

DINNER

MONDAY - SUNDAY 5PM - 10PM

RAW BAR

FRESH OYSTERS Chef's Choice. Big Trust Omakase: Chef Chosen Dressing on each	3.75 Ea	20.00 1/2doz	38.00 1doz
PERUVIAN SCALLOPS Citrus Habanero Dressing, Toasted Coconut, Mango	3.25 Ea	17.00 1/2doz	30.00 1doz
LITTLE NECK CLAMS On the Half Shell Served with Mignonette and Horseradish on the side	3.75 Ea	21.00 1/2doz	42.00 1doz
SHRIMP COCKTAIL Traditional: EVOO, Dill, Lemon & Cocktail Sauce Baja Style: Avocado Oil & Oregano, Tomatillo "Cocktail Sauce"	3.25 Ea	20.00 1/2lb	38.00 1lb
SNOW CRAB CLAWS Chilled With a side of Drawn Butter	6.00 Ea	30.00 1/2doz	55.00 1doz
LOBSTER CLAWS served chilled with drawn butter	6.00 Ea	34.00 1/2doz	60 1doz
OYSTER SHOOTER Sake, Yuzu Citrus Tobikko, Green Onion			10.00

PIER HOUSE ROLLS

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

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

ENTREE

FISH & CHIPS Beer Battered Pacific Cod, Tartar Sauce, Fries	18.00
P.H. BURGER Pepper Jack Cheese, Iceberg Lettuce, Scallion Relish, Tomato, Brioche Bun	19.00
SOFRITO CALABRESE Purple Savory Clams, Port Wine, Calabrese Sausage with a side of Focaccia Bread	25.00
LOBSTER GNOCCHI House Made Linguini Pasta, Maine Lobster, Fennel, Amaro Sauce	28.00

SMALL PLATES

REGULAR FRIES Chives. Ketchup	8.00
TRUFFLE FRIES Chives, Garlic Mayo	9.00
CEVICHE Pacific Cod, Lychee, Micro Greens, Ginger, Sesame Seed	19.00
CALAMARI PLATE Fried Calamari, Wasabi Slaw, Mae Ploy	18.00

SOUPS & SALADS

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

KIDS MENU

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

DESSERT

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

*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