

# PIER ONE 15



PIER115BARANDGRILL

EXECUTIVE CHEF - STEFAN ONDRUS  
SOUS CHEF - DARWIN MEJIA

## WOOD FIRE PIZZA

v MARGHERITA CLASSICO	21	v BLACK TRUFFLE	29
v BUFFALO MOZZARELLA	24	v ARUGULA	24
PEPPERONI & HOT HONEY	25	DRUNKEN SAUSAGE & BROCCOLI RABE	26
TRUFFLE HAM & GRILLED PINEAPPLE HAWAIIAN	25	GRILLED CHICKEN PUTTANESCA	26
v WILD MUSHROOM & PICKLED ONION	25	PIZZA OF THE DAY	MP

## RAW BAR

GF OYSTER OF THE DAY « Half Dozen	.....MP
HAMACHI CRUDO « Yellowtail, Red Onion, Serrano, Cilantro, Sesame Seeds, Ponzu, Yuzu, Lemon Zest, Wakame	.....23
GF SHRIMP COCKTAIL « 5 Pcs. U-15 Served Chilled with Cocktail Sauce and Lemon	.....23
TUNA TARTARE « Diced Ahi Tuna, Asian Pear, Avocado, Crispy Onion, Ponzu, Micro Cilantro, Fried Yuca Chips	...24
GF SEAFOOD TOWER « Oysters, U-8 Shrimp Cocktail, Colossal Lump Crabmeat, Chilled Lobster Cocktail, Wakame	.....SERVES TWO 99 / SERVES FOUR 185

## SALADS

ADD CHICKEN 9 | ADD SHRIMP 12  
ADD FALAFEL 6 | ADD SALMON 16

CHICKEN GARDEN CAESAR « Romaine Lettuce, Radicchio, Cherry Tomatoes, Parmesan Cheese, Caesar Dressing, Crispy Parmesan Crostini	.....25
v FRIED GOAT CHEESE & BEETS « Warm Fried Goat Cheese with Braised Golden and Red Beets, Roasted Butternut Squash, Baby Arugula, Radicchio, Herb Honey Mustard Vinaigrette	.....20
v GF GREEK MEDITERRANEAN « Baby Kale, Lemon & Mint Stuffed Grape Leaves, Feta Cheese, Tomato, Cucumber, Kalamata Olives, Peppers, Pickled Red Onion, Lemon Vinaigrette	.....20
v BURRATA STRAWBERRY & MELON « Whole Burrata Ball, Sliced Honeydew & Canteloup, Sliced Strawberries, Endive, Honey Drizzle, White Balsamic Vinaigrette	.....23
vv GF FATOUSH FALAFEL « Falafel, Iceberg, Red Onion, Tomato, Radish, Green Bell Pepper, Mint, Parsley, Cucumber, White Balsamic Vinaigrette	.....23

## SUSHI

NYC ROLL « Tuna, Avocado, Crunch, Masago, Eel Sauce, Ponzu on top, Spicy Tuna, Spicy Kani, Cucumber inside, Spicy Mayo under	.....24
SOUTH BEACH ROLL « Butterflied Shrimp, Yuzu Aioli, Masago, Lime Juice on top, Soy Paper, White Tuna, Spicy Kani, Avocado, Cucumber inside	.....24
PIER 115 ROLL « Kani, Crispy Onion on top, Tempura Shrimp, Spicy Kani inside	.....24
Q DOCK ROLL « Spicy Tuna, Scallion, Masago, Tempura Flake on top, Spicy Kani, Avocado inside	.....24
EDGEWATER ROLL « Avocado, Sesame Seeds, Scallions on top, Spicy Tuna, Cucumber inside	.....23
HUDSON ROLL « Salmon, Mango, Masago, Mango Sauce on top with Soy Paper, Shrimp, Cucumber, Kani, Avocado inside	.....24
TORCHED YELLOWTAIL « Served Nigiri Style with Serrano Chili, Scallion, and Eel Sauce on top	.....24
CRAZY TUNA ROLL « Seared Pepper Tuna on top, Spicy Tuna, Jalapeño inside, Ponzu Sauce	.....23
YUZU RAINBOW ROLL « Tuna, Salmon, Yellow Tail, White Tuna, Shrimp, Avocado, Scallions, Sesame Seeds, Yuzu Ponzu on top, Kani, Avocado, Cucumber inside	.....24
vv GF SUNRISE SUSHI ROLL « Mango, Mango-Sriracha Sauce, Pink Peppercorn on top, Red Bell Pepper, Cucumber, Avocado, Jalapeño inside	.....20
MAKI ROLLS « Choice of Tuna, Spicy Tuna, Salmon, Spicy Salmon, Tempura Shrimp, Yellow Tail, or California	.....18
GF SUSHI OR SASHIMI PLATTER « 3 Tuna, 3 Salmon, 2 Yellow Tail, 2 White Tuna	.....34

