

CRAFT COCKTAILS



Spicy Paloma 17.

hornitos plata & ghost tequila,
lime, grapefruit, club soda

Docks Manhattan 18.

maker's mark bourbon, bitters,
sweet vermouth, amari blend

Cucumber Collins 17.

ford's gin, lemon, cucumber,
fresh mint, club soda

Blood Orange Cosmo 18.

grey goose vodka
infused with blood orange,
lime, triple sec, cranberry

Low Tide Spritz 15.

gray whale vodka, berries,
triple sec, saracco moscato, soda

Peach & Basil Mule 9.

(non-alcoholic)

peach purée, lime, basil, ginger beer

THE CLASSICS 15.

margarita	moscow mule
old fashioned	hugo spritz
aperol spritz	negroni

Tiny Espresso Tini - 14.



DOCKS

OYSTER BAR & SEAFOOD GRILL

happy hour menu
everyday 3pm-7pm @ **The Bar**

Nautical Platter 40.

3 littlenecks, 3 cherrystones, 6 oysters,
4 jumbo shrimp



Wine

sparkling cava	9.	moscato	11.
pinot grigio	9.	french rosé	12.
sauvignon blanc	9.	sangiovese	9.
chardonnay	14.	cabernet	9.

Yacht Party 29.

catskills pollinator vodka or gin martini
served w/ french fries

Draft Beer

blue point	toasted lager	6.
barrier money	ipa	7.
victory prima	pilsner	7.
grimm weisse	wheat	6.
threes brewing	ipa	8.
montauk surf	golden ale	6.
other half snaps	pilsner	8.
stella artois	lager	6.
bud light	lager	6.

Raw Bar

oyster du jour	1.50
littleneck clams	1.50
cherrystone clams	1.50

Sushi Rolls

spicy tuna	11.
spicy salmon & avocado	18.
blue crab california	24.

Small Bites

docks beef slider	3.50
crispy fish tacos	9.
thai chili calamari	10.
docks rockin' shrimp	12.
docks bangin' sauce, chives	
caramelized onion dip	10.
house made potato chips	
deviled eggs	7.
togarashi	
shrimp shumai dumplings	14.
chili garlic ponzu	
marinated spanish olives	8.
manchego cheese	
baked clams casino	20.
chipotle butter grilled oysters	25.
parmesan truffle fries	15.



DON'T FORGET TO BOOK YOUR
HAPPY HOUR EVENT!

Scan Here for
Direct Inquiries

