

# 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** **\$10.95**  
Our half pound, black angus traditional cheese burger prepared and served the way you like it

**THE DOCK BURGER** **\$12.95**  
Topped with cheddar and jack cheeses, bacon, and scallions

**BBQ BURGER** **\$12.95**  
Topped with grilled onion, bacon, BBQ sauce, and cheddar cheese

**BLACK & BLUE BURGER** **\$12.95**  
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) \$4.25 | (2) \$8  
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** **\$11.95**  
Grilled marinated chicken breast topped with grilled onions, mushrooms, sweet peppers, and melted Swiss

**LADY BALTIMORE** **\$15.95**  
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** **\$16**  
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 breaded large plump oysters fried golden brown. Served with seasoned fries

**FISH AND CHIPS BASKET** **\$11.95**  
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** **\$9.95**  
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

**RED WINE**  
10 Span Pinot Noir G: \$5.00 | B: \$19.00  
Folinari Merlot G: \$6.00 | B: \$18.00  
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

# COCKTAILS

**STEEL MILL MOJITO** **\$7**  
Light rum, lime, muddled mint, and club soda

**SHIPWRECKED** **\$8**  
Light rum, gin, vodka, tequila, blue curacao, sprite, and red bull

**MILLER'S ISLAND MULE** **\$7**  
Maker's Mark, muddled mint, bitters, and ginger beer

**THE LIGHTHOUSE** **\$6**  
Absolute Citron, Peach Schnapps, sprite, and orange juice

**CRAIG HILL** **\$6**  
Captain Morgan, coconut rum, pineapple juice, grenadine, and lime

**RAVEN** **\$5**  
Vodka, blue curacao, cranberry juice, pineapple juice, and grenadine

**KURT'S BLOODY MARY** **\$7**  
Vodka marinated for 7 days with tomatoes, peppers, garlic, onion, tomato juice, Worcestershire sauce, and celery seed

**POINT** **\$6**  
Pineapple rum, melon liquor, blue curacao, pineapple juice, and orange juice

**CHESAPEAKE BAY CRUSH** **\$6**  
Pick your flavor: orange, lemon, creamsicle, blueberry, cherry, watermelon, strawberry, mango, pineapple, or grapefruit.



# BEER

**DOMESTIC DRAFT**  
\$2.50 | Pitcher \$9.00  
Bud Light  
Coors Light  
Michelob Ultra  
National Bohemian  
Miller Lite  
Yuengling

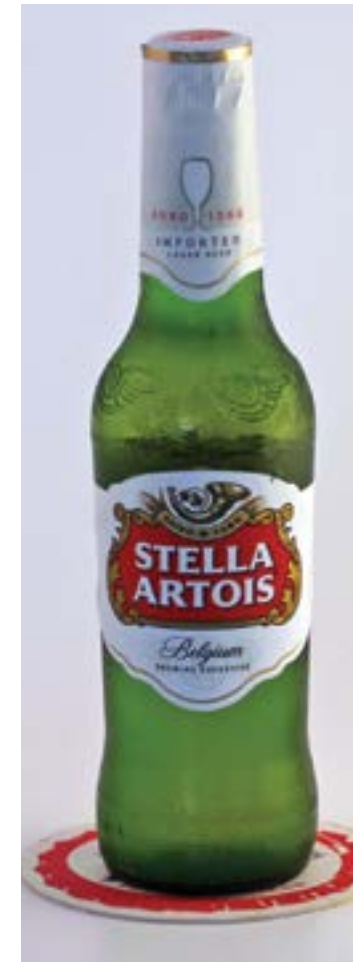
**CRAFT/IMPORT DRAFT**  
\$5.00 | Pitchers \$18.00  
Sampler (six) \$10  
Raging Bitch  
Dogfish Head 60 Minute  
Loose Cannon IPA  
Peroni  
Smithwicks  
Stella

**SPECIALTY DRAFT**  
\$4.00 | Pitcher \$15.00  
Angry Orchard  
Blue Moon  
Sam Adams Seasonal  
Leinenkugel Summer Shandy



**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)

**STUFFED MUSHROOM CAPS** \$14.95

**DEEP FRIED SPROUTS** \$6.75  
Deep fried brussel sprouts covered with honey and bacon bits

**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** \$14.35  
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 \$6 | Steak \$8

