

# Pier House Dinner Menu

## STARTERS

### **Shrimp Bisque**

10

### **Caesar Salad**

*romaine lettuce, housemade croutons, parmesan & pecorino cheese, caesar dressing  
white anchovies upon request*

8

### **Roasted Beet Salad**

*roasted beets, goat cheese, candied walnuts, baby mixed greens  
citrus shallot vinaigrette*

9

### **Watermelon Herb Feta Salad**

*watermelon, herbs, feta cheese, julienne red onion, cucumbers, honey lime dressing*

13

### **Grilled Middleneck Clams**

*1 dozen grilled middleneck clams, drawn butter*

14

### **Steamed Mussels**

*garlic white wine, broth, fresh tomatoes*

15

### **Junbo Shrimp Cocktail**

*jumbo shrimp, cocktail sauce*

16

### **Crispy Calamari**

*pepperoncini, marinara, wasabi creama & sesame ginger sauces*

14

### **Crispy Brussel Sprouts**

*bacon lardons, shallots, garlic, balsamic*

9

### **Steak Tip Flatbread**

*steak tips, garlic, mushrooms, onions, boursin cheese*

14

### **Margarita Flatbread**

*fresh mozzarella, fresh basil, marinara*

12

*Prices and availability subject to change.*

*Please inform our staff if you have any food allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness, especially if you have certain medical conditions.*

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## ENTREES

### **Whole Bronzino Fish**

*herb beurre blanc, chef seasonal vegetables, rice*

36

### **Grilled Salmon**

*grand marnier honey orange glaze, sauteed spinach, wild mushrooms, chef seasonal vegetables, rice*

30

### **Macadamia Nut Crusted Chilean Sea Bass**

*lemon caper brown butter, chef seasonal vegetables, mashed potatoes*

36

### **Blackened Mahi Mahi**

*cajun spiced mahi mahi, pineapple mango salsa, chef seasonal vegetables, rice*

32

### **Crab Cakes**

*dual crab cakes, sherry lobster sauce, chef seasonal vegetables, mashed potatoes*

34

### **Shrimp Scampi**

*shrimp, shallots, garlic white wine butter sauce, linguine pasta*

28

### **Clams Linguine**

*clams, linguine pasta, white wine garlic sauce*

27

### **Pappardelle**

*broccoli rabe, grape tomatoes, mushrooms, spinach, roasted cauliflower, pappardelle pasta, garlic, olive oil, pecorino cheese*

24

### **Fish and Chips**

*Cape May IPA battered cod filet, shoestring french fries, tartar sauce*

21

### **Grilled Filet Mignon**

*8 oz. grilled filet mignon, garlic herb butter, chef seasonal vegetables, gorgonzola mashed potatoes*

48

### **Veal Mushrooms**

*veal medallions, wild mushrooms, brandied cream sauce, chef seasonal vegetables, mashed potatoes*

38

### **Grilled Pork Chop**

*bourbon glazed caramelized apples, chef seasonal vegetables, fingerling potatoes*

38

### **Chicken Giambotta**

*chicken medallions, cherry peppers, potatoes, italian sausage, mushrooms, onions, bell peppers, fingerling potatoes*

25

### **Chicken Dijon**

*chicken medallions, julienne vegetable, dill white wine dijon sauce, rice*

26

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