

## SOUPS

- New England Clam Chowder** Cup \$4.99 / Bowl \$6.99  
**Maryland Crab** Cup \$4.99 / Bowl \$6.99  
**Soup of the Day** Cup \$4.99 / Bowl \$6.99

## APPETIZERS

- Calamari** \$8.99  
 Lightly breaded and fried, served with a Spicy Marinara.
- Crab and Cheese Fondue** \$9.99  
 A Cheesy Fondue with Crab Meat, served in a Toasted Bread Bowl.
- “Cease & Desist” Fries** \$7.99  
 Old Bay Fries topped with Crab and Cheese Fondue.
- Popcorn Shrimp** \$9.99  
 Lightly Battered and Fried, tossed with your choice of Thai, Honey Jamaican Jerk or Buffalo Sauce.
- Fried Fresh Buffalo Mozzarella** \$8.99  
 Served with Marinara Sauce and Mixed Greens.
- Coconut Shrimp** \$10.99  
 Guinness battered, dredged in Coconut and fried, served with a Homemade Honey Mustard Sauce.
- Doc’s Wings** \$8.99  
 Thai Chili, Buffalo, Honey Jamaican Jerk or BBQ Sauce.
- Blue Point Nachos** \$7.99  
 Blue Corn Tortilla Chips topped with Cheddar Cheese, Sour Cream, Guacamole and Salsa.  
*Add Crab Meat \$4 or Chicken \$3*
- Oyster’s Doc Magrogan** \$11.99  
 Shucked Oysters baked with Cream, Spinach, Bacon, Roasted Red Peppers and Parmesan Cheese.
- Baked Clams Casino** \$9.99  
 Top Neck Clams baked with Andouille Sausage, Peppers and Onions, topped with Parmesan Cheese.
- Pan Seared Tuna** \$10.99  
 Sesame Crusted Pan Seared Tuna with a Chili Sauce.
- Bacon Wrapped Diver Scallops** \$10.99  
 Two Pan Seared Scallops wrapped in Bacon.

- Doc’s Hot Colossal Appetizer** \$60.00  
 Peel n’ Eat Shrimp, Steamed Mussels, Steamed Clams, Clams Casino, Crispy Calamari, Oyster’s Doc Magrogan and Coconut Shrimp. Served with Tartar Sauce and Doc’s Cocktail Sauce.
- Doc’s Cold Colossal Appetizer** \$60.00  
 Colossal Lump Crab Cocktail, Jumbo Shrimp, Snow Crab Claws, Raw Oysters and Clams on the Half Shell. Served with Doc’s Cocktail Sauce and Mignonette.

*Half Order Available for \$35.00*

*Add a Bottle of Veuve Clicquot for \$90.00*

# DOC MAGROGAN’S OYSTER HOUSE

1131 North DuPont Highway Dover, DE 302-857-3223

## RAW BAR / STEAMERS

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| <b>Oyster Shooters</b> \$5.99<br>Vodka, Cocktail Sauce and an Oyster in a Shot Glass.  | <b>Old Bay Peel n’ Eat Shrimp</b> \$8.99<br>A 1/2 Pound of Shrimp steamed in a Light Beer, Garlic, Old Bay and Butter.              |
| <b>Slurp &amp; Burp</b> \$4.99<br>Oyster and Doc’s Cocktail Sauce below 4 oz. of Yuengling Lager.                            | <b>Jumbo Lump Crab Cocktail</b> \$16.99<br>Fresh Jumbo Lump Crab Meat and Snow Claws served in a Martini Glass with Cocktail Sauce. |
| <b>Steamed P.E.I. Mussels</b> \$8.99<br>1 lb. of Mussels Sauced with Marinara, Fra Diavolo or White Wine, Garlic and Butter. | <b>Clams on the Half Shell</b> \$1 each<br>Served with Cocktail Sauce and Mignonette.   |
| <b>Shrimp Cocktail Martini</b> \$11.99<br>Jumbo Steamed Shrimp served in a Martini Glass with Cocktail Sauce.                | <b>Little Neck Steamers</b> \$9.99<br>1 lb. of Little Neck Clams steamed with Fresh Herbs, Garlic and White Wine.                   |

## OYSTERS

Oysters are Flown in Fresh and Arrive Daily, Please See Chalkboard for Daily Oyster Selections.