# SOUPS & SALADS

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

**MARYLAND CREAM OF CRAB**  
Cup \$4.95 | Bowl \$6.95

**FRENCH ONION**  
Bowl \$6.95

**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

**TRADITIONAL GREEK SALAD** \$11.75  
Cucumber, tomato onions, olives, feta cheese and olive oil

**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

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



**WINGS** (6) \$8.95 | (12) \$16.95  
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, beef or fish (add \$4) tacos



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

**ROCK FISH BITES** \$8.95  
Battered and deep fried

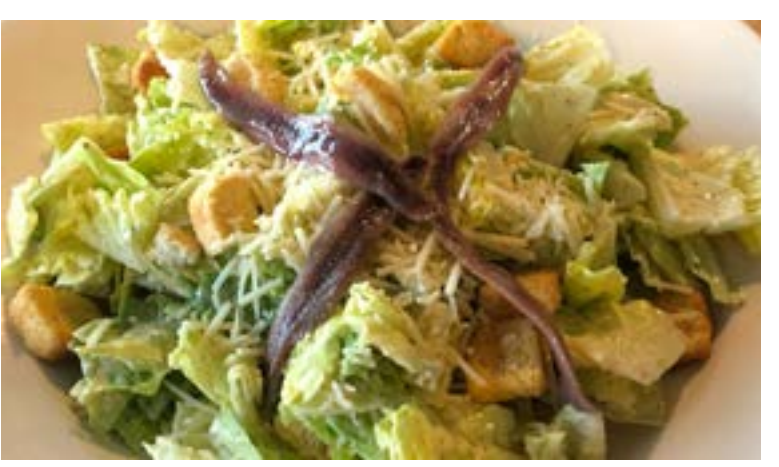
# HAPPY HOUR

3PM - 6PM MONDAY - FRIDAY

**DOCK FRIES** \$5

**WINGS** (6) \$5

**CHICKEN TACOS** \$5



**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

# 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

**NY STRIP** \$24.99  
12 oz certified angus beef, N.Y. strip grilled to order with mashed potatoes

**8OZ FILET** \$27.95  
8 oz filet mignon grilled to order

**FILET OSCAR** \$35.95  
8oz filet mignon with crab imperial served with a baked potato and green beans

**STUFFED ROCK FISH** \$29.99  
8 oz rock fish stuffed with our famous crab cake and imperial sauce and baked golden brown

**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** \$24  
Twelve breaded large plump oysters fried golden brown

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

**SEAFOOD ALFREDO** \$28.95  
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** \$16.75  
**SALMON** \$17.75  
**SCALLOPS (6)** \$19.75  
**MAHI** \$15.75  
**FLOUNDER** \$17.75  
**ROCK FISH** \$19.95

**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

<b>APPLESAUCE</b> \$1.95	<b>SEASONED FRIES</b> \$2.95	<b>CHICKEN</b> \$6.00
<b>CREAMED SPINACH</b> \$3.95	<b>COLE SLAW</b> \$2.95	<b>SHRIMP (4)</b> \$9.00
<b>VEGETABLE DU JOUR</b> \$2.95	<b>BAKED POTATO</b> \$2.95	<b>SCALLOPS (4)</b> \$10.00
<b>HOUSE SALAD</b> \$3.95	<b>LOADED BAKED POTATO</b> \$4.95	<b>STEAK</b> \$8.00
<b>CUCUMBER SALAD</b> \$2.95	<b>MASHED POTATOES</b> \$2.95	<b>MAHI MAHI</b> \$9.00
<b>STEAMED BROCCOLI</b> \$2.95		<b>SALMON</b> \$9.00

(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)** \$9.15 (12) 17.15  
With sides of lemon and homemade cocktail sauce (seasonal) (GF)

**STEAMED CRABS** MARKET PRICE  
Small 3-5 oz | Medium 5-7 oz | Large 7-9 oz | XL 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** \$6

**MAC & CHEESE** \$6

**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** \$2.50  
Coca-Cola | Diet Coke | Sprite | Ginger Ale | Lemonade | Iced Tea | Coffee | Red Bull Energy \$3.00

**KID DRINKS** \$1.25  
Apple Juice | Chocolate Milk | Milk