



Hamilton's

Canton Dockside

“Baltimore Best” Crabs
Home Cooked Maryland Seafood
Catering - Carry-Out

*Steamed crabs are offered on a “first come-first served” basis.
We suggest customers arrive as early as 4:00 pm to assure availability.

A 15% gratuity will be added to all checks.
We love our servers 😊

Starters

Crab Pretzel

House made pretzel topped with Dockside's own crab dip, cheddar and pepperjack cheeses. \$12.95

Rings of Fire

Beer battered onion rings, fried crisp and tossed in buffalo sauce and served with bleu cheese dressing. \$8.99

Baltimore City Wings

Mild, Hot, Crispy BBQ or Old Bay served with bleu cheese dressing and celery. \$9.95

Dockside Crab Balls

Served with tartar sauce. \$12.95

Oysters On The Half Shell

Maryland beauties are shucked to order and served cold on the half shell. Half Dozen - \$12 • Dozen - \$22

Firecracker Shrimp

Half pound of jumbo shrimp tossed in seasoned flour and flash fried, drizzled with kicked up creamy Asian sauce, topped with chopped scallions. \$12.95

Seafood Skins

Potato skins topped with shrimp, crab meat and cheddar jack cheese. 12.95

Sesame Crusted Tuna Carpaccio

Served on crisp wonton with seaweed salad and wasabi aioli. \$12.95

Dockside's Chicken Tenders

Hand breaded, quick fried and served with spicy mustard sauce. \$8.95

Mussels

Black beauties cooked in their own juices and served with brown butter and garlic bread. \$11.95

Maryland Crab Dip

A Dockside favorite served in our homemade bread bowl with celery and garlic bread. \$12.95

Puppies & Fritters

Fried golden brown and every bit as tasty as can be. \$8.95

Fried Calamari

Lightly breaded and flash fried, served with marinara and a drizzle of garlic aioli. \$11.95

Buffalo Clams

Breaded and fried clam strips tossed in our homemade buffalo sauce and bleu cheese dressing. \$9.95

Pork Lollipops

Six pork shanks glazed with Dockside's BBQ sauce. \$10.95

Dockside's Famous Soups

Maryland Crab Soup

Bowl \$6.45 Cup \$3.95

Dockside Cream of Crab

Bowl \$6.45 Cup \$3.95

Crab Bisque en Croute

Bowl Only \$6.45

Ask about our Soup du Jour

Salads



Steak Salad*

8 OZ. *Certified Angus Beef*® N.Y. strip steak grilled to order and served on romaine lettuce with red onions, cucumbers, grape tomatoes and bleu cheese dressing. \$12.45

Sesame Ahi Tuna Salad*

Sesame crusted Ahi tuna seared rare atop a crisp mixed green salad with cucumbers, red onions, oranges and crisp wontons with citrus vinaigrette. \$13.45

Hearty Caesar

With your choice of the following.

Grilled Chicken \$9.95	Grilled Salmon \$11.95
8 oz. NY Strip \$11.95	5 Fried Shrimp \$11.95
5 Crab Balls \$12.95	5 Fried Oysters \$10.95

Dressings: Balsamic Vinaigrette • Bleu Cheese Cider Vinaigrette • Creamy Italian • French Honey Mustard • Pepper Parmesan • Ranch Red Wine Vinaigrette • Thousand Island

Tuscan Caesar Salad

Cajun shrimp, mini crab cakes and salmon over romaine lettuce with sweet onions, Kalamata olives, tomatoes, cucumbers and garlic croutons. \$14.95

Black & Bleu Salad

Blackened chicken atop field greens dressed with cider vinaigrette, sweet onions, cucumbers, granny smith apples, bleu cheese and sugared walnuts. \$12.95

Country Fried Salad

Crispy chicken tenders atop mixed field greens with cucumbers, tomatoes, cheese and croutons with ranch dressing. \$10.95

"El Greco"

Traditional Mediterranean delight with feta cheese, Kalamata olives and our zesty greek dressing topped with a grilled chicken breast. 13.95

Gift Certificates Available

Entrées

Served with choice of two sides, except where noted*

Fish & Chips*

Beer batter fried cod served with fries and choice of one side. \$14.95



New York Strip*

10 oz. *Certified Angus Beef*® New York strip steak grilled to order and served with our burgundy sauce. \$25.95

Maryland Crabcakes

2 cakes made with jumbo lump crabmeat, baked & lightly seasoned with Old Bay. \$27.95
Single crabcake dinner. \$17.95

Crab Fluffs

Two jumbo lump crab cakes dipped in tempura batter & deep fried. \$27.95
Single crab fluff dinner. \$17.95

Stuffed Flounder

North Atlantic flounder filet baked with our jumbo lump crab stuffing and topped with a Chesapeake cream sauce. \$24.95

Shrimp and Crab Alfredo* (no sides)

Jumbo shrimp & crab tossed in creamy Alfredo sauce and served over fettuccini pasta with garlic bread. \$19.95 Half Order. \$12.95

