



SOUP & SNACK

SOUP OF THE DAY | MP

CRUDITÉ SEASONAL VEGGIES | 10

MARINATED OLIVES AND PARMESAN | 9

COUNTRY DI PARMA | 12

Prosciutto di Parma, Parmesan, Roma Tomato, Crostini

STARTERS

HUMMUS SPREAD | 12

Served with Grilled Pita Bread

PORTUGUESE OCTOPUS | 16

Watermelon, Feta, Radish, Olives, Celery Hearts, Chives

TUNA TARTARE | 16

Avocado, Citrus-Soy, Yucca Chips

TRUFFLE MAC AND CHEESE | 14

Elbow Noodles, Béchamel, Truffle Oil

LAMB LOLLIPOPS | 18

Crispy Artichoke, Leek Purée, Chermoula

CRISPY CALAMARI | 12

Crispy Lemon, Peppercini Sauce

PEI MUSSELS | 19

Linguisa Sausage, White Wine, Garlic, Fresno Chili, Country Bread

PULLED PORK SLIDERS | 12

Crispy Onions, Pickles

GERMAN PRETZEL | 11

With Béchamel

CRISPY WINGS (DOZ) | 13

Buffalo, Bourbon, Teriyaki or Ghost Chili

SALADS

CAESAR | 12

Classic Caesar with Crispy Parmesan Crostinis
Add Chicken | 6 Shrimp | 8

BABY ICEBERG WEDGE | 14

Double Smoked Bacon, Maytag Crumbles, Candied Walnuts, Brioche Crouton, Bleu Cheese Dressing, Chives

GINGER CHICKEN SALAD | 16

Napa Cabbage, Watercress, Soba Noodles, Sweet Chili Sauce, Toasted Sesame Seeds

BURRATA SALAD | 16

Burrata Cheese, Tomato, Baby Arugula, Frisée, Country Bread, Aged Honey Balsamic

ROAST BEETS AND GOAT CHEESE | 15

Frisée, Mâche, Goat Cheese, Apple, Toasted Almonds, Lemon Vinaigrette

WOOD FIRE PIZZA

MARGHERITA | 14

PEPPERONI | 17

VODKA PROSCIUTTO | 17

HAWAIIAN | 16

BLACK TRUFFLE | 25

ARUGULA | 16

VEGGIE | 15

SIDES

PUB FRIES | 7

TRUFFLE TATER TOTS | 8

CLASSIC OR JALAPEÑO MASHED | 8

GRILLED ASPARAGUS | 9

HARICOT VERTS | 9

SAUTÉED GARLIC SPINACH | 9

SIDE SALAD | 6

BURGERS

Brioche Bun served with Fries or Mixed Greens

PIER 115 TSUNAMI BURGER | 18

Grilled 1/2 Pound Prime Beef, Double Smoked Bacon, Grilled Pineapple, Soy, Sriracha Sauce

LOGAN BURGER | 18

Grilled 1/2 Pound Prime Beef, Caramelized Onions, Swiss Cheese, Garlic Herb Aioli

BLEU BURGER | 18

Grilled 1/2 Pound Prime Beef, Double Smoked Bacon, Maytag Bleu Cheese, Caramelized Onions, Sautéed Mushrooms

SADDLE BURGER | 17

Grilled 1/2 Pound Prime Beef, BBQ Sauce, Cheddar, Frizzled Onions

LAMB BURGER | 18

House Ground Lamb, Feta, Pickled Onions, Tzatziki Sauce

SALMON BURGER | 18

Scallions, Lemon Lime Zest, Avocado, Sweet Red Onions, Tartar Sauce, Baby Arugula

VEGGIE BURGER | 16

Garbanzo, Parsley, Onion, Garlic, Cilantro, Lemon Juice, Hummus, Yogurt Sauce

SANDWICHES

Served with Fries or Mixed Greens

GRIDDLED CHEESE | 14

Prosciutto, Caramelized Onions, Gruyere, Cheddar, Purple Mustard, Sourdough

PIER 115 BLT | 16

Thick Sliced Double Smoked Bacon, Avocado, Baby Iceberg, Tomato, Sriracha Aioli, Pullman White

PIER 115 RUEBEN | 18

House Smoked Pastrami, Fontina Cheese, Sauerkraut, Pickle, Peppercini, Tarragon Mustard Aioli, White Rye

BRAISED SHORT RIB PANINI | 16

Braised Short Rib, Caramelized Onions, Pickle, Gruyere Cheese, Ciabatta

TURKEY CLUB | 15

House Roasted Turkey Breast, Avocado, Tomato, Romaine, Bacon, Herb Mayo, Ciabatta

LOBSTER ROLL | 21

Maine Lobster, Lobster Aioli, Cucumber, Potato, Celery, Pickled Shallot, Brioche Long Roll, Crispy Idaho Chips in place of Fries

ENTRÉES

SPAGHETTI DEL MARE | 22

Manila Clams, PEI Mussels, Pancetta, White Wine, Garlic, Lemon, Parsley

BEAN TOWN FISH & CHIPS | 18

Beer Battered Cod Fillet, Zesty Lemon Tartar, French Fries

MISO GLAZED CHILEAN SEABASS | 34

Baby Bok Choy, Sunchoke Purée, Beet Purée

PAN SEARED ATLANTIC WILD SALMON | 27

Cauliflower & English Pea Tabouli, Meyer Lemon Yogurt

GRILLED BRONZINO | 27

Fennel Purée, Grape Tomato, Kalamata Olives, Capers, Brown Butter, Lemon Juice, Parsley

HALF BRICK CHICKEN | 23

Roasted Garlic, Yukon Gold Mashed, Lemon Chicken Jus

HOUSE SMOKED BOURBON BABY BACK RIBS | 24

Half Rack, Bourbon BBQ Sauce, French Fries

FILET MIGNON | 35

8 oz. Grilled Center Cut Filet, Garlic Spinach, Roasted Shallots, Herb Butter, Pier 115 Steak Sauce

