blue curacao, cranberry juice, pineapple juice, and grenadine

\$5

KURT'S BLOODY MARY

Vodka marinated for 7 days with tomatoes, peppers, garlic, onion, tomato juice, Worcestershire sauce, and celery seed

\$7

POINT

Pineapple rum, melon liquor, blue curacao, pineapple juice, and orange juice

\$6

CHESAPEAKE BAY CRUSH

Pick your flavor: orange, lemon, creamsicle, blueberry, cherry, watermelon, strawberry, mango, pineapple, or grapefruit.

\$6



BEER

DOMESTIC DRAFT

\$2.50 | Pitcher \$9.00

Bud Light
Coors Light
Michelob Ultra
National Bohemian
Miller Lite
Yuengling



CRAFT DRAFT BEERS

\$5.00 | Pitchers \$18.00

Sampler (six) \$10

Raging Bitch
Cask of Amontillado
Dark Usher
Dogfish Head 60 Minute
Loose Cannon IPA
Raven Special Lager
Tell Tale Heart

IMPORT/SPECIALTY DRAFT

\$4.00 | Pitcher \$15.00

Angry Orchard
Blue Moon
Sam Adams Seasonal

DOMESTIC BOTTLES

\$3.00 | Bucket of 5 \$12.50

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller 64
Miller Lite
O'douls
Natural Light (Can)
Rolling Rock
Yuengling



IMPORT/SPECIALTY

Bottles/Cans

\$4.00 | Bucket of 5 \$16.95

Boddington
Corona
Corona Light
Corona Premier
Heineken
Heineken Light
Heineken OO (zero Alcohol)
Guinness
Stella Artois
Twisted Tea
Twisted Tea Half-n-Half
White Claw (can)

DESSERTS



HOME MADE CAKES \$4.95 PER SLICE

ASK YOUR SERVER FOR OUR
CURRENT SELECTION



APPETIZERS

CRAB DIP **\$12.95**
A creamy blend of blue crab meat, cheeses and seasonings served with your choice pretzel or tortilla chips

CRAB PRETZEL **\$14.35**
A large braided pretzel topped with our creamy crab dip and blended cheeses

POTATO SKINS **\$5.75**
Freshly baked potatoes topped with cheese and bacon (GF)

SEAFOOD SKINS **\$8.95**
Freshly baked potatoes topped with our creamy crab dip and blended cheeses

DEEP FRIED SPROUTS **\$5.75**
Deep fried brussel sprouts served with garlic aioli (V)

MOZZARELLA STICKS **\$7.95**
Fried and served with marinara sauce (V)

DOCK FRIES **\$8.50**
Seasoned fries loaded with nacho cheese, bacon and scallions & a side of ranch dressing

CRAB FRIES **\$13.50**
Our signature seasoned fries topped with our creamy crab dip and blended cheeses

CALAMARI **\$10.00**
Lightly dusted with seasoned flour & deep fried served with marinara

DOCK NACHOS **\$8.95**
Freshly cooked tortilla chips topped with cheddar and jack cheeses, tomatoes, black olives, jalapeños, and scallions with a side of salsa and sour cream.
Add Chicken \$4 | Steak \$8

WINGS **(6) \$9.95 | (12) \$18.95**
Six or twelve jumbo wings tossed in a sauce of your liking: BBQ | Hot | Mild | Sweet Chili | Lemon Pepper | Old Bay

TACOS **\$8.50**
Three chicken or beef tacos

SEARED TUNA **\$10.35**
Seared ahi tuna served with wasabi, ginger, and soy sauce

SOUPS & SALADS

MARYLAND CRAB
Cup \$4.25 | Bowl \$5.50 (GF)

MARYLAND CREAM OF CRAB
Cup \$4.50 | Bowl \$6.50

HOUSE SALAD **\$7**
Field greens topped w/ seasonal veggies \$7.00 (V, GF)

WITH STEAK AND BLUE CHEESE **\$16.50**

WITH SEARED TUNA **\$15.50**

CAESAR SALAD **\$10**
Crisp romaine lettuce tossed in our house-made creamy Caesar dressing and served with croutons Parmesan cheese and anchovies

WITH CHICKEN **\$15**

WITH SALMON **\$17**

WITH SHRIMP **\$17**

CAPRESE SALAD **\$11**
Vine ripened tomatoes and fresh mozzarella topped with fresh basil, capers, pesto, and reduced balsamic vinaigrette

WEDGE SALAD **\$9**
¼ head of lettuce topped with ranch dressing, crumbled blue cheese, diced tomatoes, bacon and drizzled with reduced balsamic vinaigrette

NUTS & BERRIES **\$11**
Mixed greens topped with candied pecans, crumbled feta cheese, and seasonal berries served with raspberry vinaigrette



HAPPY HOUR

3PM - 5PM MONDAY - FRIDAY

DOCK FRIES **\$5**

WINGS **(6) \$5**

CHICKEN TACOS **\$5**



Salad dressing: Balsamic-Herb Vinaigrette | Ranch Blue Cheese | Creamy Italian | French | Honey Mustard Raspberry Vinaigrette | Thousand Island Oil & Vinegar House Dressing

ENTRÉES

Entrées served with your choice of two sides (excludes pasta) and warm dinner rolls.

