

# LUNCH

## APPETIZERS

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

## FLATBREADS

Cauliflower Crust - GF

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

## SOUPS & SALADS

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

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

## SANDWICHES

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

<b>PIER 22 Burger*</b> 16 8 oz Angus beef grilled to order, avocado, basil mayo, fried egg, smoked Cheddar and brown sugar spiced bacon	<b>Barbecue Chicken</b> 13 molasses barbecue sauce, spiced bacon and smoked Cheddar on a ciabatta roll	<b>French Dip</b> 17 shaved prime rib and Provolone on a ciabatta roll with au jus
<b>Burger*</b> 14 8 oz. Angus beef grilled to order, includes choice of one topping	<b>Soft Shell Crab</b> 18 tempura battered soft shell crab on a housemade bun with tartar	<b>Crab Cake</b> MP broiled and served on an English muffin with Crèole rémoulade, tomato and Cheddar cheese
<b>New Age Quesadilla</b> 14 bacon, diced chicken, artichoke, bleu cheese, Mozzarella, caramelized onion, spinach tortilla, sour cream, pico de gallo (excludes side)	<b>Black Bean Burger</b> 13 black bean burger, panko, Provolone, basil lime mayo on a housemade bun	<b>Salmon BLT Club</b> 16 blackened salmon, Provolone, blt, avocado and pesto aioli on toasted white bread
<b>Pressed Cuban</b> 13 shaved roast pork, ham, dill pickle, Swiss cheese and grain mustard on a soft ciabatta roll	<b>Chilled Salad Croissant</b> 12 chicken or tuna served on a fresh butter croissant	<b>Corned Beef Reuben</b> 13 corned beef, sauerkraut, Swiss cheese and relish aioli on toasted rye
<b>Grouper</b> 18 grilled, blackened or fried served with tartar sauce on a soft ciabatta roll	<b>Fried Alligator</b> 15 breaded scaloppini gator, fried leeks, honey mustard, Provolone, lettuce, tomato on a ciabatta roll	<b>Thai Chicken Wrap</b> 13 Asian vegetables, chicken, sweet and spicy sauce, wrapped in a spinach tortilla
	<b>Fried Chicken</b> 13 house sauce, lettuce, tomato, onion, pickle on a house bun	

## ENTREÉS

<b>Chef's Fresh Catch</b> MP fresh fish prepared daily	<b>Fish and Chips</b> 15 tempura fried New England cod with tartar sauce, coleslaw and fries	<b>Grouper Piccata</b> 19 pan seared, lemon butter, fresh thyme, capers, risotto and vegetables
<b>Bruschetta Chicken</b> 14 lightly breaded, pan seared chicken, tomato, garlic, olive oil, fresh Mozzarella, basil and balsamic glaze with corn risotto and vegetables	<b>Chicken Penne Pasta</b> 17 grilled chicken, pancetta, shiitake mushrooms, snow peas and sun-dried tomatoes in a Parmesan cream sauce	<b>Crab Artichoke Pesto</b> MP lump blue crab, artichokes, olive oil, garlic, spinach, tomato, penne and Asiago
		<b>Jambalaya GF</b> 17 andouille sausage, chicken and trinity in a spiced tomato broth

## DESSERTS

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

## DRINKS

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

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

### RED WINE from lighter and milder, to intense and full-bodied

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

### PIER 22 SANGRIA

Award winning, housemade Red or White 7 / 26

## DRAFT BEER

<b>Bud Light</b>	5	<b>Modelo</b>	6	<b>Local Draft - Seasonal</b>	6.5
<b>Yuengling Lager</b>	5	<b>Motorworks IPA</b>	6.5	<b>Guinness</b>	7.5
<b>Stella Artois</b>	6.5	<b>Motorworks V-Twin Lager</b>	6.5		

## BOTTLED BEER

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

## DOCKSIDE COCKTAILS

<b>Drunken Sailor</b> Blackheart spiced rum, Don Q coconut rum, pineapple, cranberry	8	<b>Pineapple Jalapeño Margarita</b> Correlajo Blanco tequila, triple sec, sour, pineapple, jalapeño	8	<b>Moscow Mule</b> Banyon Reserve vodka, ginger beer, lime	8
<b>Barrel Aged Old Fashioned</b> Four Roses bourbon, simple syrup, orange bitters	10	<b>Classic Mojito</b> Don Q rum, simple syrup, fresh mint, lime, sparkling water	8	<b>Kentucky Mule</b> Four Roses bourbon, ginger beer, lime	8
<b>PIER 22 Bloody Mary</b> Banyon Reserve vodka, housemade mix with Cajun rim	8			<b>Caribbean Mule</b> Don Q coconut rum, ginger beer, lime	8

## MARTINIS

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

## BEVERAGES

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