

Dinner Menu 4-10pm

*denotes petite plate

Seafood Entrées

All of our local Gulf Coast fish is selected daily and received whole so we may distinguish type, size and ultimate freshness.

Fish

Fresh Catch unique daily preparation of fresh fish - market price

Grilled Seabass GF sautéed spinach, tomato, white wine, artichoke, corn risotto and vegetables- \$26

Blackened Cod Alfredo Atlantic cod, angel hair pasta, scallions, snow peas, chopped tomato and shaved Asiago - \$17

Wasabi Tuna mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables - \$29

Grouper Picatta pan seared, lemon butter, fresh thyme, capers, corn risotto and vegetables - \$27

Fish & Chips tempura fried New England cod served with coleslaw, tartar sauce and fries - \$16

American Red Snapper GF grilled, saké mirin glaze, sticky rice and wok vegetables - \$24

Grilled Atlantic Salmon GF cranberry pineapple compote, corn risotto and vegetables - \$22

Fresh Fish GF

grilled or blackened & served with choice of two sides

Fresh Catch - market price	Tuna Steak - \$28
Black Grouper - \$26	Seabass - \$25
Atlantic Cod - \$16	Salmon - \$21
American Red Snapper - \$23	Shrimp (8) - \$24

Shellfish, Crustaceans, Mollusks

Crab Artichoke Pesto crab, artichokes, olive oil, garlic, spinach, tomato, penne pasta and Asiago - \$23 ■ \$17*

Shrimp Scampi Florentine shrimp, garlic, spinach, tomatoes, white wine and buttered angel hair- \$19.5

Sea Scallops GF diver sea scallops, blue cheese, bacon, beurre blanc, corn risotto, vegetables - \$26

Crab Cake(s) broiled and served with Creole rémoulade, corn risotto and vegetables - \$26 ■ \$18*

Lobster Tails GF twin 5oz tails, drawn butter, roasted fingerling potatoes and asparagus - \$29

Jumbo Lobster Tail GF one pound warm water tail, drawn butter, roasted fingerling potatoes and asparagus - \$42

Shrimp Tempura tempura fried shrimp, ponzu, sticky rice and wok vegetables - \$21 ■ \$16*

Stuffed Lobster broiled 8oz half lobster tail, crab stuffing, drawn butter, corn risotto, vegetables - \$28

Prime Rib Dinner Fridays & Saturdays

8oz - \$25 ■ 12oz - \$29 ■ 16oz - \$33

Landfood Entrées

Fresh Game delicately sourced protein from around the world - market price

Pork Porterhouse GF 10oz grilled Berkshire pork, port jus, roasted fingerling potatoes, asparagus - \$22

Thai Beef shaved sirloin, peanuts, shitake mushrooms, wok vegetables, sweet and spicy peanut sauce and sticky rice - \$23 ■ \$18*

Sirloin GF USDA prime cut, beef jus, garlic mashed potatoes and vegetables - \$24

Tenderloin of Beef port wine beef jus, hollandaise sauce, fried onions, garlic mashed potatoes and asparagus 8oz - \$33 ■ 5oz - \$27

Charbroiled Ribeye GF 14oz seasoned and charred with hickory roasted mushrooms and garlic mashed potatoes- \$30

Organic Half Chicken GF oven roasted, lemon beurre blanc, roasted fingerling potatoes and vegetables- \$22

Bruschetta Chicken breaded, pan seared, tomato, garlic, olive oil, mozzarella, basil and balsamic glaze with corn risotto and vegetables - \$19 ■ \$16*

Chicken Penne Pasta chicken, pancetta, snow peas, shitake mushrooms and sun-dried tomatoes in a Parmesan cream sauce - \$19 ■ \$16*

Chicken Cordon Bleu lightly breaded, ham, Swiss, lemon sauce, garlic mashed potatoes and vegetables - \$21

Rack of Lamb full rack of lamb, dijon, rosemary, garlic, bread crumbs and mint sauce with roasted fingerling potatoes and asparagus - \$33

Roast Duckling GF crispy half duckling, cranberry port demi glaze, roasted fingerling potatoes and vegetables - \$28

Steak Diane GF pan seared tenderloin, brandy sauce, garlic mashed potatoes and asparagus- \$28

Jambalaya GF andouille sausage, chicken and trinity in a spicy tomato broth- \$18

Sandwiches

■ **Pier 22 Burger** 8oz Angus beef grilled to order with choice of one topping - \$10

Chipotle Barbecue Chicken chipotle barbecue sauce, caramelized onions, and Swiss cheese on a ciabatta roll - \$9.5

Grouper Sandwich grilled, blackened or fried with tartar sauce on a ciabatta roll - \$15

Black Bean Burger black bean, panko, provolone, basil lime mayo on a ciabatta roll- \$9.5

Special Events



Downstairs multiple private dining areas with waterfront, sunset, and marina views

Indoor seating from 10 - 50 people

Outdoor venues seating up to 300 on our terrace

Available all year.

