

EASTER DINNER MENU

APPETIZERS

ESCARGOT boursin, wine, garlic and puff pastry	12	MUSSELS AND BLEU 🍷 white wine, garlic butter, spinach, bleu cheese, bacon	15
ASIAN LETTUCE WRAPS 🍷 bibb lettuce, ponzu chicken, ginger slaw, wasabi aioli, Sriracha, peanut sauce	16	LAMB LOLLIPOPS Dijon rosemary crust, port wine demi-glace	26
SESAME SEARED TUNA 🍷 sesame cumin crust, Sriracha, wasabi aioli, soy glaze, wakame salad	20	POINT JUDITH CALAMARI fried calamari and soy mustard sauce	18
CRAB CAKE 🍷 broiled, served with Crèole rémoulade	18	AHI TUNA NACHOS seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, mustard aioli, sesame seeds, wonton chips	18

SOUPS & SALADS

LOBSTER BISQUE a cup of creamy bisque finished with Maine lobster bits and fresh chives	12	TRADITIONAL CAESAR romaine, Parmesan, croutons, Caesar dressing	8
BAKED ONION SOUP caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	10	SPINACH AND APPLE 🍷 spinach, Granny Smith apples, bacon, candied walnuts, dried cranberries, Gorgonzola and apple vinaigrette	8
PIER 22 HOUSE 🍷❤️ mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	8	1976 🍷 iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese	8

ENTRÉES

GROUPE OSCAR pan seared grouper, jumbo-lump blue crab, hollandaise, corn risotto and asparagus	48	FILET OSCAR 6 oz. filet, jumbo-lump crab meat, port jus, hollandaise, mashed potatoes and asparagus	54
WASABI TUNA mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables	32	SURF & TURF 🍷 6 oz. filet and scallops, asparagus and mashed potatoes topped with bacon and bleu cheese beurre blanc	54
TWIN MAINE LOBSTER TAILS 🍷 two 4 oz. lobster tails, drawn butter, paprika, red creamer potatoes and asparagus	42	RACK OF LAMB full rack of lamb, grilled, port wine demi-glace with red creamer potatoes and asparagus	56
STUFFED LOBSTER 🍷 broiled 8 oz. half lobster tail, crab stuffing, drawn butter, red creamer potatoes and asparagus	46	BLACKENED RIBEYE* 🍷 12 oz. blackened, bleu cheese and bacon crust, red creamer potatoes and asparagus	44
JUMBO LOBSTER TAIL 🍷 one pound warm water tail, drawn butter, paprika, red creamer potatoes and asparagus	70	ROAST DUCKLING 🍷 crispy half duckling slow roasted, duck gravy and parsley red creamer potatoes and vegetables	34
CHICKEN CHÈVRE 🍷 grilled chicken, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables	28	ZUCCHINI PASTA ❤️ Zucchini noodles, mushroom, tomato sauce, spinach, olive oil, garlic	20
PORK OSSO BUCCO 🍷 pork, demi-glace, mashed potatoes and asparagus	30	ADD A 4 OZ. LOBSTER TAIL 🍷	14

PRIME RIB DINNER* 🍷

served with mashed potatoes & asparagus **12 oz** 38

DESSERTS

CRÈME BRULÉE 🍷 traditional Tahitian vanilla bean custard with a crisp sugar crust	9	APPLE COBBLER Granny Smith apples, cinnamon, crumb topping with vanilla ice cream	9
PEANUT BUTTER PIE creamy peanut butter mousse on an Oreo crust with chocolate ganache	9	CHOCOLATE CAKE triple chocolate mousse cake	9
CHOCOLATE BANANA BREAD PUDDING housemade bread, custard, bananas, chocolate and whiskey sauce	9	SORBET 🍷	6
NEW YORK CHEESE CAKE Queens, NY cream cheese filling on a graham cracker crust with fresh berry coulis	9	CARROT CAKE with cream cheese icing and chopped pecans	9
		KEY LIME MERINGUE PIE light key lime mousse in a graham cracker crust	9
		TIRAMISU ladyfingers, mascarpone cream, rum and cocoa powder	9

🍷 gluten friendly options. ❤️ vegetarian options.

