



# GLUTEN FREE & VEGETARIAN MENU

GF = GLUTEN FREE  
V = VEGETARIAN

## THE OYSTER ROOM

- EAST COAST OYSTERS <sup>GF</sup> .....3 for 8
- WEST COAST OYSTERS <sup>GF</sup> .....3 for 9
- CRAIG'S WAY OYSTERS <sup>GF</sup> (pepper & lemon).....3 for 8
- 10 PEEL & EAT GULF SHRIMP <sup>GF</sup> .....14

**SERIOUS SHELLFISH TOWER <sup>GF</sup>** - 3 oysters,  
10 peel & eat shrimp, king crab leg.....25

**ULTIMATE SHELLFISH TOWER <sup>GF</sup>** - 3 East  
coast oysters, 3 West coast oysters,  
10 peel & eat shrimp, king crab leg,  
shrimp ceviche.....45

## GLUTEN FREE PIZZA

### RED

- MARGHERITA <sup>V</sup>** -fresh mozzarella,  
sweet tomato sauce, torn basil.....12
- PEPPERONI** -house blend mozzarella,  
pepperoni, Hungarian peppers.....13
- ROASTED VEGETABLE <sup>V</sup>** -house blend  
mozzarella, zucchini, cauliflower,  
tomato, red onion, garlic.....14
- SALAMI** -house blend mozzarella,  
imported thin slice Salami, arugula,  
red onion.....14
- SAUSAGE AND MUSHROOM** -house blend  
mozzarella Italian sausage,  
wild mushrooms .....14.5
- BBQ** -house blend mozzarella, chipotle  
bbq, crispy pork belly, pineapple,  
cilantro, red onion.....15.5
- THE FOUR PIGS** -house cheese, pork belly,  
guanciale, Italian sausage,  
pepperoni cilantro.....16.5

### WHITE

- QUATTRO FORMAGGIO <sup>V</sup>** -alfredo, mozz,  
provolone, fontina, feta, rosemary.....14
- THE GARLIC <sup>V</sup>** -house mozzarella blend,  
sweet roasted garlic, artichokes.....14.5
- WILD MUSHROOM AND ASPARAGUS <sup>V</sup>** -  
house mozzarella blend, wild mushrooms,  
slivered asparagus.....14.5
- CRISPY POTATO** -Fontina cheese, caramelized  
onion, parmesan, arugula, crispy  
guanciale.....15
- GREEK** -feta cheese, mozzarella, salami,  
Hungarian peppers, kalamatas,  
red onion, spinach.....15.5
- PESTO SHRIMP** -gulf shrimp, feta,  
garlic basil pesto, roasted tomatoes,  
red onion.....16.5



**TRUST ME PIE.....\$14.5**  
personally crafted  
by our pizziola!

## FROM THE KITCHEN

- ANCHO CHILI LIME CHIPS <sup>GF</sup>** - crispy yellow corn tortilla chips, avocado sour cream, pico de gallo.....5
- FLAMING SAGANAKI <sup>V</sup>** - melted kasseri cheese, brandy, lemon, warm ciabatta.....7
- MELTED PECORINO <sup>V</sup>** - soft parmesan, fresh apple, honey, crostini.....8
- ROASTED GARLIC HUMMUS <sup>V</sup>** - sweet roasted garlic, lemon, crispy fried pita.....8
- PICKLED TOMATOES <sup>V</sup>** - pickled cherry tomatoes, creamy feta cheese, olive tapenade,  
ciabatta crostini.....8
- SILVER PIG NACHOS <sup>GF</sup>** - ancho lime chips, house queso, avocado, pico de gallo, shaved romaine.....8
- ROASTED BEETS <sup>GF V</sup>** - arugula, goat cheese, toasted almond, citrus vinaigrette.....8
- CURRIED CAULIFLOWER <sup>GF V</sup>** - whipped feta, golden raisins, parsley.....8
- FRENCH ONION FONDUE <sup>V</sup>** - Swiss, fontina, caramelized onions, rustic ciabatta.....9
- DEVILS ON HORSEBACK <sup>GF</sup>** - Gruyere stuffed dates, applewood smoked bacon, cilantro-citrus vinaigrette.....9
- CRISPY PORK BELLY <sup>GF</sup>** - Michigan maple-bourbon glaze, spiced pecans.....10

**Truffle popcorn complimentary at the bar upon request**

*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.*