



THE PIER HOUSE

-APPETIZERS-



Butternut Squash Risotto \$7.95

Pan roasted butternut squash tossed with creamy rosemary risotto rice and drizzled with an apple cider reduction.



Crab and Artichoke Dip \$9.95

Homemade creamy crab and artichoke dip served with toasted Asiago bread.

Shrimp Cocktail \$8.95

4 Jumbo shrimp poached to perfection, chilled and served with a zesty cocktail sauce and lemon.

Grilled Flat Bread Pizza \$7.95

Grilled flat bread brushed with garlic oil and topped with roasted red peppers, artichoke hearts, goat cheese and fresh basil chiffanade.

Fried Calamari \$7.95

Breaded calamari flash fried and served on a bed of fresh baby greens with a chipotle aioli dipping sauce.

Maryland Crab Cakes \$8.95

Maryland lump crab meat tossed with crushed ritz crackers, vegetables and seasonings, sautéed and served on a bed of baby greens with a roasted red pepper jam.

-SOUPS-

Chef's Soup du Jour \$2.25 cup - \$3.25 bowl **French Onion au Gratin \$3.75**

Seafood Chowder \$3.50 cup - \$4.50 bowl

Our "Award Winning" combination of seafood and seasoning

-SALADS-

Mediterranean Steak Salad \$9.25

Flat iron steak grilled and served on top of mixed salad greens with cucumbers, tomatoes, Kalamata olives and feta cheese, served with our herbed balsamic vinaigrette.

Caesar Salad \$6.95

Fresh romaine lettuce tossed with creamy Caesar dressing, croutons and Asiago cheese.

Add grilled Chicken \$8.95

Add grilled Salmon \$9.95



Spinach Salad \$8.95

Fresh baby spinach tossed with sliced apples, dried cranberries, toasted walnuts, tomatoes, crumbled bleu cheese and red onions in a warm bacon maple vinaigrette.



Santa Fe Shrimp Salad \$8.95

Cajun grilled shrimp served atop mixed baby greens with red onions, tomatoes, cucumbers and a black bean and roasted corn salsa in a fried tortilla bowl with southwest ranch dressing.

-ENTREES-



Veal Chop Marsala \$20.95

Grilled bone-in veal chop topped with sautéed mushrooms and red onions in a rich Marsala reduction sauce served with smashed potatoes and seasonal vegetables.

Jamaican Jerk Pork Chop \$16.95

Jamaican jerk grilled boneless pork chop with a spiced rum and mango puree served over fried sweet potatoes and a sweet and spicy Caribbean Cole slaw.

Penne Provencal \$14.95

Fresh assorted vegetables sautéed in a white wine garlic sauce tossed with penne pasta and topped with shredded Asiago cheese.

Caribbean Chicken Sautee \$15.95

Strips of chicken breast rubbed in a Caribbean jerk seasoning, sautéed with artichoke hearts, roasted red peppers and Kalamata olives, tossed in a white wine sauce and served over linguine pasta.



Apple Sage Chicken \$18.95

Oven roasted airline breast of chicken with an apple sage cornbread stuffing laced with a cinnamon apple cider reduction and served with pan roasted butternut squash.

Filet Mignon \$23.95

Rosemary and garlic rubbed filet mignon with a caramelized shallot port wine Demi glace and crumbled bleu cheese, served with smashed potatoes and grilled asparagus.

Grilled New York Strip Steak \$19.95

Montreal rubbed NY Strip steak topped with grilled marinated portabella mushrooms and aged balsamic vinegar, served with roasted potato trio and seasonal vegetables.



Herb Seared Sea Scallops \$18.95

Herb crusted sea scallops laced with a smoked tomato beurre blanc and served with rosemary buttered linguine and seasonal vegetables.

Shrimp and Goat Cheese Penne Pasta \$17.95

Sautéed tiger shrimp tossed with red onions, artichoke hearts, asparagus, crumbled goat cheese and penne pasta topped with a light tomato cream sauce.

Shrimp, Scallops & Vegetable Alfredo \$19.95

Jumbo gulf shrimp and scallops sautéed with fresh vegetables tossed in a rich creamy Alfredo sauce with linguine pasta.

Crab Stuffed Haddock \$16.95

8oz. haddock fillet stuffed with a crabmeat stuffing and broiled. Topped with a tarragon hollandaise sauce and served with rice pilaf and seasonal vegetables.



Roast Duck \$20.95

Oven roasted duck with a bing cherry red wine glaze served over rosemary and Asiago risotto and grilled asparagus.

Mustard Glazed Salmon \$19.95

A whole grain mustard and brown sugar glazed salmon fillet, topped with sautéed mushrooms, bacon and capers, served with buttered new potatoes and grilled asparagus.

Beer Battered Haddock \$13.95

Tender haddock battered with beer and lightly fried, or broiled, served with Cole slaw and French fries.

Friday & Saturday Night Prime Rib \$19.95 Admirals Cut (18 Oz) \$17.95 Captains Cut (14 oz)

Seasoned slow roasted USDA choice aged Rib Roast.

All entrees are served with our house salad and fresh rolls.

Please add \$1.00 for Caesar salad substitute.

Shared dinners will incur a \$5.00 plate fee.

As a courtesy a 19% gratuity will be added to all parties of 6 or more.