

DINNER

APPETIZERS

Grouper Artichoke Gratin grouper, artichokes, three cheeses, pita bread	13	Ahi Tuna Nachos* seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, mustard aioli, sesame seeds, wonton chips	18	Calamari fried calamari and soy mustard sauce	13
Asian Lettuce Wraps GF bibb lettuce, ponzu chicken, ginger slaw, wasabi aioli, Sriracha, peanut sauce	12	Balsamic Chips housemade chips, melted Gorgonzola dressing, balsamic reduction, bacon, tomato, scallions	8	Honey Macadamia Shrimp honey glazed fried shrimp sprinkled with minced macadamia	14
Sesame Seared Tuna* GF sesame cumin crust, Sriracha, wasabi aioli, soy glaze, wakame salad	18	Mussels and Bleu GF white wine, garlic butter, spinach, bleu cheese, bacon	14	Jumbo Lump Blue Crab cilantro cocktail, Crèole rémoulade, lemon	MP
Crab Cake GF broiled, served with Crèole rémoulade	MP	Sweet Thai Chicken chicken and Asian vegetables tossed in sweet and spicy sauce	11	Annalida's Boneless Tenders tossed in Annalida's local hot sauce with carrots and melted Gorgonzola dressing	10
Poutine house fries, pot gravy, local cheese curds	8	Monte Cristo micro-roll, turkey, capicola, Swiss, American cheese, tempura fried and strawberry coulis	9	Fish Tacos tempura fried cod, pico de gallo, slaw, lemon aioli	13
Shrimp Cocktail GF old bay, cilantro cocktail sauce	14	Lamb Lollipops Pistachio crust, port wine demi-glace	17	Chickpea Hummus red pepper salsa, pita bread, sliced cucumbers and carrots	11
Braised Ribs GF braised ribs, molasses coffee barbecue, slaw	13				

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				

SOUPS & SALADS

Add On: Chicken 6 Shrimp 9 Grouper 11 Salmon 10 Lump Crab MP Steak 11					
Soup Of The Day	5 / 7	Traditional Caesar romaine, Parmesan, croutons, Caesar dressing	6.5 / 10.5	Mozzarella Caprese GF extra virgin olive oil, fresh Mozzarella, vine ripe tomatoes, balsamic glaze and basil leaves	12
New England Clam Chowder creamy chowder filled with fresh clams, potatoes and vegetables, served with oyster crackers	6 / 8	Mediterranean Chopped GF romaine lettuce, tomatoes, cucumbers, red onions, olives, feta cheese and herb vinaigrette	6.5 / 10.5	Asian Calamari crispy fried calamari, romaine, dried cranberries, mandarin oranges, onions, toasted almonds, soy ginger vinaigrette and pickled ginger	16
Baked Onion Soup caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	9	Asian Soy Ginger GF romaine, dried cranberries, cucumbers, grape tomatoes, almonds, roasted sesame seeds and soy ginger vinaigrette	6.5 / 10.5	Cobb GF romaine, honey mustard vinaigrette, tomato, egg, bacon, Gorgonzola and black olives	13
PIER 22 House GF mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	6.5 / 10.5	Spinach and Apple GF spinach, Granny Smith apples, bacon, candied walnuts, dried cranberries, Gorgonzola and apple vinaigrette	12	Seafood Cobb shrimp, crab, lobster, spring mix, avocado, bacon, red onion, heart of palm, bleu cheese, diced tomato, croutons, green goddess dressing	MP
1976 GF iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese	6.5 / 10.5				

