

Summer Restaurant Week 2024

DOCKS

OYSTER BAR & SEAFOOD GRILL

JULY 22-AUGUST 18

LUNCH \$45

MONDAY-FRIDAY

Appetizers

Seafood Gumbo
okra, crispy shallots, scallion pesto

Crispy Blue Point Oysters
peppadew pepper, arugula,
avocado, green goddess

Heirloom Tomato Salad
shaved fennel, watermelon,
feta, opal basil

Entrees

Swordfish Milanese
arugula salad, charred lemon,
caper dill beurre blanc

Blackened Shrimp
corn purée, fava bean succotash,
crunchy garlic-chili oil

BBQ Lamb Shank
creamed leeks, citrus-chipotle
bbq sauce

Dessert + \$12

Strawberry Shortcake
Tiramisu

DINNER \$60

MONDAY-SUNDAY

Appetizers

Seafood Gumbo
okra, crispy shallots, scallion pesto

Crispy Blue Point Oysters
peppadew pepper, arugula,
avocado, green goddess

Heirloom Tomato Salad
shaved fennel, watermelon,
feta, opal basil

Entrees

Twice Harpooned Atlantic Swordfish
warm seafood couscous, cilantro,
coconut curry vinaigrette

Blackened Shrimp & Bay Scallop
corn purée, fava bean succotash,
crunchy garlic-chili oil

BBQ Lamb Shank
creamed leeks, citrus-chipotle
sauce

Dessert

Strawberry Shortcake
Tiramisu

For Reservations Please Visit Our Website

633 Third Avenue

docksoysterbar.com

212.986.8080