Upstairs waterfront ballroom overlooking the Manatee River and Twin Dolphin Marina seats up to 180 people for holiday parties, family gatherings, business meetings, weddings, and receptions



Pier 22 has professionally trained wedding and event planners available to help you with all of the details!

Contact us today to plan your next special occasion. **941.748.8087.**

Hours of Operation

Sun 11am - 10pm

Mon -Thurs 11:30am - 10pm

Fri & Sat 11:30am - 10:30pm

Weekly Specials

■ **Daily Happy Hour from 3-7pm**

■ **Tuesday**

FREE Wine and Cheese Tasting from 5-7pm

■ **Friday & Saturday**

Prime Rib Special from 4pm

■ **Sunday**

Brunch 11am-3pm

\$3 Mimosas & Bloody Marys ALL DAY

Oysters by the dozen-\$10

PIER 22

Restaurant - Patio - Ballroom

Takeout Menu

All Items Can be Ordered To Go



A Truly Unique
Waterfront Dining Experience

This sophisticated casual restaurant located on the Manatee River offers indoor and outdoor waterfront dining with an extensive menu ranging from sushi, fresh fish, choice steaks and wild game. Reservations are accepted for parties of 2-300+. We offer multiple private and semi-private dining rooms; an elegant **Ballroom**, a casual enclosed Florida style **Patio**, or al fresco dining on the **Waterfront Terrace**. Pier 22 also provides offsite catering in your home, office or setting of your choice.

Memorial Pier

**1200 First Avenue West
Bradenton, FL 34205**

Downtown Bradenton Waterfront

941.748.8087

www.pier22dining.com

Small Plates & Soup

■ **Seafood Appetizers**

- Apalachicola Oysters** GF half dozen - \$10
- Calamari** fried calamari and soy mustard sauce - \$10
- Crab Cake** broiled and served with Creole rémoulade - \$12.5
- Grouper Artichoke Gratin** grouper, artichokes, three cheeses and artisan flat bread - \$9
- Honey Walnut Shrimp** tempura fried shrimp, honey glazed, sprinkled with minced walnuts - \$12
- Sesame Seared Tuna** GF sesame cumin crust, sriracha, wasabi aioli and wakame salad - \$16
- Mussels & Bleu** GF white wine, garlic butter, spinach, bleu cheese and bacon - \$10
- Crab Artichoke Spring Rolls** crab, artichokes, cream cheese, scallions, Old Bay, sriracha - \$9
- Scallops in Prosciutto** GF wrapped scallops with romesco sauce - \$11

■ **Landfood Appetizers**

- Lamb Lollipops** dijon, rosemary, garlic, bread crumbs and mint sauce - \$13
- Escargot** boursin, white wine, garlic and puff pastry - \$11
- Asian Lettuce Wraps** GF bibb lettuce, ponzu chicken, Asian coleslaw, wasabi aioli, sriracha and peanut sauce - \$9
- St Louis Ribs** GF chipotle barbecue sauce, served with fresh slaw - \$10.5
- Bruschetta Flat Bread** GF tomato, garlic, basil, olive oil, arugula, mozzarella and balsamic vinaigrette- \$9
- Beef in Blanket** 100% all beef frank, puff pastry with spicy ketchup and grain mustard- \$7
- Sweet Thai Chicken** chicken and Asian vegetables tossed in sweet and spicy sauce - \$9
- Chick Pea Hummus** red pepper salsa, artisan flat bread, cucumber and carrot - \$9

■ **Soup**

- Soup of the Day** - \$4cup ■ \$7bowl
- New England Clam Chowder** creamy, filled with fresh clams, potatoes and vegetables, served with oyster crackers - \$4 cup ■ \$7 bowl
- Baked Onion Soup** caramelized sweet onions with fresh thyme, toasted croutons and melted provolone - \$7

Pizzas & Salads

■ **Handmade Pizzas**

- (available gluten free)
- Carnivale** prosciutto, capicola and pepperoni - \$10
- Margarita** tomatoes, basil and mozzarella- \$9
- Verde** goat cheese, artichokes, pesto, spinach, mozzarella and basil - \$10
- White Clam** garlic, olive oil, Alaskan clams, basil chiffonade and mozzarella - \$10

■ **Salads**

- Pier 22 House** mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, gorgonzola and grape tomatoes - \$8.5 large ■ \$5.5 small
- "1976"** iceberg lettuce and Parmesan dressing with applewood smoked bacon crumbles and chopped egg - \$8.5 large ■ \$5.5 small
- Mediterranean Chopped** GF romaine, tomatoes, cucumbers, red onion, olives, feta cheese and herb vinaigrette - \$8.5 large ■ \$5.5 small
- Traditional Caesar** - \$8.5 large ■ \$5.5 small
- Cobb** GF romaine, honey mustard vinaigrette, tomato, egg, bacon, gorgonzola and black olives - \$10
- Spinach & Apple** GF fresh spinach, Granny Smith apples, bacon, candied walnuts, dried cranberries, gorgonzola and apple vinaigrette - \$9.5
- Asian Soy Ginger** romaine, almonds, cucumbers, grape tomatoes, dried cranberries, roasted sesame seeds and soy ginger vinaigrette - \$8.5 large ■ \$5.5 small

