



APPETIZERS

FRIED GREEN TOMATOES	14
Cajun Remoulade, Pimento Cheese, Queso Fresco, Cilantro, and Lime	
SCALLOP CEVICHE	14
Yuzu and Lime Marinated Scallops, Sweet Peppers, Dehydrated Lime, Petite Herbs	
ICED SEAFOOD TOWER	SM 90 LG 155
Shrimp Cocktail, Oysters, Lobster Salad, Grilled Octopus Salad, Tuna Crudo, Poached Mussels and Clams	
FRESH SHUCKED OYSTERS	1/2 DOZEN 24 DOZEN 44
Cocktail sauce, Mango Cucumber Mignonette	
PIER W CHARCUTERIE BOARD	28
Prosciutto di Parma, Finnochio Ham, Petite Brie, Mimolette, and Toma Rashi Cheeses, Champagne Marinated Grapes, Strawberries, Toasted French Baguette, Fig Almond Crackers, Honeycomb, Olives, and Dijon Mustard	

SALADS

TOMATO & FRESH MOZZARELLA SALAD	16
Butter Lettuce and Spring Greens Salad, Cucumbers, Garbanzo Beans, and Basil Vinaigrette	
CEASAR SALAD	16
Romaine Hearts, Parmesan, Garlic Croutons	

Add to Any Above Salad to Make an Entrée
 CHICKEN...12 SHRIMP...15 SALMON*...16

SANDWICHES & ENTREES

PIER W CHEESEBURGER	23
8oz. Angus Burger, Toasted Challah Bune	
BLACK BEAN BURGER	18
Housemade Barbeque, Bean, Oat, and Walnut Mix, Lettuce, Tomato, Pickle, Whole Wheat Bun	
MAINE LOBSTER ROLL	39
Fresh Lobster Salad, Griddled New England-Style Bun	
OVEN ROASTED CEDAR PLANK SALMON	42
Verlasso Salmon, Beurre Blanc, Roasted red Bliss Potatoes, Green Beans	

Regan Reik, General Manager | Cassandra Soja, Executive Chef

An 18% Service Charge Will Be Added to Parties of Six or More

*Items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

THE DECK AT
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COCKTAILS

DRY DOCK SPRITZ 15

Contratto Apertivo, Kopke Dry White Port, Ruby Red Grapefruit Soda

POBLANO-HIBISCUS MARGARITA 16

Reposado Tequila, Ancho Reyes Verde, Hibiscus Liqueur, House Sour

THE MALLARD 16

Duck-Fat Washed Old Forester Bourbon, Martell VS Cognac, Benedictine, Routhin Rouge Vermouth, Peychaud's Bitters

GRAPEFRUIT PALOMA (SANS ALCOHOL) 12

Lyre's Agave Blanco, Fresh Lime, Ruby Red Grapefruit Soda, Pinch of Salt

PHONY NEGRONI (SANS ALCOHOL) 12

Bottled Cocktail, Orange Twist

WINE

ROSÉ 13/50

Brut · Biutiful Cava, Spain

CHAMPAGNE 25/98

Collet

RIESLING 15/58

Donhoff "Estate" · Nahe, Germany

VINHO VERDE 12/46

Arios "Aguafuerte Loureiro" · Minho, Portugal

CHARDONNAY 13/50

Stoller Family Estate · Willamette Valley, Oregon

PINOT NOIR 16/62

Calera · Central Coast, California

GRENAICHE/SYRAH 15/58

Ann Pichon "Sauvage" · Ventoux, France

BEER

JACKIE O'S 8

"Who Cooks For You"
Hazy Pale Ale

IMMIGRANT SON 8

Pils

BEST DAY BREWING N/A 8

Alcohol-Free Kolsch