## SALADS

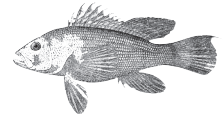
- Fresh Mozzarella and Tomato Salad** \$8.99  
 Fresh Mozzarella and Vine Ripened Tomatoes atop Mixed Greens and Red Onion, Drizzled with Citrus Pesto and Balsamic Glaze.
- Southern Chicken Salad** \$11.99  
 Iceberg & Romaine, Tomatoes, Cucumbers, Onions, Cheddar Cheese, Fried or Grilled Chicken and Your Choice of Honey Mustard or Ranch Dressing.
- Mediterranean Seafood Salad** \$14.99  
 Mixed Greens, Tomatoes, Roasted Peppers, Cucumbers, Onions, Olives, Grilled Shrimp, Grilled Salmon and Crab Claws in a Mustard Balsamic Vinaigrette.
- Doc’s House Salad\*** \$5.99  
 Tomatoes, Cucumbers and Radishes over Mixed Greens.
- Doc’s Caesar Salad\*** \$6.99  
 Fresh Crisp Romaine Lettuce, Garlic Croutons and a Caesar Dressing.
- \*Add Chicken \$3, Salmon \$4, Calamari \$4  
 Shrimp \$5 or Crab Meat \$6*

## CLASSICS

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| <b>Doc’s Famous Crab Cakes</b> \$24.99<br>Jumbo Lump Crab Meat broiled and served with Corn Salsa and House Potatoes.  | <b>New England Lobster Bake</b> \$32.99<br>Whole 1 1/2 lb. Lobster, Clams, Mussels, New Potatoes and Corn on the Cob baked with Sam Adams Boston Lager. |
| <b>Fish &amp; Chips</b> \$17.99<br>Beer Battered Boston Cod fried to Perfection with Cole Slaw and Tartar Sauce.       | <b>Broiled Stuffed Shrimp</b> \$22.99<br>Butterflied Shrimp broiled and stuffed with Crab Meat, served with Lemon Butter Sauce.                         |
| <b>Maryland Fried Combo</b> \$22.99<br>Shrimp, Scallops, Oysters and Crab Cake. Served with Coleslaw and Hush Puppies. | <b>Doc’s Grilled Combo</b> \$22.99<br>Shrimp, Scallops and Salmon. Served with Roasted Potatoes and Vegetables, in a Garlic Herb Sauce.                 |

*Eating Raw or Undercooked Food Increases the Chances of Foodborn Illness. Combining this Practice with Alcohol Further Increases the Chances.*

## FRESH CATCH



*Daily Hand Selected Fresh Fish served with your choice of:*

*Herb Lemon Butter / Teriyaki / Citrus Pesto  
 Thai Soy Ginger / Pineapple Cocktail Sauce*

### Choose Your Fresh Fish:

Tilapia  
 Salmon  
 Tuna  
 Scallops

### Choose Your Preparation:

Cajun  
 Grilled  
 Pan Seared  
 Steamed in Old Bay

*Ask Your Server about Today’s Fresh Catch  
 Add Lump Crab Meat for \$6.00*

## SPECIALTIES

- Grilled Pork Chop** \$19.99  
 Bone-In Center Cut Pork Chop topped with an Apple Bourbon Chutney, served with House Potatoes and Vegetables.
- Chicken Cordon Bleu** \$18.99  
 10 oz. Chicken Breast stuffed with Ham and Swiss Cheese, topped with Sauce Supreme and served over Rice with Broccoli.
- Filet Mignon** \$21.99/\$26.99  
 6 or 8 oz. Tenderloin topped with a Herb Butter, served with House Potatoes and Vegetables.
- Bouillabaisse** \$24.99  
 Sautéed Shrimp, Scallops, Mussels, Clams and a Lobster Tail in Doc’s Seafood Broth over Linguini.
- Fresh Seafood & Pasta** \$18.99  
 Your Choice of Sautéed Shrimp, Scallops, Mussels or Clams tossed with Linguini and Scampi, Marinara or Fra Diavlo Sauce.

- Broccoli Alfredo** \$15.99  
 Broccoli tossed with Linguini in a Traditional Alfredo Cream Sauce.

*Add Chicken \$3, Shrimp \$4 or Crab Meat \$6*

- Surf & Turf Three Ways** \$32.99/\$38.99  
 6 or 8 oz. Filet with your choice of Crab Cake, Shrimp or Traditional Lobster Tail.
- Stuffed 12-14 oz. Lobster Tail** \$59.99  
 Stuffed with Crab Imperial, broiled and served with House Potatoes and Vegetables.