



STARTERS

PUMPKIN SPICED CRAB BISQUE | 9

scallion, old bay

TOWN & DOCK CALAMARI | 12

spicy mayo, lemon, micro greens

BOOM BOOM SHRIMP | 11

spicy mayo, lemon, scallion

CRISPY BRUSSELS | 12

lemon oil, queso fresca, chili sauce

PEI MUSSELS | 12

stewed tomato compote, chorizo,
savory wine broth, butter herbs

JUMBO LUMP FLATBREAD | 16

sweet potato, tender leek, goat cheese,
chipotle balsamic gastrique

BAKED OYSTERS | 15

bacon, spinach, bucca beurre blanc,
pecorino crumb

SEE OUR FISH BOARD FOR
TODAY'S FRESH CATCH

SALADS

RUSTIC ROMAINE CAESAR | 10

shaved pecorino, house caesar,
buttery focaccia crouton, boquerone

ROASTED BUTTERNUT | 12

wild greens, spice puffed garbanzo, goat
cheese, craisins, chipotle balsamic gastrique

CHESAPEAKE COBB | 20

jumbo lump crab, smoked bacon, avocado,
chopped egg, fontina, cherry tomato,
pickled onion, old bay chipotle aioli

STAPLES

DAY BOAT SCALLOP "SURF & TURF" | 28

braised short rib stroganoff, egg yolk parpardelle,
roasted mushrooms, peas, leeks, pecorino crumb

FISH N CHIPS | 20

house slaw, remoulade, fries, lemon

CIOPPINO | 29

scallops, shrimp, mussels, clams, fin fish, chorizo,
blistered tomato, pesto, savory tomato broth, crostini

14OZ DRY-AGED CREEK STONE RIBEYE | 34

butter roasted herbed baby yukon,
shallot and sage brussels, house demi

SHRIMP & GRITS | 24

dry aged chorizo, sweet corn grits, tender leeks,
baby spinach, roasted tomato wine broth

OUR FAMOUS TACOS | 12

blackened cod or buttermilk battered rock shrimp, pico
de gallo, pickled red onion, spicy mayo,
flour tortilla, lime, cabbage

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CHARDONNAY

HAYES RANCH ca | 9/34
WILLIAM HILL ca | 11/40
TREFETHAN DOUBLE T ca | 52
SCOTT FAMILY ca | 61
FLOWERS sonoma coast | 110

SAUVIGNON BLANC

FRENZY new zealand | 12/44
KIM CRAWFORD new zealand | 13/48
OYSTER BAY marlborough | 44
STERLING napa | 48
WHITE HAVEN new zealand | 50

PINOT GRIGIO

TORRESELLA italy | 11/40
THE NED new zealand | 12/44
SANTA MARGHERITA trentino | 62

CABERNET

WILDER columbia valley | 11/40
TENSLEY central coast | 14/52
FRANCIS COPPOLA sonoma | 45
DECOY sonoma | 72
THE FARM napa | 93
CAYMUS napa | 150

PINOT NOIR

DUBOEUF WILDFLOWER france | 10/38
POPPY monterey | 12/44
BLOCK NINE ca | 44
WILLAMETTE ESTATE ca | 69
FLOWERS sonoma coast | 115

OTHER REDS

GRAYSON CELLARS MERLOT ca | 10/38
EL LIBRE MALBEC mendoza | 9/34
ANGRY BUNCH ZIN ca | 11/41
STUMP JUMP RED BLEND au | 10/38

ROSÉ & MORE

BOORDY REISLING md | 10/38
CHATEAU ST JEAN ca | 10/38

BUBBLES

CANELLA SPLIT italy | 9
CHANDON BRUT ca | 60
VUEVE CLIQUOT BRUT france | 125

COCKTAILS

CATHEAD

cathead honeysuckle vodka, koval cranberry liquor, prickly pear san pellegrino, lemon

ORANGE CRUSH

house-infused orange vodka, triple sec, fresh squeezed orange juice, blood orange san pellegrino

GRAPEFRUIT CRUSH

house-infused grapefruit vodka, triple sec, fresh squeezed grapefruit juice, pompelmo san pellegrino

SAZERAC

sagamore spirit rye whiskey, mata hari absinthe, bitter truth old time aromatic bitters, simple syrup, lemon twist

SANGRIA DEL DIA

ask your server for today's selection

BURNT OLD FASHIONED

1776 rye whiskey, fee bros orange bitters, luxardo cherry, grilled orange, simple syrup

WINTER BLACKBERRY GIN & JAM

edinburg gin, st. germaine, muddled blackberries, rosemary leaves, fresh squeezed lemon, soda water

APPLE BOURBON WHISKEY

jim beam, apple cider, maple simple, orange bitters on the rocks

HOOKED ESPRESSO MARTINI

smirnoff vanilla, kahlúa, cold brew, baileys froth

SPICY MARGARITA OF THE WEEK

alto's silver 100% agave tequila, muddled jalapenos, house-made sour, fresh fruit of the week

ROSÉ SPRITZ

santa julia sparkling rosé, caperitif, fee brother's orange bitters