



FROM THE OYSTER ROOM

EAST COAST OYSTERS	4 each / 6 for 22
WEST COAST OYSTERS	4 each / 6 for 22
PEPPER & LEMON OYSTERS	4 each
T.S.P. ROCKEFELLER	4 each
1/2 LB. PEEL & EAT CAJUN SHRIMP	12
GULF SHRIMP CEVICHE	12
shrimp, avocado, jalapeño, lime, crispy wontons	

SERIOUS SHELLFISH TOWER
3 oysters, 10 peel & eat shrimp, snow crab claws
42

ULTIMATE SHELLFISH TOWER
5 east coast oysters, 5 west coast oysters
10 peel & eat shrimp, snow crab claws
gulf shrimp ceviche
58

SMALL PLATES

LIME CHIP TRIO mango salsa, pico de gallo, poblano guacamole	8
TRUFFLE CHEESE BREAD mozzarella, fontina, Parmesan, garlic, parsley, house marinara	11
DEVILS ON HORSEBACK gruyere stuffed dates, applewood smoked bacon, cilantro vinaigrette	9
SILVER PIG NACHOS ancho lime chips, house queso, avocado, pico de gallo, shaved romaine	10
MELTED PECORINO soft parmesan, fresh apple, honey, crostini	12
TRUFFLE SAGANAKI flaming kasseri cheese, brandy, lemon, artisan bread	11
JUMBO CHICKEN WINGS 1 lb. Diamonds blue cheese dressing, celery (choice of blistered jalapeño, sweet & spicy or ancho BBQ)	14

FEATURED CHARCUTERIE

rotating chef's choice of meat and cheese, served with paired accompaniments 18

TACOS



3 flour tortillas

Corn tortillas available upon request

GRILLED CHICKEN pico de gallo, cilantro-lime sour cream	12
SHORT RIB avocado sour cream, pickled onion, pico de gallo, lime	14

PIZZA

RED

MARGHERITA fresh mozzarella sweet tomato sauce, torn basil	13
PEPPERONI house blend mozzarella pepperoni, Hungarian peppers	14
BBQ CHICKEN house blend mozzarella chipotle bbq chicken, cilantro, red onion	14
ROASTED VEGETABLE house blend mozzarella, zucchini cauliflower, tomato, red onion, garlic	16
SAUSAGE & MUSHROOM house blend mozzarella Italian sausage, wild mushrooms	15

Gluten Free Available (add 2)

THE FOUR PIGS
house cheese
pork belly
guanciale
Italian
sausage
pepperoni
cilantro
16

WHITE

ROASTED GARLIC sweet roasted garlic house blend mozzarella, artichokes	12
QUATTRO FORMAGGIO alfredo mozz, provolone, fontina, feta, rosemary	14
GREEK feta cheese, mozzarella Hungarian peppers, kalamata olives, red onion, spinach	15
WILD MUSHROOM & ASPARAGUS house blend mozzarella wild mushrooms, slivered asparagus	15
TOUR OF ITALY pecorino prosciutto, pesto, balsamic	16

DESSERT

MOM'S FAMOUS CARROT CAKE served warm & frosted to order, available gluten free	11
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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.*

COCKTAILS

THE JUSTIN TIMBERLAKE (Mexican Mule) Altos Tequila Plata, Gosling's ginger beer, fresh lime, simple	12
COCONUT BERRY DAIQUIRI Plantation Barbados 5-Star Rum, coconut milk, strawberry, raspberry, lime	13
BLOOD ORANGE MARTINI Absolut Vanilia, blood orange puree, fresh lemon, simple, fava	13
WINE OVER WHISKEY Paddy's, Luxardo Maraschino Liqueur, fresh lemon, cabernet float	13
STRAWBERRY FIELDS Valentine Liberator Gin, muddled strawberries, lavender, honey	13
BETTER THAN CHOCOLATE Vanilla E&J Brandy, Godiva, Frangelico, Buttershots	13

SPUN SUGAR COCKTAILS

'SKINNY BITCH' Zim's 59 Vodka, Cointreau, fresh lemon & cranberry
sweetened with spun sugar melted tableside ... for the skinny b in all of us 15

THE RASPBERRY BUBBLE Spun sugar melted tableside with Valentine White Blossom Vodka
raspberry coulis, fresh lemon & prosecco float 14

ROSEMARY MAPLE SOUR Bulleit Bourbon, rosemary infused maple syrup, fresh lemon	14
CELLO NEGRONI Tangueray Gin, Lillet Blanc, Aperol	14
CORKTOWN COOLER Two James Gin, muddled cucumber, jalapeño, cilantro, lime, pinch of salt	14
TASTES LIKE JESUS Altos Tequila Plata, fresh orange & lime juices, house infused agave nectar	14
RYAN'S OLD FASHIONED Maker's Mark Bourbon, Luxardo Cherries, Orange	15
SAZERAC Absinthe Ordinaire Rinse, Rittenhouse Rye, Peychauds Bitters, simple	15
TO PARIS, WITH LOVE Vanilla E&J Brandy, Domaine de Canton, Cointreau, burnt rosemary	15

WINE

- PINK & WHITE -

ROSÉ Diamarine, Provence FR 2023	12/45
CHARDONNAY Sea Sun by Caymus, California 2022	13/50
CHARDONNAY Far Niente by Nickel & Nickel, Napa Valley, California 2020	95
PINOT GRIGIO 13 Celsius, Italy 2022	12/45
SAUVIGNON BLANC Babich, New Zealand 2023	13/50
SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand 2023	75
VIOGNIER Darioush, Napa Valley, California 2018	105

- RED -

PINOT NOIR Due Torri, Venetie, Italy 2021	11/40
PINOT NOIR Belle Gloss 'Las Alturas', Santa Lucia, California 2018	65
CABERNET SAUVIGNON Don Silvestre Valle Central, Chile 2019	11/40
CABERNET SAUVIGNON Duckhorn, Napa Valley, California 2018	115
TEMPRANILLO Venta Morals, Spain 2023	11/40
PETIT SYRAH Stag's Leap, Napa Valley, California 2020	85
RED BLEND Intrinsic, Columbia Valley, Washington 2020	60
RED BLEND Stag's Leap, 'The Investor,' California 2020	105

- SPARKLING -

PROSECCO Ruggeri, Veneto, Italy	12/50
SPARKLING Les Allies Blanc de Blancs Côte d'Or Burgundy, France	9/35
SPARKLING Ferrari Brut, Trentino, Italy NV	60

BEER

Labatt	5	Ace Pineapple Cider	6
Michelob Ultra	5	Great Lakes Edmund Fitzgerald Porter	6
Labatt N/A	5	Bell's Two Hearted IPA	6
Bud Light	5	Bell's Seasonal	7
Coors Light	5	Old Nation M-43 IPA	7
3 Floyds Alpha King Pale Ale	6	Black Cherry Whiteclaw	7
Cheboygan Brewing Lighthouse Amber	6	Long Drink	7
Bavik Belgian Pilsner	6	High Noon	7
Cheboygan Brewing Blood Orange Honey	6		