

# Oceanside At The Pier

## RESTAURANT & BAR

- please choose one item from each of the following course selections -

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### Course One

#### Calamari Crostini

*fried calamari w/ roasted red peppers & aged fig balsamic glaze atop a grilled baguette*

#### Firecracker Shrimp

*spicy marinated shrimp in a wonton wrapper deep fried & served w/ sweet & spicy thai sauce*

#### Eggplant Rollatini

*thinly sliced eggplant rolled & stuffed w/ ricotta, basil & spinach, baked w/ marinara, fresh mozzarella*

#### Baked Oysters

*three blue point oysters baked w/ a tequila lime butter, light bread crumb crust*

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### Course Two

#### Classic Caesar Salad

*crisp romaine hearts, creamy caesar dressing, white anchovies, focaccia croutons, shaved parmesan*

#### Seasonal Salad

*spinach & arugula, pomegranate seeds, orange segments & fennel w/ a sweet citrus white balsamic*

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### Course Three

#### Filet Colorado

*8oz grilled filet wrapped w/ applewood bacon, butter poached lobster tail, smashed potatoes & grilled asparagus*

#### Pan Seared Duck

*pan roasted duck breast w/ a black cherry port wine sauce, roasted fingerling potatoes, brussels sprouts*

#### Crusted Rib Eye

*14oz coffee crusted ribeye pan seared cast iron style, finished w/ a chimichurri sauce & smashed potato*

#### Statler Chicken

*bone in chicken breast stuffed w/ provolone, leeks, fresh rosemary & thyme, finished w/ a dijon cream sauce served over smashed potato, brussels sprouts*

#### Scallops

*pan seared sea scallops served over a sweet pea risotto & a carrot cream, finished w/ a fresh herb butter*

#### Honey Glazed Salmon

*pan roasted in oven w/ a brown butter lime sauce, finished w/ an avocado crema served over a shrimp quinoa risotto*

#### Truffle & Cheese Sacchetti

*fresh mini pasta "purses" stuffed w/ parmesan, pecorino, ricotta & mozzarella cheese blended w/ black truffle peelings & truffle oil, finished in a porcini alfredo sauce*

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### Course Four

#### Dessert

*Chocolate Cherry Mousse  
Strawberry & Banana Foster*