Shrimp and Crab Marinara* (no sides)

Jumbo shrimp simmered in zesty marinara & topped with jumbo lump crab and served over fettuccini pasta with garlic bread. \$19.95
Half Order. \$12.95

Fried Seafood Combo

Dockside's jumbo lump crab cake, flounder, shrimp and oysters. \$27.95

Atlantic Salmon

Organic Black Pearl salmon filleted daily by our chef, blackened or grilled with poblano salsa. \$20.95

Imperial Crab

8 oz. of jumbo lump crab meat mixed with roasted red peppers and topped with Dockside's own imperial sauce. \$25.95

Grilled Ahi Tuna*

Sushi grade Yellowfin tuna grilled and topped with pineapple salsa. \$23.95

Fried Shrimp

Six jumbo shrimp fried to a golden brown. \$16.95

Stuffed Shrimp

Five broiled jumbo shrimp stuffed with lump crab meat topped with Dockside's imperial sauce. \$21.95

Shrimp Scampi

8 fresh jumbo shrimp baked in a homemade garlic butter sauce. \$20.95

Chicken Imperial

Marinated grilled chicken breast topped with jumbo lump crab imperial. \$18.95

Ribs

Smothered with Chef Whitaker's tangy secret family sauce. Full Rack: \$19.95 1/2 Rack: \$11.95

Sides

Baked Potato

Smothered in butter & sour cream

House Salad

Mixed greens with cucumber, tomato and red onion

Stewed Apples

Spiced & sprinkled with cinnamon

Corn on the Cob

Locally grown sweet corn, drizzled with butter, in season

Creamy Cole Slaw

Made fresh daily

Pasta Salad

Made fresh daily

French Fries

Skin on, fried crisp & served pipin' hot

Caesar Salad

A Dockside homemade favorite

Green Beans

Sauteed with bacon & onions; because it's true, everything is better with bacon

Mashed Potatoes

Homemade with yukon gold potatoes, lumps n' all

◆Please, No Separate Checks



Denotes, consuming raw or under cooked foods may increase your risk of food borne illness.

Sandwiches & Burgers

All sandwiches and burgers are served with potato chips, cole slaw or pasta salad.
Substitute french fries or a side salad for \$2.00

NOLA Po' Boy

Fried shrimp and oysters on a sub roll with lettuce and tomato. \$13.95

Fried Flounder Sub

North Atlantic flounder hand breaded and fried to a golden brown served on a warm sub roll. \$11.95



Steak & Cheese Sub

Sliced *Certified Angus Beef*® sirloin with sautéed peppers and onions, lettuce, tomato, provolone cheese & mayo. \$10.95

Shrimp Salad

Shrimp tossed with celery, red onions, mayo and Old Bay on your choice of bread. \$11.95

Oyster Sandwich

Cornmeal dusted oysters, lightly fried, served on your choice of bread with cocktails sauce. \$9.95

Seafood Sliders

Three sliders, fried oysters, mini crab cake and fried shrimp, served with tartar and cocktail sauce. \$12.95

Crab Cake Sandwich

Jumbo lump crab cake broiled with your choice of bread or crackers. \$14.95

Grilled Chicken Sandwich

Juicy grilled chicken breast on a roll with lettuce, tomato and mayo. \$8.95



Our burgers are made from 8 oz. of fresh *Certified Angus Beef*® ground chuck, grilled to your liking.

Dockside Burger

Our burger served with your choice of toppings. \$10.95

Veggie Burger

Natural garden burger on a roll with lettuce, tomato and mayo. \$7.45

Blue Crab Burger

Our juicy 8 oz. burger topped with homemade crab dip and pepperjack cheese. \$12.95

"Boneless" Buffalo Sandwich

Grilled chicken breast smothered in our homemade buffalo sauce and topped with crumbled bleu cheese. \$9.95

Chicken Chesapeake

Grilled chicken breast smothered with homemade crab dip and melted pepper jack cheese. \$11.95

Blackened Tuna Club*

Blackened tuna cooked to medium-rare on wheat toast with lettuce, tomato, bacon and wasabi aioli. \$14.95

Asian Club

Teriyaki coated salmon on whole wheat toast with lettuce, tomato, bacon and seaweed salad. \$12.95

Lunch Sandwiches

Available 11am to 4pm

Maryland Chicken Wrap

Fried chicken tenders with lettuce, tomatoes and honey mustard. \$10.95

Shrimp Melt

Shrimp salad open faced on an English muffin with sliced tomato and cheddar. \$11.95

Crab Melt

Jumbo lump crab cake served open faced on an English muffin with sliced tomato and topped with cheddar cheese. \$14.95

Buffalo Chicken Wrap

Fried chicken tenders tossed in Buffalo sauce with lettuce, tomato & bleu cheese dressing. \$9.95

Classic BIT

Made with applewood smoked bacon, mayo and cheese. \$7.95

Fajita Wrap

With peppers, onions, Poblano salsa & cheddar jack cheese and your choice of:
Chicken \$10.95 Steak \$11.95 Shrimp \$12.95

