

STARTERS

- TRUFFLE FRIES** | truffle oil, parmesan cheese | 13
CRISPY CALAMARI | fried calamari, calabrian cherry peppers, cocktail sauce | 17
ARANCINI | risotto croquettes, house pomodoro, pecorino curls, basil chiffonade | 15
FRIED ARTICHOKE HEARTS | herb-panko crust, parmesano, lemon zest, cilantro aioli | 16
CRISPY BRUSSEL SPROUTS | garlic confit, blood orange citrus gastrique, crispy pancetta, parmesan, balsamic reduction | 17
AHI POKE "NACHOS" | marinated fresh ahi, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 20
BACON WRAPPED DATES | served over mashed potatoes, topped with blue cheese | 17

SOUP

- NEW ENGLAND
SEAFOOD CHOWDER** | 10
TOMATO BISQUE | 9

GREENS

ADD | chicken 7 | salmon 10 | tiger prawns 11 | available blackened or grilled

- CAESAR** | artisan romaine hearts, blistered tomatoes, garlic confit, parmesan cheese, herb butter croutons | 15
BEET SALAD | red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon thyme vinaigrette | 17
HOUSE SALAD | mixed greens, mesclun greens, blistered tomatoes, garlic confit, croutons, blue cheese crumbles, julienne onions, cherry-wine vinaigrette | 14



RAW & CHILLED

OYSTERS | three for 11 | half dozen 19 | full dozen 35
 chef's seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 15 | full dozen 29
 black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | 47
 6 tiger prawns, 6 oysters, ahi poke, house made crispy wontons,
 house cocktail sauce, red wine mignonette, horseradish



BUNS

served with choice of crispy fries | old bay fries +2 | sweet potato fries +2 | truffle fries +4 | side salad +3
 veggie patty +4 | gluten free bun +3 | add avocado +3 | add bacon +3

- FOCACCIA GRILLED CHEESE + TOMATO BISQUE** | house-blend of cheese, roasted garlic tomatoes, basil, tomato bisque | 16
CALI SANDWICH | chicken breast, bacon, avocado, tomato, lettuce, jalapeno, gouda, house aioli | 19
PIERSIDE BURGER | 8oz burger, white cheddar cheese, onion jam, arugula, heirloom tomato, house aioli | 19
CUBANO | grilled ham, pulled pork, pickle, aged cheddar cheese, stone ground IPA aioli, garlic rosemary foccoccia | 25
LOBSTER GILLED CHEESE | maine lobster, brioche toast, gouda, cheddar, garlic butter | 35

ENTREES

- BEER BATTERED FISH & CHIPS** | wild caught Alaskan cod, house tartar, crispy fries | 21 | "King Size" - one extra cod +6
ATLANTIC SALMON | garlic & blue cheese mashed potatoes, burre blanc, mediterranean vegetables mix | 34
PONZU CHICKEN | grilled marinated chicken, furikake rice, broccoli tempura, Hawaiian ponzu sauce | 27
SHRIMP PENNE | shrimp, artichoke hearts, cherry tomatoes, fresh basil, brocolini, bell peppers, onion mix, tomato cream sause, parmesan | 29
THAI PASTA | mixed vegetables, fresh Thai herbs, peanuts, tamarind sour sauce | 21
 ADD | chicken +7 | tiger prawns +11 | egg +3
45 DAY AGED FILET | white wine parmesan risotto, confit broccolini, pickled white truffles & red onion, served with red wine veloute, fresh cracked pepper & kosher salt | 45

SWEETS

- PUMPKIN CHEESECAKE** | 12
CITRUS OLIVE OIL CAKE | 12
BRULEE CHEESECAKE | 12
CHEF'S DAILY GELATO | 10

MODIFICATIONS AND SUBSTITUTIONS MAY BE POLITELY DECLINED

GUEST CHECKS WILL BE SPLIT A MAXIMUM OF 3 TIMES

20% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE