

BREAKFAST + BRUNCH

BREAKFAST Available from 8 am - 3 pm

Beignets 4 Beignets topped with powdered sugar <i>add a cup of Chicory Coffee for 3</i>	3	Egg Croissant egg and American cheese on a butter croissant with ham or bacon served with home fries	11	Malted Belgian Waffles three Belgian waffles, maple syrup, whipped cream and caramelized strawberries	11
Traditional Breakfast* 2 eggs scrambled or fried, sausage or bacon, breakfast potatoes and toast (Served until 11 am)	10	Smoked Salmon Omelet GF smoked salmon, capers, red onions and cream cheese served with home fries	15	French Toast brioche bread, maple syrup and powdered sugar	8
Breakfast Bowl GF fried potatoes, sausage, bacon, sautéed mushrooms, onions & peppers, cheese, scrambled eggs	10	Steak Omelet GF shaved prime rib, mushrooms, caramelized onions and Boursin cheese served with home fries	16	Fruit & Yogurt Parfait assorted fresh fruit, vanilla yogurt, granola	8
Breakfast Burrito scrambled eggs, sausage, Mexican blend cheese, sautéed peppers & onions and breakfast potatoes in a flour tortilla	10	Seafood Omelet GF shrimp, blue crab, spinach, tomatoes, red onions and Provolone served with home fries	17	Smoked Salmon Crêpes scrambled eggs, caramelized onions and spinach	13
Eggs Benedict* English muffin, two poached eggs, capicola and hollandaise served with home fries. <i>make it a Crab Cake Benedict</i>	10 MP	Vegetable Omelet GF spinach, onions, mushrooms, peppers and Feta cheese served with home fries	12	Potato and Sausage Frittata GF potatoes, breakfast sausage, mushrooms and spicy ketchup	12
				Shrimp & Grits cheese grits, sautéed garlic shrimp and bacon	14

BRUNCH Available from 11 am - 3 pm

APPETIZERS

Crab Cake GF broiled, served with Crèole rémoulade	MP	Honey Macadamia Shrimp honey glazed fried shrimp sprinkled with minced macadamia	14	Grouper Artichoke Gratin grouper, artichokes, three cheeses, pita bread	13
Calamari fried calamari and soy mustard sauce	13				

SOUPS & SALADS

Add On: Chicken 6 | Shrimp 9 | Grouper 11 | Salmon 10 | Lump Crab MP | Steak 11

Soup Of The Day	5 / 7	PIER 22 House GF mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	6.5 / 10.5	Traditional Caesar romaine, Parmesan, croutons, Caesar dressing	6.5 / 10.5
New England Clam Chowder creamy chowder filled with fresh clams, potatoes and vegetables, served with oyster crackers	6 / 8	1976 GF iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese	6.5 / 10.5	Seafood Cobb shrimp, crab, lobster, spring mix, avocado, bacon, red onion, heart of palm, bleu cheese, diced tomato, croutons, green goddess dressing	MP
Baked Onion Soup caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	9				

FLATBREADS

Cauliflower Crust - GF

Margherita tomatoes, basil and Mozzarella	12	Bruschetta tomato, garlic, basil, olive oil, arugula, fresh Mozzarella and balsamic vinaigrette	13	Verde goat cheese, artichokes, pesto, spinach and Mozzarella	13
Pepperoni marinara, Mozzarella and pepperoni	11				

LUNCH

All sandwiches served with choice of house fries, coleslaw, house chips, or salad. Gluten free bread available upon request.

PIER 22 Burger* 8 oz Angus beef grilled to order, avocado, basil mayo, fried egg, smoked Cheddar and brown sugar spiced bacon	16	Grouper Sandwich grilled, blackened or fried served with tartar sauce on a soft ciabatta roll	18	Jambalaya GF andouille sausage, chicken and trinity in a spiced tomato broth with white rice	17
Soft Shell Crab tempura battered soft shell crab on a housemade bun with tartar	18	Corned Beef Reuben corned beef, sauerkraut, Swiss cheese and relish aioli on toasted rye	13	Fish and Chips tempura fried New England cod with tartar sauce, coleslaw and fries	15
Fried Chicken house sauce, lettuce, tomato, onion, pickle on a house bun	13	Chilled Salad Croissant chicken or tuna served on a fresh butter croissant	12		

