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## DECK FOOD MENU

### Starters and Salads

#### Cocktails

*With Horseradish Cocktail Sauce*

*Jumbo Wild Gulf Shrimp 18.00, Domestic Lump Blue Crab 18.00,  
Maine Lobster Tail 21.00*

#### **Slow Roasted Tomato Bruschetta 8.00**

*Aged Balsamic, Boursin Cheese, Toasted Crostini*

#### **Chef's Garden Spinach and Arugula Salad 10.00**

*Strawberries, Dark Chocolate Shavings,  
Strawberry Balsamic Vinaigrette  
Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00*

#### **Caesar Salad 8.00**

*Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00*

#### **Citrus Diver Scallop Ceviche 9.00**

*Soy Yuzu Marinade, Orange, Cilantro*

#### **Daily Selection of Oysters on the Half Shell**

*Lemon, Tabasco, Mignonette  
½ Dozen 16.00, Dozen 30.00, Sampler 18.00*

#### **Prosciutto and Cheese Board 13.00**

*Pickled Local Vegetables, Olive Tapenade, Tomato Jam,  
Manchego and Aged Goat Cheeses, Toasted Crostini*

### **Sandwiches**-all served with Housemade Potato Chips

#### **Maine Lobster Roll 25.00**

*Fresh Lobster Salad, Griddled New England Style*

#### **Angus Reserve Hamburger 14.00**

*Char-Grilled served on a Toasted Buttered Challah Bun,  
Choice of Cheese,  
Tomatoes, Onion and Lettuce*

#### **Grilled Salmon Burger 13.00**

*Challah Bun, Fennel and Asparagus Slaw,  
Dijon Mustard and Mayonnaise*

#### **Rosemary Chicken Salad Wrap 14.00**

*Arugula, Dried Cherries,  
Spinach Wrap*

#### **Black Bean Burger 9.00**

*Fresh Herbs, Pickled Onion, Greens and Tomato*