

# HOLIDAY MENU

## APPETIZERS

<b>Escargot</b> boursin, wine, garlic and puff pastry	12	<b>Mussels and Bleu GF</b> white wine, garlic butter, spinach, bleu cheese, bacon	14
<b>Asian Lettuce Wraps GF</b> bibb lettuce, ponzu chicken, ginger slaw, wasabi aioli, Sriracha, peanut sauce	12	<b>Lamb Lollipops</b> Pistachio crust, port wine demi-glace	22
<b>Sesame Seared Tuna GF</b> sesame cumin crust, Sriracha, wasabi aioli, soy glaze, wakame salad	18	<b>Calamari</b> fried calamari and soy mustard sauce	15
<b>Crab Cake GF</b> broiled, served with Crèole rémoulade	24	<b>Ahi Tuna Nachos</b> seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, mustard aioli, sesame seeds, wonton chips	18

## SOUPS & SALADS

<b>Lobster Bisque</b> a cup of creamy bisque finished with Maine lobster bits and fresh chives	12	<b>Traditional Caesar</b> romaine, Parmesan, croutons, Caesar dressing	7
<b>Baked Onion Soup</b> caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	9	<b>Spinach and Apple GF</b> spinach, Granny Smith apples, bacon, candied walnuts, dried cranberries, Gorgonzola and apple vinaigrette	7
<b>PIER 22 House GF</b> mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	7	<b>1976 GF</b> iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese	7

## ENTRÉES

<b>Grouper Oscar</b> pan seared grouper, jumbo-lump blue crab, hollandaise, corn risotto and asparagus	38	<b>Surf &amp; Turf GF</b> 6 oz. filet and scallops, asparagus and mashed potatoes topped with bacon and bleu cheese beurre blanc	62
<b>Prime Rib GF</b> 12 oz. cut served with au jus and horseradish cream sauce, mashed potatoes and asparagus	36	<b>Rack of Lamb</b> full rack of lamb, Pistachio crust, port wine demi-glace with red creamer potatoes and asparagus	48
<b>Wasabi Tuna</b> mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables	32	<b>Charbroiled Ribeye GF</b> 14 oz. seasoned and charred with roasted poblanos, and parsley red creamer potatoes	40
<b>Lobster Tails GF</b> twin 5 oz. lobster tails, drawn butter, paprika, red creamer potatoes, sautéed spinach	60	<b>Roast Duckling GF</b> crispy half duckling slow roasted, duck gravy and parsley red creamer potatoes and vegetables	32
<b>Chicken Chèvre GF</b> grilled chicken, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables	26	<b>Filet Oscar</b> 6 oz. filet, jumbo-lump crab meat, port jus, hollandaise, mashed potatoes and asparagus	55
<b>Pork Osso Bucco GF</b> pork, demi-glace, mashed potatoes and asparagus	27	<b>Tuscan Vegetable Pasta</b> Grilled marinated vegetables, spinach, olive oil, garlic and linguini	21

## DESSERTS

<b>Crème Brulée GF</b> traditional Tahitian vanilla bean custard with a crisp sugar crust	8	<b>Apple Cobbler</b> Granny Smith apples, cinnamon, crumb topping with vanilla ice cream	8
<b>Peanut Butter Pie</b> creamy peanut butter mousse on an Oreo crust with chocolate ganache	9	<b>Chocolate Cake</b> triple chocolate mousse cake	8
<b>Chocolate Banana Bread Pudding</b> housemade bread, custard, bananas, chocolate and whiskey sauce	8	<b>Sorbet GF</b>	4
<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	8
		<b>Key Lime Meringue Pie</b> light key lime mousse in a graham cracker crust	8
		<b>Tiramisu</b> ladyfingers, mascarpone cream, rum and cocoa powder	8

# DRINKS

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

<b>House Sparkling</b> Prosecco Maschio ( <i>split</i> )	8	<b>Giesen</b> Sauvignon Blanc, <i>Marlborough, NZL</i>	9 / 36	<b>J. Lohr "Riverstone"</b> Chardonnay, <i>Monterey, CA</i>	9 / 36
<b>La Fiera</b> Pinot Grigio, <i>Italy</i>	9 / 36	<b>Santa Margherita</b> Pinot Grigio, <i>Italy</i>	16 / 64	<b>Seghesio Family Vineyards</b> Chardonnay, <i>CA</i>	16 / 64
<b>Kettmeir</b> Pinot Grigio, <i>Italy</i>	12 / 48	<b>Loosen Bros. "Dr. L"</b> Riesling, <i>Germany</i>	9 / 36	<b>Kendall-Jackson</b> Chardonnay, <i>California</i>	12 / 48
<b>Dough</b> Sauvignon Blanc, <i>CA</i>	11 / 44				

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

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

### PIER 22 SANGRIA

Award winning, housemade Red or White 8 / 30

## 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	9	<b>Pineapple Jalapeño Margarita</b> Corazón Blanco tequila, triple sec, sour, pineapple, jalapeño	9	<b>Moscow Mule</b> Wheatley vodka, ginger beer, lime	9
<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	9	<b>Kentucky Mule</b> Four Roses bourbon, ginger beer, lime	9
<b>PIER 22 Bloody Mary</b> Wheatley vodka, housemade mix with Cajun rim	9			<b>Caribbean Mule</b> Don Q coconut rum, ginger beer, lime	9

## MARTINIS

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

## 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