

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 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, Cheddar Cheese, Sour Cream, Guacamole and Salsa.
Add Crab Meat \$6.00 or Chicken \$3.00
- 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.

Serves Parties of Four or More

- 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
- Doc’s Hot Colossal Appetizer** \$60.00
 Peel n’ Eat Shrimp, Steamed Mussels, Steamed Clams, Crispy Calamari, Popcorn Shrimp and Jumbo Coconut Shrimp. Served with Tartar Sauce and Doc’s Cocktail Sauce.

Add a Bottle of Dom Perignon for \$175.00

DOC MAGROGAN’S OYSTER HOUSE

117 East Gay Street West Chester, PA 19380 610-429-4046

RAW BAR / STEAMERS

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

SANDWICHES

- Buffalo Fish Sandwich** \$8.99
 Beer Battered Cod tossed in Buffalo Sauce and topped with Creamy Blue Cheese Dressing.
- Crab Cake Sandwich** \$10.99
 Doc’s Famous Jumbo Lump Crab Cake on a Roll served with Citrus Aioli, Lettuce and Tomato.
- Steakhouse Chicken Sandwich** \$8.99
 Boneless Chicken Breast topped with Bacon and Cheddar Cheese, smothered in BBQ Ranch Dressing and topped with Lettuce, Tomato and Onion Straws.
- Doc’s Signature Burger** \$9.99
 1/2 Pound of Certified Angus Beef with BBQ Sauce, Muenster Cheese, Onion Rings, Lettuce and Tomato.
- Salmon Burger** \$9.99
 House Made Salmon Burger served with Lettuce, Tomato, Onion and a Honey Cucumber Dressing.
- Oyster Po’Boy** \$8.99
 Beer Battered Fried Oysters stuffed in a Hoagie Roll with Lettuce, Tomatoes and a Spicy Creole Mustard Sauce.

CLASSICS

- Doc’s Famous Crab Cakes** \$24.99
 Jumbo Lump Crab Meat broiled and served with Corn Salsa and House Potatoes.
- Fish & Chips** \$17.99
 Beer Battered Boston Cod fried to Perfection with Cole Slaw and Tartar Sauce.
- Maryland Fried Combo** \$22.99
 Shrimp, Scallops, Oysters and Crab Cake. Served with Coleslaw and Hush Puppies.
- New England Lobster Bake** \$25.99
 Whole 1 1/2 lb. Lobster, Clams, Mussels, New Potatoes and Corn on the Cob baked with Sam Adams Boston Lager.
- Broiled Stuffed Shrimp** \$22.99
 Butterflied Shrimp broiled and stuffed with Crab Meat, served with Lemon Butter Sauce.
- Doc’s Grilled Combo** \$21.99
 Shrimp, Scallops and Salmon. Served with Roasted Potatoes and Vegetables, in a Garlic Herb Sauce.

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

All Specialities are served with House Potatoes and Vegetables

- Thai Chili Glazed Tuna** \$21.99
 Grilled and served with a Wakame Seaweed Salad and topped with a Wasabi Sauce.
- Grilled 12 oz. Pork Chop** \$19.99
 Bone-In Center Cut Pork Chop topped with an Apple Bourbon Chutney, served with House Potatoes and Vegetables.
- Cioppino** \$22.99
 Mussels, Clams, Scallops, Shrimp, Tomatoes and Bell Peppers in a Spicy Tomato Broth with Garlic Toast Points.

- Filet Mignon** \$21.99/\$26.99
 6 or 8 oz. Tenderloin topped with a Herb Butter, served with House Potatoes and Vegetables.
Add Lump Crab Meat \$6.00

- Linguini Fra Diavolo** \$19.99
 Shrimp, Scallops and Calamari in a Spicy Red Sauce.
- Penne Alfredo** \$19.99
 Shrimp, Scallops, Broccoli and Sun-Dried Tomatoes in a Traditional Alfredo Sauce.
Enjoy with Chicken for only \$16.99

- Rosemary and Citrus Marinated Chicken** \$15.99
 Chicken Breast Grilled and topped with Lemon Herb Butter.

- 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** \$54.99
 Stuffed with Crab Imperial, broiled and served with House Potatoes and Vegetables.

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