## STARTERS

SOUP OF THE DAY	.....MP
FRIED COCONUT SHRIMP « 16/20 Size Shrimp with Coconut and Panko Breading. Served with a Spicy Preserved Orange Sherry Vinegar Sauce	.....22
vv GENERAL TSO'S CAULIFLOWER « Crispy Beer Battered Florets, Sweet Chili Sauce, Fresno Chilis, Sesame Seeds, Scallion	....20
vv HUMMUS « Garbanzo, Tahini, Pickled Red Onions, Kalamata, Lemon, Grilled Pita, EVOO	.....20
MISO COD BAO BUNS « Roasted Miso Glazed Cod, Red Cabbage Slaw, Basil, Yuzu Spicy Mayo, Eel Sauce	.....21
YUZU CALAMARI TRIO « Battered and Fried Squid Rings and Tentacles, Pickled Hot Cherry Peppers, and Marinated Artichoke Spears. Dressed in Yuzu Aioli Sauce	.....21
v TRUFFLE MAC & CHEESE « Pipette Pasta, Béchamel, Herb Panko Crust. ADD BACON FOR +3	.....19
GF CRISPY OCTOPUS « Watermelon, Barrel-Aged Feta, Celery Hearts, Kalamata, Red Radish, Octopus Chimichurri	.....26
GF LAMB LOLLIPOPS « Crispy Artichoke Florets, Artichoke Purée, Chimichurri, Cilantro	.....25
BBQ PORK SPARE RIBS « Slow Roasted Baby Back Ribs with Tangy BBQ Sauce and Red Cabbage Healthy Slaw	.....23
PRINCE EDWARD ISLAND MUSSELS « Spanish Chorizo, White Beans, Grape Tomato, Garlic, White Wine, Butter, Country Bread	.....24

## ENTREES

LINGUINI DI MARE « Scallops, Shrimp, Manila Clams, Broccoli Basil Pesto, Garlic, Shallots, Summer Squash, White Wine, Butter, Pecorino Romano	.....29
BLACKENED BRANZINO « Poblano Sauce, Red Pearl Onion, Garlic, Red Bell Pepper, Sugar Snap Peas, Corn, Zucchini, Lemon Butter, Shaved Fennel, Celery, Chives	....36
GF PAN SEARED SALMON « Mussels, Turnip, Tomato, Carrots, Cipolini Onions, Turmeric and Curry Broth, Topped with Date Chutney	.....37
GF HARVEST BRICK CHICKEN « Half Young Chicken Pressed and Seared, Parsnip Purée, Summer Squash, Local Cauliflower, Mushrooms, Leeks, Lemon Chicken Gastrique	.....36
PORK TENDERLOIN AL PASTOR « Marinated in Dry Chilis & Pineapple Juice, Topped with Pineapple Salsa, Side of Grilled Baby Gem Lettuce with Moscatel & Pineapple Vinaigrette	.....39
HALIBUT « Pan Seared, Green Pea & Mint Purée, Roasted Baby Potatoes, Sautéed Garlic, Shallot, Heirloom Tomato, Capers, Kalamata, Saffron Lemon Sauce	.....42
GF 40 DAY DRY AGED NY STRIP « 14 oz. Bone-In, Grilled to Temperature, Served Sliced w/ Pub Fries & Afila Cress	.....65
GF FILET MIGNON « 8 oz. Barrel Cut Filet, Grilled to Temperature, Grilled Asparagus, Green Peppercorn Sauce	.....52

## BETWEEN THE BREAD

Served with Pub Fries or Mixed Greens

TSUNAMI BURGER « Grilled Prime Beef, BAKER'S BACON, Grilled Pineapple, Soy, Sriracha Sauce	.....25
BAYOU BISON BURGER « Grilled North American Bison Seasoned w Cajun Spices, Caramelized Onions, Lettuce, Tomato, Mayo	.....28
WAGYU LOGAN BURGER « Grilled Wagyu Prime Beef, Burrata Cheese, Caramelized Balsamic Onions	.....27
v FALAFEL GYRO « Falafel, Spinach Wrap, Leaf Lettuce, Diced Tomato, Sliced Red Onion, Cucumber, Feta, Tzatziki	.....21
BLACK TRUFFLE HAM & CHICKEN « Italian Black Truffle Ham, Grilled Chicken, Fontina Cheese, Roasted Piquillo Pepper, Arugula, Basil Pesto, Pomegranate Vinaigrette	.....25

