

HOLIDAY MENU

APPETIZERS

Escargot boursin, wine, garlic and puff pastry	MP	Mussels and Bleu GF white wine, garlic butter, spinach, bleu cheese, bacon	14
Asian Lettuce Wraps GF bibb lettuce, ponzu chicken, ginger slaw, wasabi aioli, Sriracha, peanut sauce	12	Lamb Lollipops Pistachio crust, port wine demi-glace	MP
Sesame Seared Tuna GF sesame cumin crust, Sriracha, wasabi aioli, soy glaze, wakame salad	18	Calamari fried calamari and soy mustard sauce	13
Crab Cake GF broiled, served with Crèole rémoulade	MP	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	7	Traditional Caesar romaine, Parmesan, croutons, Caesar dressing	6.5
Baked Onion Soup caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone	9	Spinach and Apple GF spinach, Granny Smith apples, bacon, candied walnuts, dried cranberries, Gorgonzola and apple vinaigrette	6.5
PIER 22 House GF mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes	6.5	1976 GF iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese	6.5

ENTRÉES

Grouper Oscar pan seared grouper, jumbo-lump blue crab, hollandaise, corn risotto and asparagus	38	Surf & Turf GF 6 oz. filet and scallops, asparagus and mashed potatoes topped with bacon and bleu cheese beurre blanc	MP
Prime Rib GF 12 oz. cut served with au jus and horseradish cream sauce, mashed potatoes and asparagus	MP	Rack of Lamb full rack of lamb, Pistachio crust, port wine demi-glace with red creamer potatoes and asparagus	MP
Wasabi Tuna mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables	32	Charbroiled Ribeye GF 14 oz. seasoned and charred with roasted poblanos and parsley red creamer potatoes	MP
Lobster Tails GF twin 5 oz. lobster tails, drawn butter, paprika, red creamer potatoes, sautéed spinach	MP	Roast Duckling GF crispy half duckling slow roasted, duck gravy and parsley red creamer potatoes and vegetables	32
Chicken Chèvre GF grilled chicken, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables	26	Filet Oscar 10 oz. filet, jumbo-lump crab meat, port jus, hollandaise, mashed potatoes and asparagus	MP
Pork Osso Bucco GF pork, demi-glace, mashed potatoes and asparagus	28	Tuscan Vegetable Pasta Grilled marinated vegetables, spinach, olive oil, garlic and linguini	21

DESSERTS

Crème Brulée GF traditional Tahitian vanilla bean custard with a crisp sugar crust	8	Apple Cobbler Granny Smith apples, cinnamon, crumb topping with vanilla ice cream	8
Peanut Butter Pie creamy peanut butter mousse on an Oreo crust with chocolate ganache	9	Chocolate Cake triple chocolate mousse cake	8
Chocolate Banana Bread Pudding housemade bread, custard, bananas, chocolate and whiskey sauce	8	Sorbet GF	6
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
		Key Lime Meringue Pie light key lime mousse in a graham cracker crust	8
		Tiramisu ladyfingers, mascarpone cream, rum and cocoa powder	8