

VALENTINE'S DAY MENU

APPETIZERS

ESCARGOT 12 boursin, wine, garlic and puff pastry	POINT JUDITH CALAMARI 18 fried calamari and soy mustard sauce
ASIAN LETTUCE WRAPS 🍴 16 bibb lettuce, ponzu chicken, ginger slaw, wasabi aioli, Sriracha, peanut sauce	AHI TUNA NACHOS* 18 seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, mustard aioli, sesame seeds, wonton chips
SESAME SEARED TUNA 🍴 20 sesame cumin crust, Sriracha, wasabi aioli, soy glaze, wakame salad	HONEY MACADAMIA SHRIMP 14 honey glazed fried shrimp sprinkled with minced macadamia
CRAB CAKE 🍴 18 broiled, served with Crèole rémoulade	GROUPEL ARTICHOKE GRATIN 12 grouper, artichokes, three cheeses, pita bread
MUSSELS AND BLEU 🍴 15 white wine, garlic butter, spinach, bleu cheese, bacon	

SOUPS & SALADS

LOBSTER BISQUE 12 a cup of creamy bisque finished with Maine lobster bits and fresh chives	TRADITIONAL CAESAR 8 romaine, Parmesan, croutons, Caesar dressing
BAKED ONION SOUP 10 caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	SEAFOOD COBB 30 shrimp, crab, lobster, spring mix, avocado, bacon, red onion, heart of palm, bleu cheese, diced tomato, croutons, green goddess dressing
PIER 22 HOUSE 🍴❤️ 8 mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	1976 🍴 8 iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese

ENTRÉES

PRIME RIB DINNER* 🍴

served with mashed potatoes & asparagus **Queen Cut** 12 oz 38 **King Cut** 16 oz 42

GROUPEL OSCAR 48 pan seared grouper, jumbo-lump blue crab, hollandaise, corn risotto and asparagus	FILET OSCAR 54 6 oz. filet, jumbo-lump crab meat, port jus, hollandaise, mashed potatoes and asparagus
MAPLE GINGER HALIBUT 36 glazed halibut, sticky rice and asparagus	SURF & TURF 🍴 54 6 oz. filet and scallops, asparagus and mashed potatoes topped with bacon and bleu cheese beurre blanc
WASABI TUNA 32 mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables	RACK OF LAMB 56 full rack of lamb, grilled, port wine demi-glace with roasted red potatoes and asparagus
TWIN MAINE LOBSTER TAILS 🍴 42 two 4 oz. lobster tails, drawn butter, paprika, roasted red potatoes and creamed spinach	BLACKENED RIBEYE* 🍴 44 12 oz. blackened, bleu cheese and bacon crust, roasted red potatoes and creamed spinach
STUFFED LOBSTER 🍴 46 broiled 8 oz. half lobster tail, crab stuffing, drawn butter, roasted red potatoes and creamed spinach	ROAST DUCK 28 braised, roasted half duck, duck gravy, roasted red potatoes and vegetables
JUMBO LOBSTER TAIL 🍴 70 one pound warm water tail, drawn butter, paprika, roasted red potatoes and creamed spinach	ZUCCHINI PASTA ❤️ 20 Zucchini noodles, mushroom, tomato sauce, spinach, olive oil, garlic
CHICKEN CHÈVRE 🍴 28 grilled chicken, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables	ADD A 4 OZ. LOBSTER TAIL 🍴 14
PORK OSSO BUCCO 🍴 30 pork, demi-glace, mashed potatoes and asparagus	

DESSERTS

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

🍴 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, <i>Marlborough, NZL</i>	10 / 40	J. LOHR "RIVERSTONE" Chardonnay, <i>Monterey, CA</i>	10 / 40
LA FIERA Pinot Grigio, <i>Italy</i>	9 / 36	SANTA MARGHERITA Pinot Grigio, <i>Italy</i>	16 / 64	GIRLAN "UNOAKED" Chardonnay, <i>Italy</i>	14 / 56
KING ESTATE Pinot Gris, <i>Italy</i>	14 / 56	SCHMITT SÖHNE DRY RIESLING Riesling, <i>Germany</i>	9 / 36	KENDALL-JACKSON Chardonnay, <i>California</i>	12 / 48
FRANCIS FORD COPPOLA "DIAMOND COLLECTION" Sauvignon Blanc, <i>California</i>	11 / 44				

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

ZONIN SPARKLING ROSÉ Rosé, <i>Spain</i>	9	MICHAEL DAVID "FREAKSHOW" Red Blend, <i>Lodi, CA</i>	11 / 44	1895 BODEGA NORTON Malbec, <i>Mendoza, Argentina</i>	9 / 36
ANGELINE Pinot Noir, <i>California</i>	10 / 40	BROKEN EARTH Cabernet Sauvignon, <i>CA</i>	11 / 44	GHOSTRUNNER Red Blend, <i>CA</i>	10 / 40
KING ESTATE "INSCRIPTION" Pinot Noir, <i>Willamette Valley, Oregon</i>	14 / 56	SLINGSHOT Cabernet Sauvignon, <i>North Coast, CA</i>	14 / 56	BROTTE LA GRIVELIÈRE "LG" Côtes du Rhône, <i>France</i>	12 / 48

PIER 22 SANGRIA

Award winning, housemade Red or White 9 / 36

DRAFT BEER

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

BOTTLED BEER

BUDWEISER	5	BLUE MOON	6	MICHELOB ULTRA	5
BUD LIGHT	5	HEINEKEN	6	ANGRY ORCHARD CIDER	6
COORS LIGHT	5	CORONA	6	NÜTRL	6
MILLER LITE	5	CORONA LIGHT	6	HEINEKEN ZERO	6
SAPPORO	6	GUINNESS	7		

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	12	SNOOTYTINI peach vodka, peach schnapps, orange juice	12	ESPRESSO espresso vodka, Kahlua, splash of cream	12
THE DIRTY house-infused Seagram's vodka, dry vermouth, bleu cheese olives	12	CUCUMBER Aviation Gin, St. Germain, cucumber	12	CHOCOLATE KISS vanilla vodka, Chocolate Godiva, Frangelico, splash of cream	12
TOASTED COCONUT Don Q coconut rum, pineapple juice, bitters, toasted coconut, lime	12	RUBYTINI Deep Eddy Ruby Red vodka, triple sec, grapefruit juice	12		

BEVERAGES

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