

The Pier at Watch Hill

Dinner Menu

SOUPS

- NEW ENGLAND CLAM CHOWDER\$ 5
DICED CLAMS AND POTATOES IN A CREAMY CHOWDER
- CROCK OF BISTRO ONION SOUP AU GRATIN.....\$ 7
CLASSIC BAKED ONION SOUP WITH SWISS CHEESE

APPETIZERS

- THE PIER'S JUMBO SHRIMP COCKTAIL \$ 12
*LARGE SHRIMP STEAMED WITH SPICES AND CHILLED
 SERVED WITH OUR ZESTY COCKTAIL SAUCE*
- SIX LITTLENECK CLAMS ON THE 1/2 SHELL* \$ 10
PREPARED OREGANATA OR CASINO STYLE
- SAUTÉED MUSSELS WITH SPICY MARINARA..... \$ 11
*PRINCE EDWARD ISLAND MUSSELS, STEAMED
 WITH MARINARA AND SPICES*
- PANKO CRUSTED CRAB CAKE..... \$ 10
*MARYLAND CRAB MEAT, SPICES, LIGHTLY BREADED, SAUTÉED
 SERVED WITH COCKTAIL OR TARTAR SAUCE*
- SLICED TOMATO WITH FRESH MOZZARELLA\$ 9
GARNISHED WITH BASIL AIOLI
- CALAMARI FRITTI \$ 10
RINGS OF CALAMARI LIGHTLY FRIED WITH FRA DIAVOLO SAUCE

**CHECK OUT
 TODAY'S SPECIALS
 ON THE BLACKBOARD**

WE ACCEPT



FIRE ISLAND CONCESSIONS, LLC, IS AN AUTHORIZED NATIONAL PARK SERVICE CONCESSIONAIRE FOR THE FIRE ISLAND NATIONAL SEASHORE

ENTREES

- MARINATED PORTERHOUSE STEAK* \$ 35
*20 OZ. PORTERHOUSE SOAKED IN OUR SPECIAL MARINADE
 GRILLED TO YOUR ORDER AND SERVED WITH FRESH VEGETABLES*
- LONG ISLAND DUCK \$ 24
*"FIRE ISLAND'S FINEST" SERVED CRISPY SKINNED
 WITH GRILLED CORN BREAD AND FRESH RASPBERRY SAUCE*
- JUMBO CRAB STUFFED SHRIMP \$ 26
*LARGE SHRIMP STUFFED WITH CRABMEAT AND BAKED WITH
 GARLIC LEMON AND WINE*
- PAN SEARED SALMON \$ 25
SERVED WITH A CREAMY DILL AND CAPER SAUCE
- BREAST OF CHICKEN AU FROMAGE \$ 23
*CHICKEN BREAST SAUTÉED IN BUTTER WITH SHALLOTS
 AND WHITE WINE, TOPPED WITH PARMESAN CHEESE,
 SWISS CHEESE, AND BACON*
- RIGATONI ALA VODKA (WITH CHICKEN \$22) \$ 18
*IMPORTED PASTA TOSSED WITH DICED TOMATOES,
 HEAVY CREAM, VODKA, AND CHEESE*
- LINGUINE WITH CLAM SAUCE..... \$ 18
*FRESH CLAMS TOSSED WITH GARLIC, OLIVE OIL, WHITE WINE,
 AND PARSLEY SERVED OVER A BED OF IMPORTED LINGUINE*
- THE OUTRAGEOUS BURGER PLATTER* \$ 15
*10 OZ. BURGER WITH YOUR CHOICE OF TOPPINGS SERVED
 WITH ICEBERG LETTUCE, SLICED TOMATO, RED ONION, AND
 CROWNED WITH CRISPY FRIED ONIONS*

ENTREES ARE SERVED WITH A HOUSE SALAD
 NON PASTA DISHES ARE SERVED WITH YOUR CHOICE OF
 PARSLEY SMASHED POTATOES, FRENCH FRIES, OR RICE PILAF

**Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

DINNER SALADS

- CLASSIC SPINACH SALAD \$ 9
*BABY SPINACH WITH FRESH MUSHROOMS, COOKED
 EGGS, CRUMBLER BACON, AND A CHOICE OF DRESSING*
- CAESAR SALAD\$ 10
*ROMAINE LETTUCE, SEASONED CROUTONS, CAESAR
 DRESSING TOPPED WITH SHREDDED PARMESAN CHEESE*
- COBB SALAD..... \$ 12
*CHOPPED LETTUCE, DICED TOMATO, CHOPPED BACON,
 DICED CUCUMBERS, DICED AVOCADO, AND CRUMBLER
 BLEU CHEESE SERVED WITH RANCH DRESSING*

ADD CHICKEN \$4 OR ADD SHRIMP \$6

DESSERTS

- CHOCOLATE CAKE \$ 8
- ICE CREAM \$ 5
- APPLE PIE \$ 6
- APPLE PIE ALA MODE..... \$ 8

KIDS MENU

- CHICKEN STRIPS \$ 8
- GRILLED CHEESE \$ 7
- MOZZARELLA STICKS \$ 7
- HAMBURGER (CHEESEBURGER \$7⁵)* \$ 7
- GRILLED HOT DOG \$ 6

KIDS MEALS ARE SERVED WITH FRENCH FRIES
 AND A SMALL SODA OR APPLE JUICE