## CRAFT COCKTAILS 18

FLORADORA « Nolet's Silver Gin, Raspberry Liqueur, Lime Juice, Ginger Beer
MOON OVER MEXICO « Rosaluna Mezcal, Hot Honey, Lime, Cucumber
RYE TAI « Angel's Envy Rye, Orgeat, Pineapple Juice, Lemon Juice, Bitters
JET SETTER « Avion Blanco Tequila, Coconut, Lime, Nutmeg
GINGER GRANT « Misunderstood Ginger Whiskey, Santa Teresa Rum, Apple, Peach, Ginger
THE ROCK MONTY « Teremana Reposado Tequila, Amaro Montenegro, Bergamot, Peach, Lemon
SNOW BIRD « Grey Goose Peach & Rosemary Essence Vodka, St. Germain, Italicus, Cinnamon, Ginger, Crisp White Wine
VITAMIN M « Brinley Shipwreck Mango Rum, Mango Purée, Fresh Lime, Club Soda, Mint
GIN AND PEAR IT « Malfy Gin, Pear, Lillet Blanc, Bergamot, Cinnamon, Lemon
MANHATTAN RARE « Buffalo Trace Bourbon, Avera Amaro, Antica Vermouth, Amarena Cherry
THE RIPPLE « Ketel One Orange Vodka, Malibu Passion Fruit Rum, Orange, Lime, Passion Fruit, Mint
* STRAWBERRY MARGARITA « Teremana Blanco, Orange Curacao, Fresh Lime, Strawberry Purée
* PEACH FROJITO « Bacardi Superior Rum, Ketel One Botanicals Peach & Orange Blossom, Peach Purée, Lime, Mint

## SIDES

vv GF GRILLED ASPARAGUS	« 13
vv GF SAUTÉED GARLIC SPINACH	« 12
vv GF SAUTÉED VEGETABLE MEDLEY	« 13
v GF YUKON GOLD MASHED	« 12
vv GF SWEET POTATO FRIES	« 13
v GF TRUFFLE FRIES	« 14
vv GF BASKET OF FRIES	« 12



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## SUSHI

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Please inform us of any allergy or celiac concerns

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 20% Gratuity for Parties of 6 or More



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JET SETTER « Avion Blanco Tequila, Coconut, Lime, Nutmeg
GINGER GRANT « Misunderstood Ginger Whiskey, Santa Teresa Rum, Apple, Peach, Ginger
THE ROCK MONTY « Teremana Reposado Tequila, Amaro Montenegro, Bergamot, Peach, Lemon
SNOW BIRD « Grey Goose Peach & Rosemary Essence Vodka, St. Germain, Italicus, Cinnamon, Ginger, Crisp White Wine
VITAMIN M « Brinley Shipwreck Mango Rum, Mango Purée, Fresh Lime, Club Soda, Mint
GIN AND PEAR IT « Malfy Gin, Pear, Lillet Blanc, Bergamot, Cinnamon, Lemon
MANHATTAN RARE « Buffalo Trace Bourbon, Averna Amaro, Antica Vermouth, Amarena Cherry
THE RIPPLE « Ketel One Orange Vodka, Malibu Passion Fruit Rum, Orange, Lime, Passion Fruit, Mint
* STRAWBERRY MARGARITA « Teremana Blanco, Orange Curacao, Fresh Lime, Strawberry Purée
* PEACH FROJITO « Bacardi Superior Rum, Ketel One Botanicals Peach & Orange Blossom, Peach Purée, Lime, Mint

## SIDES

GF GRILLED ASPARAGUS	« 13
vv GF SAUTÉED GARLIC SPINACH	« 12
vv GF SAUTÉED VEGETABLE MEDLEY	« 13
v GF YUKON GOLD MASHED	« 12
vv GF SWEET POTATO FRIES	« 13
v GF TRUFFLE FRIES	« 14
vv GF BASKET OF FRIES	« 12



GF = GLUTEN FREE | V = VEGETARIAN | VV = VEGAN  
Please inform us of any allergy or celiac concerns

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 20% Gratuity for Parties of 6 or More