

RAW BAR

chilled
lobster tail *mp*

poké *15*

daily crudo *mp*

daily ceviche *15*

oysters on half shell
east coast 3.25 ea

crab fingers *12*

peel ‘n eats *1/2 lb 11*

{ STARTERS }

smoked fish dip *9*
pickled fresno chile, radish, celery

roasted shishito peppers *9*
roasted peanuts, fish sauce, basil, shallots

PEI mussels *16*
andouille, fennel, tomatoes, baguette

blue crab cake *15*
smoked tomato aioli, chevril

buttermilk fried gulf shrimp *12*
celeriac remoulade, lemon

{ SOUPS }

seafood
chowder *9*
*yukon gold potatoes,
MMK bacon*

crab + shrimp
gumbo *10*
*andouille, white rice,
scallions*

{ SALADS }

burrata *17*
*peaches, arugula,
xeres dressing, toast*

bibb lettuce *10* | + shrimp *7*
*pear, Forme d’ Ambert,
almonds, vanilla bean vinaigrette*

{ SANDWICHES }

*choice of // potato salad, apple-jalopeño slaw,
house chips, wedge fries or herb salad*

mongers lobster roll *mp*

gulf grouper sandwich *17* | add bacon *2*
fried, tartar, lettuce, tomato

hereford burger *15* | add bacon *2* | cheese *1*
challah bun, lettuce, tomato, onion, 1000 island dressing

{ PLATES }

fish + chips *20*

pan roasted santa cruz king salmon *34*
wilted spinach, star anise au jus

fish tacos *18*
*crispy red snapper, chipotle crema, cabbage, cilantro,
homemade corn tortillas*

bigeye tuna *26*
shaved fennel salad, fingerling potato, salsa verde

gulf red snapper *27*
broccolini, shittake, spring peas, truffle cream

swordfish schnitzel *26*
heirloom tomatoes, arugula, brown butter, capers

ny strip *44*
44 farms 14 oz., au poivre, asparagus

{ SIDES }

old bay
potato chips *5*

fried brussels
sprouts *6*

roasted
broccolini *6*

{ SIGNATURE COCKTAILS } 13

{ CLASSICS } 12

“the pier”

rye whiskey, amaro, sweet vermouth

mongers mule

choice of vodka, bourbon, mezcal

overseas

bulleit rye, domain canton,
lemon juice, orange bitters

cucumber splash

gin, elderflower liqueur,
lime, muddled mint

peachy thyme

tequila, peach liqueur, lemon juice,
allspice, thyme

aviation

french 76

daiquiri

sazerac

margarita

negroni

old fashioned



{ BUBBLES }

TORRESELLA Prosecco, Veneto, Italy	11 / 36
SUMARROCA Brut Nature Gran Reserva Cava, Spain	44
BOUVET Brut Rosé Excellence, Loire, France	12 / 43
POL ROGER Extra Brut, Champagne, France	150

{ WHITES }

PAZO DA BRUXAS Albariño, Rías Baixas, Spain	11 / 43
ENRICO SERAFINO Gavi, Piedmont, Italy	42
MARKUS HUBER Grüner Veltliner, Traisental, Austria	12 / 44
CHÂTEAU DE LA RAGOTIÈRE Muscadet, Loire, France	38
BLINDFOLD by Prisoner, White blend, California coast	15 / 52
SYBILLE KUNTZ ‘Trocken’ Riesling, Mosel, Germany	64
DR. LOOSEN ‘Wehlener sonnenuhr’ Riesling, Mosel, Germany	70

{ ROSÉS }

CH. VANNIÈRES Côtes de Provence Rosé, Provence, France	12 / 42
WILLIAM CHRIS Rosé, Texas High Plains	12 / 42

{ REDS }

SALEM WINE CO Pinot Noir, Willamette Valley, Oregon	13 / 49
MOKELUMN GLEN VINEYARD Blaufränkisch, Lodi, California	42
DOMAINE DE LA JANASSE Côte du Rhône Reserve, Rhone, France	11 / 37
WILLIAM CHRIS Mourvedre, Texas	46
PAX Valdiguie Quail Run Vineyard, Napa Valley, California	48
OCHOTA BARRELS ‘I am the Owl’ Syrah, Adelaide Hills, Australia	52
CHATEAUX LA CROIX Bellevue Merlot Blend, Bordeaux, France	72
SMOCKSHOP BAND ‘Fionn’ Red Blend, Hood River Valley, Oregon	88
SAN FELICE Chianti Classico, Tuscany, Italy	34
CHATEAU LA CROIX BELLEVUE bordeaux blend, Lalande-de-Pomerol, France	15 / 65
XANADU Cabernet Sauvignon, Margaret River, Australia	90

BEER

{ CANS }

EAST CIDERS original	6
CELIS white	4.5
LIVE OAK heff	4.5
HI SIGN blueberry blonde	4.5
STASH ipa	4.5
FAT TIRE amber ale	16 oz 4.5

{ CRAFT DRAFTS 16 oz }

INFAMOUS sex a peel	6.5
LIVE OAK pre war pills	6.5
VOO DOO RANGER ipa	6.5
AUSTIN amber	6.5
REAL ALE fireman’s 4 light lager	6.5

{ BOTTLES }

MODELO	4
BUD LITE	3.5
BUDWEISER	3.5