*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DRINKS

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

HOUSE SPARKLING Prosecco Maschio (<i>split</i>)	9	GIESEN Sauvignon Blanc, Marlborough, NZL	10 / 40	J. LOHR "RIVERSTONE" Chardonnay, Monterey, CA	10 / 40
LA FIERA Pinot Grigio, Italy	9 / 36	SANTA MARGHERITA Pinot Grigio, Italy	16 / 64	WE THE PEOPLE Chardonnay, California	14 / 56
MONTELLIANA Pinot Grigio, Italy	8 / 32	LOOSEN BROS. "DR. L" Riesling, Germany	9 / 36	KENDALL-JACKSON Chardonnay, California	12 / 48
FRANCIS FORD COPPOLA "DIAMOND COLLECTION" Sauvignon Blanc, California	11 / 44				

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

ZONIN SPARKLING ROSÉ Rosé, Spain	9	MICHAEL DAVID "FREAKSHOW" Red Blend, Lodi, CA	11 / 44	1895 BODEGA NORTON Malbec, Mendoza, Argentina	9 / 36
ANGELINE Pinot Noir, California	10 / 40	THREE FINGER JACK Cabernet Sauvignon, California	10 / 40	GHOSTRUNNER Red Blend, CA	10 / 40
KING ESTATE "INSCRIPTION" Pinot Noir, Willamette Valley, Oregon	14 / 56	SLINGSHOT Cabernet Sauvignon, North Coast, CA	14 / 56	FRANCIS FORD COPPOLA "BLACK LABEL" Claret, California	11 / 44

PIER 22 SANGRIA

Award winning, housemade Red or White 9 / 36

DRAFT BEER

BUD LIGHT	6	SUN KING KELLER HAZE IPA	7.5	LOCAL DRAFT - SEASONAL	8
YUENGLING LAGER	6	MOTORWORKS		GUINNESS	8
STELLA ARTOIS	7	V-TWIN LAGER	7.5		
SHOCK TOP	6				

BOTTLED BEER

BUDWEISER	5	BLUE MOON	6	KEEL FARMS	
BUD LIGHT	5	HEINEKEN	6	SEASONAL CIDER (can)	7
COORS LIGHT	5	CORONA	6	WHITE CLAW	
MILLER LITE	5	CORONA LIGHT	6	HARD SELTER (can)	6
SAPPORO	6	MICHELOB ULTRA	5	ST. PAULI N.A.	5

DOCKSIDE COCKTAILS

DRUNKEN SAILOR Blackheart spiced rum, Don Q coconut rum, pineapple, cranberry	10	PINEAPPLE JALAPEÑO MARGARITA Jose Cuervo Silver Tequila Tradicional, triple sec, sour, pineapple, jalapeño	10	MOSCOW MULE Seagram's vodka, ginger beer, lime	10
BARREL AGED OLD FASHIONED Four Roses bourbon, simple syrup, orange bitters	11	CLASSIC MOJITO Don Q rum, simple syrup, fresh mint, lime, sparkling water	10	KENTUCKY MULE Four Roses bourbon, ginger beer, lime	10
PIER 22 BLOODY MARY Seagram's vodka, housemade mix with Cajun rim	10			CARIBBEAN MULE Don Q coconut rum, ginger beer, lime	10

MARTINIS

PORT O' MANHATTAN barrel aged Four Roses bourbon, Tawny Port, sweet vermouth, brown simple sugar, orange bitters	11	SNOOTYTINI Smirnoff peach vodka, peach schnapps, orange juice	11	ESPRESSO espresso vodka, Kahlua, splash of cream	11
THE DIRTY house-infused Seagram's vodka, dry vermouth, bleu cheese olives	11	CUCUMBER Aviation Gin, St. Germain, cucumber	12	CHOCOLATE KISS vanilla vodka, Chocolate Godiva, Frangelico, splash of cream	11
TOASTED COCONUT Don Q coconut rum, pineapple juice, bitters, toasted coconut, lime	11	RUBYTINI Deep Eddy Ruby Red vodka, triple sec, grapefruit juice	11		

BEVERAGES

COFFEE	3	SARATOGA STILL WATER	4 / 6	SOFT DRINKS	3
COLD BREW ICED COFFEE	4	SARATOGA		ICED TEA	3
ESPRESSO	3	SPARKLING WATER	4 / 6	LEMONADE	3
				HOT TEA	3