



Appetizers

- Chilled Jumbo Shrimp with Cocktail Sauce. 16.75
Trio of Fresh Oysters, Little Neck Clams, Chilled Shrimp and Cocktail Sauce. 18.75
Maryland Crab Cakes with Dijon Mustard Mayonnaise. 18.75
Steamed Little Neck Clams, White Wine, Garlic, Olive Oil and Cilantro. 14.75
Portuguese Codfish Cakes with Herbal Tomato Sauce. 12.75
Jumbo Shrimp Stuffed with Crabmeat. 18.75
Mussels in White Wine, Sweet Peppers, Herbs and Tomato. 13.75

Soups

- Purée of Potato with Shavings of Collard Greens and Chouriço. 6.75
Soup of the Day (Please Inquire). 6.75
Clam Chowder (Please Inquire). 8.75
Creamy Lobster with Herbed Croûtons. 8.75

Salads

- Green Lettuce with Tomato, Red Onion, Cucumber. 5.75
Mesclun of Spring Greens with Toasted Almonds and Feta Cheese. 8.75
Ceaser with Garlic Croûtons and Parmesan Cheese. 7.75

Pasta

- Bowtie Pasta with Sun-dried Tomato Sauce. 16.75 • with Diced Chicken Breast. 19.75
Fettuccine Alfredo. 18.75 • with Gulf Shrimp. 28.75
Linguine with Lobster, Shrimp, Clams and Mussels, Tomato-White Wine Broth. 34.75

Main Course Sharing. \$5.00 Extra

Parties of 8 people or more, subjected to 20% gratuity



Fish and Shellfish

Broiled Fillet of Sole with Lemon-White Wine Sauce. 24.75

Grilled Fillet of Salmon, Mustard Sauce over Julienned Vegetables. 25.75

Seared Sea Scallops with Light Tomato - Béarnaise Sauce. 32.75

Baked Jumbo Shrimp Stuffed with Crabmeat, Fresh Herbs and White Wine Sauce. 32.75

Bacalhau (de-salted Codfish) with Roasted Peppers and Garlic-Olive Oil Infusion. 25.75

Roasted Fillet of Chilean Sea Bass over Lobster Sauce. 42.75

Grilled Sword Fish with Lemon-Ginger Relish. 29.75

Seared Tuna with Citrus-Soy Sauce. 31.75

Paella of Lobster, Shrimp, Clams and Mussels. 32.75

Paella Valenciana with Above Seafood, Chouriço, Pork and Chicken. 34.75

Mariscada of Lobster, Shrimp, Clams and Mussels in Herbs, Garlic and White Wine Broth. 32.75

Steamed Alaska King Crab Legs with Clarified Butter. 44.75

Baked Stuffed over 2 Lbs. Lobster with Lump Crabmeat. (Market Price)

Steamed or Broiled over 2 Lbs. Lobster served with Clarified Butter. (Market Price)

Poultry and Meat

Grilled Breast of Chicken with Mild Piri-Piri Sauce. 19.75

Breast of Chicken with Shrimp with Spinach over Champagne Sauce. 27.75

Oven-Roasted Duck over Wild Blueberry Sauce. 32.75

Pork Tenderloin Wrapped in Bacon with Bordelaise Sauce. 26.75

Sauté of Pork and Little Neck Clams "Alentejana" Style. 25.75

Baby Rack of Lamb with Herbs and Merlot Sauce. 36.75

Surf & Turf of Filet-Mignon and Lobster Tail. 46.75

Steak "Diane" with Shallots and Madeira Sauce. 34.75

Filet-Mignon with Wild Mushroom Sauce. 39.75

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