Salad Additions GF add chicken - \$5 ■ add salmon or shrimp - \$8 ■ add crab - \$9 ■ add grouper - \$9

Mozzarella Caprese GF evoo, fresh mozzarella, tomatoes, balsamic glaze and basil leaves - \$10

Asian Calamari fried calamari, chopped romaine, dried cranberries, mandarin oranges, toasted almonds, onion and soy ginger vinaigrette - \$13

Steak Salad sliced sirloin, mixed field greens, gorgonzola, cherry tomatoes, raspberry vinaigrette and sweet fried onions - \$15

Edamame GF warm soy beans garnished with kosher salt, grape tomatoes and lemon wedges - \$5

Wakame fresh seaweed salad with sesame essence and grape tomatoes - \$6.5

Lunch Menu 11:30am-4pm

■ **Sandwiches**

- Chef Sandwich** chef created sandwich of the day-\$MP
- Pier 22 Burger** 8oz Angus beef grilled to order with choice of one topping - \$10
- Chipotle Barbecue Chicken** chipotle barbecue sauce, caramelized onions, and Swiss cheese on a ciabatta roll - \$9.5
- Chicken & Balsamic Portobello** roasted red pepper, tapenade and smoked Gouda on a ciabatta roll - \$11
- Grouper Sandwich** grilled, blackened or fried with tartar sauce on a ciabatta roll - \$15
- Crab Cake** broiled and served on an English muffin with Creole rémoulade, tomato, cheddar cheese - \$13
- Black Bean Burger** black bean, panko, provolone, basil lime mayo on a ciabatta roll- \$9.5
- Corned Beef Reuben** corned beef, sauerkraut, Swiss cheese and relish aioli on toasted rye - \$9
- Fried Alligator Sandwich** breaded scaloppini gator, honey mustard, provolone, lettuce, tomato on a ciabatta roll - \$9
- Soft Shell Crab** tempura battered on a housemade bun with Asian tartar - \$11
- Pressed Cuban** GF roast pork, house flat bread, ham, shaved dill pickle, Swiss cheese and grain mustard- \$11
- Chilled Salad Croissant** chicken or tuna salad served on a fresh butter croissant - \$10
- French Dip** shaved prime rib and provolone on a ciabatta roll with au jus - \$13
- Salmon BLT Club** salmon, provolone, avocado, blt, and pesto aioli on toasted white bread - \$13

■ **Entrées**

- Fresh Catch** chef's fresh fish prepared daily - market price
- Chicken Penne Pasta** grilled chicken, pancetta, snow peas, shiitake mushrooms, and sun-dried tomatoes in a Parmesan cream sauce- \$16
- Grouper Picatta** lemon butter, fresh thyme, toasted capers, corn risotto and vegetables - \$16
- Crab Artichoke Pesto** lump blue crab, olive oil, artichokes, garlic, spinach, tomato, penne pasta and Asiago - \$16
- Fish & Chips** tempura fried New England cod served with tartar sauce, coleslaw and fries - \$12
- Jambalaya** GF andouille sausage, chicken and trinity in a spiced tomato broth - \$16

Daily Happy Hour Menu 3-7pm

■ **\$4 Drinks**

Mojitos

Traditional ■ Coconut ■ Mango ■ Pineapple

Martinis

Traditional ■ Apple ■ Cosmopolitan ■ Snooty-tini

Bartender Cocktails

Captain "Bell" ■ Tropical "Red" ■ Pier 22 Sangria ■ Campbell's Wildberry Lemonade

■ **Small Plates**

Appetizers \$5

Annalida's Drums ■ Balsamic Chips ■ Beef in Blanket ■ Crab Artichoke Spring Rolls

Appetizers \$6

Calamari ■ Mussels and Bleu GF ■ St Louis Ribs GF ■ Apalachicola Oysters GF ■ Margarita Pizza ■ Grouper Artichoke Gratin

Sushi California Roll ■ Spicy Sake ■ Dynamite

Desserts

Creme Brulee GF traditional Tahitian vanilla bean custard with a crisp sugar crust - \$8

Peanut Butter Pie creamy peanut butter mousse on an Oreo crust with chocolate ganache - \$8

Key Lime Meringue Pie light key lime mousse in a graham cracker crust - \$7

Chocolate Lava Cake served with berries and creme anglaise - \$8

Chocolate Banana Bread Pudding housemade bread, custard, bananas, chocolate, creme anglaise - \$7

Raspberry Sorbet - \$6

New York Cheese Cake cream cheese filling on a graham cracker crust with a fresh berry coulis - \$7

Apple Cobbler Granny Smith apples, cinnamon crumb topping with vanilla ice cream - \$7

Carrot Cake with cream cheese icing and chopped pecans - \$7