SEAFOOD

Chef's Fresh Catch unique daily preparation of fresh fish	MP	Wasabi Tuna* mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables	32	Sea Scallops GF diver sea scallops, sake mirin glazed, wok vegetables and sticky rice	MP
Crab Cakes GF broiled and served with Crèole rémoulade, corn risotto and vegetables	MP	Stuffed Atlantic Salmon pan seared, spinach, mascarpone cream, crab, lightly crusted with vegetables and corn risotto	27	Grouper Piccata pan seared, lemon butter, fresh thyme, capers, corn risotto and vegetables	32
Blackened Cod Alfredo Atlantic cod, linguini, scallions, snow peas, chopped tomato and shaved Asiago	23	Fish & Chips tempura fried New England cod, tartar sauce, coleslaw and house fries	20	Scampi Florentine shrimp, garlic, spinach, tomatoes, lemon, white wine, buttered linguini and Asiago cheese	26
Seafood Jambalaya GF andouille sausage, chicken, scallop, shrimp, mussels and trinity in a spiced tomato broth	30	Lobster Tails GF twin 5 oz. lobster tails, drawn butter, paprika, red creamer potatoes, sautéed spinach	MP	Crab Artichoke Pesto jumbo lump blue crab, artichokes, olive oil, garlic, spinach, tomatoes, penne pasta and Asiago cheese	MP
Shrimp Tempura tempura fried shrimp, ponzu, sticky rice and wok vegetables	25				

FRESH CATCH

Served with a choice of two sides.

Fresh Catch	MP	Atlantic Cod	23	Atlantic Salmon	25
Black Grouper	31	Tuna Steak	34	Shrimp (8)	28

LANDFOOD

Tenderloin of Beef* filet, house jus, hollandaise, fried leeks, mashed potatoes and sautéed spinach	6 oz. 29 10 oz. 38	Steak Diane GF 6 oz. petite filet, pan seared, mushroom brandy sauce, mashed potatoes and asparagus	31	Charbroiled Ribeye* GF 14 oz. seasoned and charred with hickory mushrooms, roasted poblanos and parsley red creamer potatoes	36
New York Strip* GF 10 oz. peppercorn crust, brandy cream, red creamer potatoes and sautéed spinach	34	Thai Beef shaved tenderloin, peanuts, shiitake mushrooms, wok vegetables, sweet and spicy peanut sauce, sticky rice	27	Pork Osso Bucco GF pork, demi-glace, mashed potatoes and asparagus	28
Chicken Chèvre GF grilled chicken, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables	26	Lemon Chicken lemon pepper chicken, beurre blanc, asparagus and red creamer potatoes	26	Chicken Penne Pasta chicken, pancetta, snow peas, shiitake mushrooms and sun dried tomatoes in a Parmesan cream sauce	24
Rack of Lamb* full rack of lamb, Pistachio crust, port wine demi-glace with red creamer potatoes and asparagus	36	Chicken Cordon Bleu lightly breaded chicken, ham, Swiss, Fontina béchamel, mashed potatoes and vegetables	27	Jambalaya GF andouille sausage, chicken and trinity in a spicy tomato broth with white rice	24

PRIME RIB DINNER

Served Friday & Saturday

Au jus, horseradish cream, mashed potatoes and asparagus					
8 oz.	30	12 oz.	34	16 oz.	38

SANDWICHES

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

Burger* 8 oz. Angus beef grilled to order, includes choice of topping	14	Barbecue Chicken molasses barbecue sauce, spiced bacon and smoked Cheddar on a ciabatta roll	13	Black Bean Burger black bean burger, panko, Provolone, basil lime mayo on a housemade bun	13
Grouper grilled, blackened or fried served with tartar sauce on a soft ciabatta roll	18	Soft Shell Crab tempura battered soft shell crab on a housemade bun with tartar	18	Fried Chicken house sauce, lettuce, tomato, onion, pickle on a house bun	13

SIDES

Sweet Corn Risotto	6	House Chips	4	Wok Vegetables	6
Mashed Potatoes	6	House Fries	5	Sautéed Spinach & Pearl Onions	6
Red Creamer Potatoes	6	Asparagus	8	Hickory Smoked Mushrooms	7
Sticky Rice	5	Market Vegetables	6	Roasted Poblanos & Onions	6

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

WHITE WINE from lighter and milder, to intense and full-bodied

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 from lighter and milder, to intense and full-bodied

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				

PIER 22 SANGRIA

Award winning, housemade Red or White 7 / 26

DRAFT BEER

Bud Light	5	Modelo	6	Local Draft - Seasonal	6.5
Yuengling Lager	5	Motorworks IPA	6.5	Guinness	7.5
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
PIER 22 Bloody Mary Banyon Reserve vodka, housemade mix with Cajun rim	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