Chicken Club

Grilled chicken breast topped with bacon, lettuce, tomato, cheddar cheese and mayo. \$10.95

Turkey Club

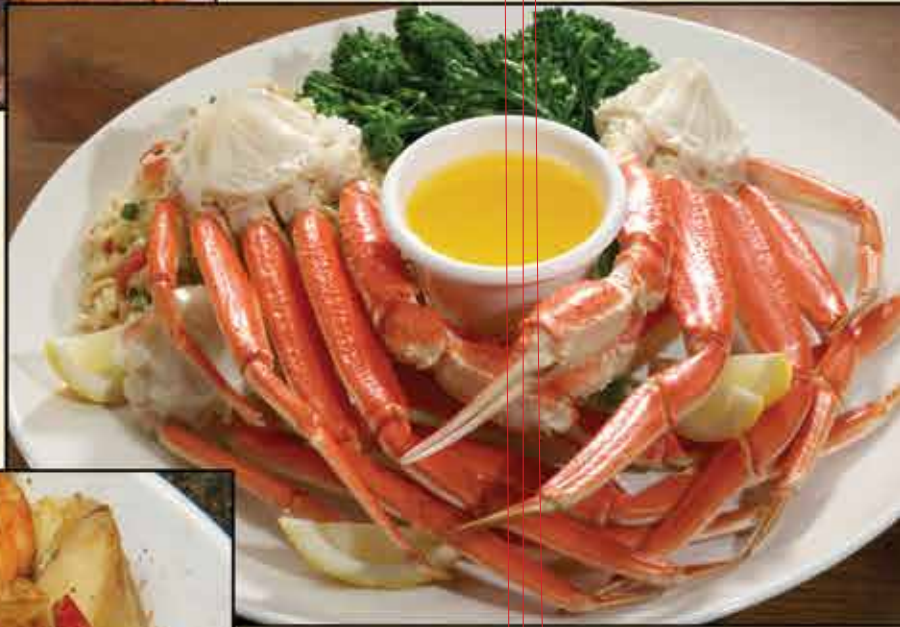
Piled high with fresh sliced turkey breast, bacon, lettuce, tomato, cheddar cheese and mayo. \$10.95



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Carry-Out Available

Crabs



Shrimp



Oysters



Old Bay Shrimp Tray

Serves 2-3 people with 1 lb. of pre-peeled shrimp smothered with sweet onions and potatoes.
Full Order & Half Order

Steamed Shrimp

Pre-peeled and ready to eat 16/20 count shrimp.
1/2 lb. or 1 lb.

Beverages

Signature

Martini's & Cocktails

Island Breeze

Bacardi Peach, Bacardi Razz and Bacardi Limon mixed with pineapple and cranberry juices.

Orange Crush

Stoli Orange, Triple Sec and fresh Orange Juice.

John Daly

Firefly Iced Tea Vodka & Lemonade

Dockside Cooler Martini

Stoli Blueberi Vodka, Poma, cranberry and pineapple juice, then topped with soda water.



Beers

Domestic Draft*

Miller Lite
Yuengling

Domestic Bottles

Budweiser
Budweiser Select 55
Bud Light
Bud Light Lime
Miller Lite
Coors Light
Michelob Ultra
Red Bridge *(Gluten Free)*
Rolling Rock
National Bohemian
O'Doules, NA

Import & Micro Draft

Angry Orchard
Blue Moon
Sierra Nevada Pale Ale
Rotating Sierra Nevada
Union Craft Duckpin Pale
New Belgium Fat Tire
Brewer's Art Resurrection
Harpoon IPA

Coolers & Such

Wood Chuck Cider
Mikes Hard Cranberry
Smirnoff Ice

Import & Micro Bottles

Corona
Corona Light
Heineken
Heineken Light
Amstel Light
Dale's Pale Ale *(can)*
Dogfish 60 Minute IPA
Guinness Draft Bottle
Lagunitas IPA
Red Stripe
Pacifico
Stella Artois
St. Pauli Girl, NA
Becks
Sam Adams
Union Craft "Balt Alt"



*Drafts also available in pitchers.

Wines

White Wines

Zenato, Pinot Grigio *(Italy)*
Firestone, Riesling *(CA)*
Clifford Bay, Sauvignon Blanc
(New Zealand)
Guenoc, Chardonnay *(CA)*
Hogue, Chardonnay *(WA)*
CK Mondavi, Moscato *(CA)*

Red Wine

Five Rivers, Pinot Noir *(CA)*
Kenwood, Merlot *(CA)*
Guenoc, Cabernet Sauvignon *(CA)*
Trapiche, Syrah *(Argentina)*
Liberty School, Cabernet Sauvignon *(CA)*

Blush Wine

La Terre, White Zinfandel *(CA)*

Soft Drinks

Coke • Diet Coke • Sprite
Barq's Root Beer
Seagrams Ginger Ale
Minute Maid Lemonade
Coffee • Hot Tea • Iced Tea

Leave room for Dessert