

# LUNCH

MONDAY - SUNDAY 11AM - 5PM

## RAW BAR

FRESH OYSTERS	3.75	20.00	38.00
Chef's Choice	Ea	1/2doz	1doz
Omakase: Chef Chosen Dressing on each			
PERUVIAN SCALLOPS	3.25	17.00	30.00
	Ea	1/2doz	1doz
Citrus Habanero Dressing, Toasted Coconut, Mango			
LITTLE NECK CLAMS	3.75	21.00	42.00
	Ea	1/2doz	1doz
On the Half Shell served with Mignonette & Horseradish on the side			
SHRIMP COCKTAIL	3.25	20.00	38.00
	Ea	1/2lb	1lb
Traditional: EVOO, Dill, Lemon & Cocktail Sauce Baja Style: Avocado Oil & Oregano, Tomatillo "Cocktail Sauce"			
SNOW CRAB CLAWS	6.00	32.00	55.00
	Ea	1/2doz	1doz
Served Chilled w/ Drawn Butter			
LOBSTER CLAWS	6.00	34.00	64.00
	Ea	1/2doz	1doz
served chilled with drawn butter			
OYSTER SHOOTER			10.00
Sake, Yuzu Citrus Tobikko, Green Onion			

## PIER HOUSE ROLLS

Your Choice of Seafood Roll on a Buttered Brioche Bun and side of Old Bay Chips

CLAM	18.00
Fried Clams, Coleslaw w/ Green Goddess Dressing	
OYSTER	18.00
Fried Oysters, Coleslaw w/ Green Goddess Dressing	
SHRIMP	22.00
Maine: Mayo, Dill, Celery	
CRAB	24.00
Maine: Mayo, Dill, Celery	
LOBSTER	25.00
Maine: Mayo, Dill, Celery Connecticut: Vanilla Infused Clarified Butter & Chives	

## ENTREE

CALAMARI TACOS	15.00
Pico De Gallo, Mae Ploy, Cabbage, Corn Tortilla	
FISH & CHIPS	18.00
Beer Battered Pacific Cod, Tartar Sauce, Fries	
P.H. BURGER	19.00
Pepper Jack Cheese, Iceberg Lettuce, Scallion Relish, Tomato, Brioche Bun	
SOFRITO CALABRESE	25.00
Purple Savory Clams, Port Wine, Calabrese Sausage with a side of Focaccia Bread	

## SMALL PLATES

REGULAR FRIES	8.00
Chives, Ketchup	
TRUFFLE FRIES	9.00
Chives, Garlic Mayo	
CEVICHE	19.00
Pacific Cod, Lychee, Micro Greens, Ginger, Sesame Seed	

## SOUP & SALADS

PH HOUSE SALAD	10.00
Frisee, Edamame, Radish Rounds, Sesame Seeds, Oil & Vinegar Shrimp +\$8 Crab +\$10 Lobster +\$12	
BABY BEET SALAD	13.00
Roasted Baby Beets, Double Gloucester Cheese, Champagne Walnut Vinaigrette, Frisse, Laquered Walnuts	
TOM KAH SOUP	14.00
Patagonian Shrimp, Coconut, Lemongrass, Mint, Citrus	

## KIDS MENU

QUESADILLA	10.00
Corn Tortilla, Cheddar Cheese, Potato Chips	
KIDS PASTA	10.00
House Made Gnocchi, Butter, Parmesan Cheese	
GRILLED CHEESE SANDWICH	12.00
Sourdough, Cheddar Cheese, Potato Chips	

## DESSERT

RICE PUDDING	8.00
Toasted Coconut, Dark Chocolate, Almond, Citrus Zest	
DOUBLE CHOCOLATE CAKE	10.00
Chocolate Butterscotch Ganache, Salted Caramel Custard	
AMARO FLIGHT	15.00
Pasubio Vino Amaro, Cynar 70, Sfumato Rabarbaro	

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Eggs or Unpasteurized Milk May Increase Risk of Foodborne Illness

\*Due to Availability of Freshness Some Dishes May Not Be Available