appetizers

EDAMAME 7.95

Soy beans, cracked sea salt, lime $gf \mid v$

CRISPI SHISHITO PEPPERS 10.95

Brussels sprouts, soy-garlic sauce

GUACAMOLE + SALSA 12.95 Tortilla chips gfa

BUFFALO WINGS 12.95

Bleu cheese dressing, carrot, celery gfa

BBQ STEAK SKEWERS 14.95

Orange, scallions, cilantro, chiles, hoisin gfa

MARYLAND CRAB CAKE 17.95

Cranberry-almond slaw, creole mustard remoulade

DRUNKEN CLAMS 17.95

Chorizo broth, tomato, fresh herbs, lemon, crostini gfa

COCONUT CURRY PEI MUSSELS 16.95

Coconut milk, lime, cilantro gfa

CHIPOTLE + BROWN SUGAR BAKED OYSTERS 14.95

[5] oysters, lemon gfa

SHRIMP SCAMPI FLATBREAD 16.95

Shrimp, garlic, lemon, butter, white wine, mozzarella

CRAB + AVOCADO TOWER 19.95

Fresh lump crab, avocado, mango gf

CRISPY CALAMARI 14.95

Cracker meal crust, cherry peppers, marinara, fresh herbs

LOBSTER LETTUCE WRAPS 24.95

Bibb lettuce, chilled lobster salad, pickled red onion, chilis

raw bar

SHRIMP COCKTAIL 16.95

Cocktail sauce, lemon gf

OYSTERS ON THE HALF SHELL gf half dozen 15.95 | dozen 27.95

CLAMS ON THE HALF SHELL gf half dozen 8.95 | dozen 16.95

CHILLED SAMPLER 34.95

[4] Gulf shrimp, [4] clams, [4] oysters, cocktail sauce, lemon gf

sushi rolls

CALIFORNIA 10.95

Crab stick, avocado, cucumber, spicy mayo + eel sauce gfa

SEATTLE 14.95

Spicy tuna + eel sauce gfa

NEW YORK 15.95

Tempura shrimp, cucumber, avocado, roe, ponzu

MARYLAND 14.95

Crab, avocado, old bay aioli gf

PHILADELPHIA 12.95

Smoked salmon, cream cheese, cucumber gf

McLOONE'S 18.95

Shrimp tempura, spicy tuna, spicy mayo + eel sauce

soups

SOUP DU JOUR 8.95

NEW ENGLAND

potatoes, vegetables

CLAM CHOWDER 9.95 Creamy clam broth, bacon,

FRENCH ONION 10.95

Garlic crouton, mozzarella

salads

CLASSIC CAESAR 11.95

Romaine hearts, croutons, shaved parmesan gfa

PIER HOUSE 12.95

Mesclun greens, granny smith apples, walnuts, dried cranberries, feta, apple cider vinaigrette gf

BEET 12.95

Arugula, almonds, goat cheese, balsamic vinaigrette gf

COBB 12.95

Mesclun, bleu cheese, avocado, hard boiled egg, bacon, tomato, red onion, balsamic vinaigrette gf

LOBSTER WALDORF 24.95

Bibb lettuce, Maine lobster, grapes, granny smith apples, celery, scallions, almonds, buttermilk dressing gf

ADD to the above salads | CHICKEN 7 STEAK 12 SHRIMP 12 LOBSTER 18

pasta + risotto

VEGAN VEGETABLE RISOTTO 24.95

Mushrooms, carrots, asparagus, tomato, olive oil, fresh herbs gf | v

CRAB + TOMATO RISOTTO 28.95

Roasted garlic, sun-dried tomatoes, baby arugula, marsala gf

PENNE VODKA 18.95

Plum tomato, fresh herbs, onion, cream gfa WITH CHICKEN 24.95
SHRIMP 30.95
LOBSTER 36.95

LOBSTER MAC N'CHEESE 32.95

Homemade cheese sauce, italian bread crumbs, scallions gfa

LINGUINE WITH ATTITUDE 26.95

Shrimp, clams, tomato wine sauce, basil, garlic, onions, white wine, red pepper flakes, crostini gfa

SHORT RIB RAVIOLI 27.95

Spinach, parmesan cream

off the pier

FISH + CHIPS 24.95

Beer battered cod, malt vinegar, french fries, lemon, tartar sauce

MAPLE ROSEMARY GLAZED SALMON 28.95

Sautéed sweet potatoes, garlicky brussels sprouts gf

McLOONE'S CRAB CAKES 34.95

Cranberry-almond slaw, creole mustard remoulade

CIOPPINO 34.95

Clams, shrimp, mussels, crab, basil, spicy tomato broth, garlic crostini gfa

BRONZED MAHI 34.95

Vegetable basmati rice, lobster sauce

on the shore

B+E CHICKEN 26.95

Bone in breast, brussels sprouts, mashed potatoes, demi-glace gfa

PORK CHOP 32.95

Sweet potatoes, sauteed spinach, chipotle glaze, apple chutney gfa

SLICED STEAK 29.95

Sautéed mushrooms, demi-glace, string beans, mashed potatoes gfa

FILET MIGNON 42.95

Asparagus, demi-glace, mashed potatoes gfa

CALIFORNIA PRIME 19.95

10oz. patty, lettuce, tomato, onion, bacon jam, brioche bun, french fries gfa

ADD side pier house or caesar salad 6

sides

MUSHROOMS 3.95

MASHED POTATOES 4.95

ASPARAGUS 4.95

BROCCOLI 4.95

SAUTEED SPINACH 4.95

BRUSSELS SPROUTS 4.95

gf = GLUTEN FREE v = VEGAN gfa = GLUTEN FREE AVAILABLE