



## THE OYSTER ROOM

### T.S.P. ROCKEFELLER

3 for 11 or 5 for 15

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

**SERIOUS SHELLFISH TOWER** - 3 oysters,  
10 peel & eat shrimp, king crab leg.....25

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

## PIZZAS

RED

Classic or Gluten Free (add 2)

WHITE

- MARGHERITA** -fresh mozzarella,  
sweet tomato sauce, torn basil.....10
- PEPPERONI** -house blend mozzarella,  
pepperoni, Hungarian peppers.....11
- ROASTED VEGETABLE** -house blend  
mozzarella, zucchini, cauliflower,  
tomato, red onion, garlic.....12
- SALAMI** -house blend mozzarella,  
imported thin slice Salami, arugula,  
red onion.....12
- SAUSAGE AND MUSHROOM** -house blend  
mozzarella Italian sausage,  
wild mushrooms .....12.5
- BBQ** -house blend mozzarella, chipotle  
bbq, crispy pork belly, pineapple,  
cilantro, red onion.....13.5
- THE FOUR PIGS** -house cheese, pork belly,  
guanciale, Italian sausage,  
pepperoni cilantro.....14.5

- QUATTRO FORMAGGIO** -alfredo, mozz,  
provolone, fontina, feta, rosemary.....12
- THE GARLIC** -house mozzarella blend,  
sweet roasted garlic, artichokes..... 12.5
- WILD MUSHROOM AND ASPARAGUS** -  
house mozzarella blend, wild mushrooms,  
slivered asparagus..... 12.5
- CRISPY POTATO** -Fontina cheese, caramelized  
onion, parmesan, arugula, crispy  
guanciale.....13
- GREEK** -feta cheese, mozzarella, salami,  
Hungarian peppers, kalamatas,  
red onion, spinach..... 13.5
- PESTO SHRIMP** -gulf shrimp, feta,  
garlic basil pesto, roasted tomatoes,  
red onion..... 14.5



**TRUST ME PIE**.....\$12.5  
personally crafted  
by our pizziola!

## FROM THE KITCHEN

- ANCHO CHILI LIME CHIPS** - crispy yellow corn tortilla chips, avocado sour cream, pico de gallo.....5
- FLAMING SAGANAKI** - melted kasseri cheese, brandy, lemon, warm ciabatta .....7
- MELTED PECORINO** - soft parmesan, fresh apple, honey, crostini.....8
- ROASTED GARLIC HUMMUS** - sweet roasted garlic, lemon, crispy fried pita .....8
- PICKLED TOMATOES** - pickled cherry tomatoes, creamy feta cheese, olive tapenade,  
ciabatta crostini.....8
- SILVER PIG NACHOS** - ancho lime chips, house queso, avocado, pico de gallo, shaved romaine.....8
- ROASTED BEETS** - arugula, goat cheese, toasted almond, citrus vinaigrette.....8
- CURRIED CAULIFLOWER** - whipped feta, golden raisins, parsley.....8
- FRENCH ONION FONDUE** - Swiss, fontina, caramelized onions, rustic ciabatta .....9
- DEVILS ON HORSEBACK** - Gruyere stuffed dates, applewood smoked bacon, cilantro-citrus vinaigrette.....9
- CHIPOTLE BBQ GLAZED RIBS** - St. Louis ribs, chipotle-honey glaze.....9
- CRISPY PORK BELLY** - Michigan maple-bourbon glaze, spiced pecans.....10
- SHORT RIB STREET TACOS** - avocado sour cream, pickled onion, lime.....11
- GULF SHRIMP CEVICHE** - shrimp, avocado, jalapeño, lime, crispy wontons .....12

**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.