CRAB CAKE **MARKET PRICE**
Our famous 7oz crab cake served broiled or fried, single or double

CRAB FLUFF **MARKET PRICE**
Our signature crab cake battered and deep fried

STEAK AND POTATOES **\$25**
12 oz certified angus beef, N.Y. strip grilled to order with mashed potatoes

GARDEN STEAMER **\$12.95**
Mushrooms, corn on the cob, zucchini, squash, tomatoes, onions and seasonal vegetables steamed in lemon juice and truffle oil (V, GF)

STUFFED SHRIMP **\$23.95**
Jumbo shrimp baked with crab imperial and topped with mildly sweet imperial sauce

CHICKEN CHESAPEAKE **\$23.95**
Boneless grilled chicken breast smothered in crab imperial

THE BOONE SEAFOOD SAMPLER **\$45**
A taste of the house's finest seafood - a crab cake, three shrimp, three oysters, three scallops, cod and a third side. Served broiled or fried with cocktail and tartar sauce

FRIED OYSTER PLATTER **\$25**
Twelve lightly breaded large plump oysters fried golden brown

BLACKENED CHICKEN ALFREDO **\$14.95**
Blackened chicken in alfredo sauce over linguine

SEAFOOD ALFREDO **\$27.95**
Linguine with crab, seared shrimp, mussels and sea scallops in creamy alfredo sauce



BUILD YOUR OWN ENTRÉE

All entrées served with two sides cooked to your liking:
Fried | Broiled | Blackened | Pan seared | Grilled

TUNA **\$16**

SALMON **\$17**

SCALLOPS (6) **\$29**

MAHI **\$15**

MAKE IT A SANDWICH...
Seafood above can be served as sandwich with lettuce, tomato, one side and your choice of bread:

White | Wheat | Rye | Wrap | Pita | Brioche roll | Sub Roll



SIDES & ADD ON'S

APPLESAUCE \$1.95

CREAMED SPINACH \$3.95

VEGETABLE DU JOUR \$2.95

HOUSE SALAD \$3.95

CUCUMBER SALAD \$2.95

STEAMED BROCCOLI \$2.95

SEASONED FRIES \$2.95

COLE SLAW \$2.95

BAKED POTATO \$2.95

LOADED BAKED POTATO \$4.95

MASHED POTATOES \$2.95

CHICKEN \$6.00

SHRIMP (4) \$8.00

SCALLOPS (4) \$10.00

STEAK \$8.00

MAHI MAHI \$8.00

SALMON \$8.00

(GF) Gluten Free | (V) Vegetarian
Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.
All parties of 6 or more are subject to 18% gratuity.

RAW BAR

STEAMED SHRIMP **1/2 LB \$12 | 1 LB \$22**
Jumbo gulf shrimp pan steamed in Natty Boh beer with onions & potatoes. \$1.50 more for peeled & deveined (GF)

OYSTER ON THE HALF SHELL (6) **\$8.95 (12) 16.95**
With sides of lemon and homemade cocktail sauce (seasonal) (GF)

SUNSET ON THE BAY **\$27.95**
Shrimp, mussels, scallops, cod, mixed vegetables, potatoes and corn steamed in honey with lemon zest (GF)

STEAMED CRABS **MARKET PRICE**
Small | Medium | Large | XL
3-5 oz | 5-7 oz | 7-9 oz | 9-12 oz

STEAMED MUSSELS **\$10**
P.E.I. Or Rhode Island pan steamed by the pound in your choice of sauce (GF)
White wine garlic | Chipotle Parmesan | Marinara



KIDS MENU

All kid meals come with a choice of fries or applesauce

KID'S CHICKEN TENDERS **\$8**

KID'S CRAB CAKE SLIDERS **MARKET PRICE**

KID'S CHEESE BURGER SLIDER **\$10**

GRILLED CHEESE **\$5**

MAC & CHEESE **\$5**

KID'S PASTA **\$7**

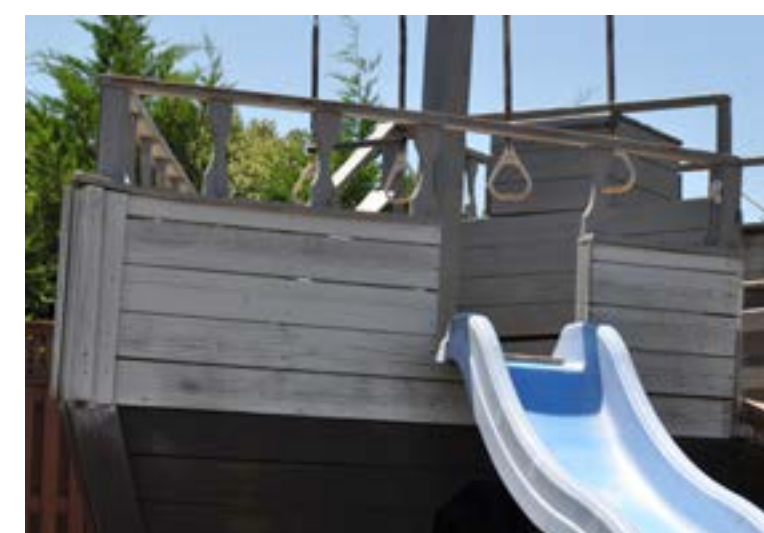
Linguine noodles with choice of sauce
Butter | Marinara | Alfredo | White | Rose



THREE C'S COVE
Hey kids, when the weather is nice, make sure you check out our Pirate Ship inside Cooper, Courtney & Colin's Cove!

Obey the Rules while playing in the Cove
1. Children must be supervised by an adult
2. No Throwing objects of any kind
3. No rough playing

Keep these rules in mind, watch out for the little pirates and have a great time!



SOFT DRINKS

BOTTOMLESS SOFT DRINKS **\$2.25**

Coca-Cola | Diet Coke | Sprite | Ginger Ale | Lemonade | Iced Tea | Coffee | Red Bull Energy \$3.00

KID DRINKS **\$1.00**

Apple Juice | Chocolate Milk | Milk