DESSERTS

Crème Brûlée GF traditional Tahitian vanilla bean custard with a crisp sugar crust	8	New York Cheese Cake Queens, NY cream cheese filling on a graham cracker crust with fresh berry coulis	8	Carrot Cake with cream cheese icing and chopped pecans	7
Peanut Butter Pie creamy peanut butter mousse on an Oreo crust with chocolate ganache	9	Apple Cobbler Granny Smith apples, cinnamon, crumb topping with vanilla ice cream	8	Key Lime Meringue Pie light key lime mousse in a graham cracker crust	8
Chocolate Banana Bread Pudding housemade bread, custard, bananas, chocolate and whiskey sauce	8	Chocolate Cake triple chocolate mousse cake	8	Tiramisu ladyfingers, mascarpone cream, rum and cocoa powder	8
		Sorbet GF	6		

DRINKS

MIMOSA & BLOODY MARY RED OR WHITE SANGRIA

4
5

WHITE WINE

House Champagne Prosecco Maschio (<i>split</i>)	8	Giesen Sauvignon Blanc, Marlborough, NZL	8 / 32	J. Lohr "Riverstone" Chardonnay, Monterey, CA	9 / 36
La Fiera Pinot Grigio, Italy	8 / 32	Pine Ridge, Chenin Blanc-Viognier White Blend, Napa Valley, CA	10 / 40	Seghesio Family Vineyards Chardonnay, CA	14 / 56
Christopher Michael Pinot Gris, Oregon	10 / 40	Loosen Bros. "Dr. L" Riesling, Germany	8.5 / 34	Kendall-Jackson Chardonnay, California	10 / 40
Dough Sauvignon Blanc, CA	11 / 44				

RED WINE

Masschio Sparkling Rosé	8	Benziger Merlot, Sonoma County, CA	10 / 40	1895 Bodega Norton Malbec, Mendoza, Argentina	8 / 32
Borsao Rosé, Spain	8 / 32	Ironstone Vineyards Cabernet Sauvignon, California	8 / 32	Ghostrunner Red Blend, CA	10 / 40
Angeline Pinot Noir, California	9 / 36	Slingshot Cabernet Sauvignon, North Coast, CA	14 / 56	Banfi Chianti Superiore, Italy	8 / 32
King Estate "Inscription" Pinot Noir, Willamette Valley, Oregon	14 / 56				

DRAFT BEER

Bud Light	5	Modelo	6	Local Draft - Seasonal	6.5
Yuengling Lager	5	Motorworks IPA	6.5	Guinness	7
Stella Artois	6.5	Motorworks V-Twin Lager	6.5		

BOTTLED BEER

Budweiser	4	Blue Moon	5	Michelob Ultra	4
Bud Light	4	Heineken	5	Angry Orchard	5
Coors Light	4	Corona	5	White Claw Hard Selter (can)	6
Miller Lite	4	Corona Light	5	St. Pauli N.A.	4
Sapporo	5				

DOCKSIDE COCKTAILS

Drunken Sailor Blackheart spiced rum, Don Q coconut rum, pineapple, cranberry	8	Pineapple Jalapeño Margarita Correlajo Blanco tequila, triple sec, sour, pineapple, jalapeño	8	Moscow Mule Banyon Reserve vodka, ginger beer, lime	8
Barrel Aged Old Fashioned Four Roses bourbon, simple syrup, orange bitters	10	Classic Mojito Don Q rum, simple syrup, fresh mint, lime, sparkling water	8	Kentucky Mule Four Roses bourbon, ginger beer, lime	8
				Caribbean Mule Don Q coconut rum, ginger beer, lime	8

MARTINIS

Port O' Manhattan barrel aged Four Roses bourbon, Tawny Port, sweet vermouth, brown simple sugar, orange bitters	10	Toasted Coconut Don Q coconut rum, pineapple juice, bitters, toasted coconut, lime	9	Rubytini Deep Eddy Ruby Red vodka, triple sec, grapefruit juice	9
The Dirty house-infused Banyon Reserve vodka, dry vermouth, bleu cheese olives	9	Snootyini Smirnoff peach vodka, peach schnapps, orange juice	9	Espresso espresso vodka, Kahlua, splash of cream	9
		Cucumber Aviation Gin, St. Germain, cucumber	12	Chocolate Kiss vanilla vodka, Chocolate Godiva, Frangelico, splash of cream	9

BEVERAGES

Coffee	3	Large Saratoga Still Water	6	Soft Drinks	3
Cold Brew Iced Coffee	4	Small Saratoga Still Water	4	Iced Tea	3
Latte	4	Large Saratoga Sparkling Water	6	Lemonade	3
Espresso	3	Small Saratoga Sparkling Water	4	Hot Tea	3