

VALENTINE'S DAY MENU

Appetizers

Jumbo Lump Blue Crab (GF)
cilantro cocktail, Crèole rémoulade and lemon ...19

Crab Cake (GF)
broiled and served with Crèole rémoulade ...14

Mussels & Bleu (GF)
white wine, garlic butter, spinach, bleu cheese and bacon ...12

Lamb Lollipops
Dijon, rosemary, garlic breadcrumbs and mint sauce ...16

Oysters Bienville
lobster, hollandaise, bacon, onion and panko ...17

Escargot
boursin, wine, garlic and puff pastry ...12

Asian Lettuce Wraps
bibb lettuce, ponzu chicken, Asian coleslaw, wasabi aioli, Sriracha and peanut sauce ...10

Soups & Salads

Lobster Bisque
a cup of creamy bisque finished with Maine lobster bits and fresh chives ...6

Baked Onion Soup
caramelized sweet onions, fresh rosemary, toasted croutons and melted provolone ...8

Spinach & Apple SM (GF)
spinach, Granny Smith apples, bacon, candied walnuts, cranberries, Gorgonzola, and apple vinaigrette ...6

PIER 22 House SM (GF)
mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola, grape tomatoes ...6

Traditional Caesar Salad SM
romaine, herb croutons, Caesar dressing and parmesan ...6

Entrées

Grouper Oscar
pan seared, jumbo-lump blue crab, hollandaise, corn risotto and asparagus ...36

Prime Rib (GF)
12 oz. cut served with au jus and horseradish cream sauce, mashed potatoes and asparagus ...30

Lobster Tails (GF)
twin 5 oz. lobster tails, drawn butter, parsley red creamer potatoes and sautéed spinach ...31

Wasabi Crusted Ahi Tuna
mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice, and wok vegetable ...29

Stuffed Lobster (GF)
broiled 8 oz. half lobster tail, crab stuffing, drawn butter, parsley red creamer potatoes and vegetables ...39

Chicken Chèvre (GF)
grilled, sun-dried tomatoes, goat cheese, basil, mashed potatoes and vegetables ...27

Alaskan King Crab Legs (GF)
10-12 oz. served with drawn butter, parsley red creamer potatoes and vegetables ...42

Pork Osso Bucco (GF)
pork, demi-glaze, mashed potatoes and asparagus ...26

Surf & Turf (GF)
6 oz. filet and scallops, asparagus and mashed potatoes topped with bacon and bleu cheese beurre blanc ...37

New Zealand Rack of Lamb
full rack, Dijon, rosemary, garlic, breadcrumbs, mint sauce with parsley red creamer potatoes and asparagus ...34

Buffalo Ribeye (GF)
10 oz. ribeye with port-wine demi, mashed potatoes, and asparagus ...42

Roast Duckling (GF)
crispy half duckling slow roasted, duck gravy and parsley red creamer potatoes ...30

Filet Oscar
10 oz. filet, jumbo-lump crab meat, port jus, hollandaise, mashed potatoes and asparagus ...43

* (GF) Gluten-Friendly