



FROM THE OYSTER ROOM

EAST COAST OYSTERS	3 for 11 / 6 for 20
WEST COAST OYSTERS	3 for 12 / 6 for 22
PEPPER & LEMON OYSTERS	4 each
T.S.P. ROCKEFELLER	3.50 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
30

ULTIMATE SHELLFISH TOWER

5 east coast oysters, 5 west coast oysters
10 peel & eat shrimp, snow crab claws
gulf shrimp ceviche
45

SMALL PLATES

LIME CHIP TRIO	mango salsa, pico de gallo, poblano guacamole	7
TRUFFLE CHEESE BREAD	mozzarella, fontina, Parmesan, garlic, parsley, house marinara	9
DEVILS ON HORSEBACK	gruyere stuffed dates, applewood smoked bacon, cilantro vinaigrette	8
SILVER PIG NACHOS	ancho lime chips, house queso, avocado, pico de gallo, shaved romaine	9
MELTED PECORINO	soft parmesan, fresh apple, honey, crostini	10
TRUFFLE SAGANAKI	flaming kasseri cheese, brandy, lemon, artisan bread	10
JUMBO CHICKEN WINGS	1 lb. Diamonds blue cheese dressing, celery (choice of blistered jalapeño, sweet & spicy or ancho BBQ)	13

TACOS

3 flour tortillas

Corn tortillas available upon request

GRILLED CHICKEN pico de gallo, cilantro-lime sour cream 10

SHORT RIB avocado sour cream, pickled onion, pico de gallo, lime 12

PIZZA

RED

MARGHERITA	fresh mozzarella sweet tomato sauce, torn basil	12
PEPPERONI	house blend mozzarella pepperoni, Hungarian peppers	13
BBQ CHICKEN	house blend mozzarella chipotle bbq chicken, cilantro, red onion	13
ROASTED VEGETABLE	house blend mozzarella, zucchini cauliflower, tomato, red onion, garlic	14
SAUSAGE & MUSHROOM	house blend mozzarella Italian sausage, wild mushrooms	14

Gluten Free Available (add 2)

WHITE

ROASTED GARLIC	sweet roasted garlic house blend mozzarella, artichokes	11
QUATTRO FORMAGGIO	alfredo mozz, provolone, fontina, feta, rosemary	12
GREEK	feta cheese, mozzarella Hungarian peppers, kalamata olives, red onion, spinach	13
WILD MUSHROOM & ASPARAGUS	house blend mozzarella wild mushrooms, slivered asparagus	14
TOUR OF ITALY	pecorino prosciutto, pesto, balsamic	15

THE FOUR PIGS

house cheese
pork belly
guanciale
Italian
sausage
pepperoni
cilantro
16

DESSERT

DIAMONDS CARROT CAKE

served warm & frosted to order, available gluten free 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 foodborne 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 Vanilla, 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 Meukow Vanilla Cognac, 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 Buffalo Trace Bourbon, Luxardo Cherries, Orange	15
SAZERAC Absinthe Ordinaire Rinse, Rittenhouse Rye, Peychauds Bitters, simple	15
TO PARIS, WITH LOVE Meukow Vanilla Cognac, Domaine de Canton, Cointreau, burnt rosemary	15

WINE

ROSÉ Champs de Provence 2019	- PINK & WHITE -	9/35
CHARDONNAY Sea Sun by Caymus, California 2016		13/40
CHARDONNAY Far Niente by Nickel & Nickel, Napa Valley, California 2017		85
PINOT GRIGIO 13 Celsius, Italy 2017		12/40
SAUVIGNON BLANC Babich, New Zealand 2018		13/40
SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand 2018		65
VIOGNIER Darioush, Napa Valley, California 2018		90
PINOT NOIR 10 Span, California 2016	- RED -	9/35
PINOT NOIR Belle Gloss 'Las Alturas', Santa Lucia, California 2016		60
CABERNET SAUVIGNON Black's Station Yolo County, California 2018		11/40
CABERNET SAUVIGNON Canvasback by Duckhorn, Red Mountain, Washington 2015		75
RED BLEND Patamar Reserva, Portugal 2015		11/40
RED BLEND Intrinsic, Columbia Valley, Washington 2017		50
RED BLEND 8 Years in the Desert by Orin Swift, California 2017		85
PROSECCO Ruggeri, Veneto, Italy	- SPARKLING -	9/35
SPARKLING JP Chenet Brut, France		9/35
SPARKLING Ferrari Brut, Trentino, Italy NV		60
CHAMPAGNE Veuve Clicquot Yellow Label, France NV		105

BEER

Labatt	4	Cheboygan Brewing Blood Orange Honey	6
Michelob Ultra	4	Short's Brewing Soft Parade	6
Labatt N/A	4	Ace Pineapple Cider	6
Bud Light	4	Dark Horse Boffo Brown Ale	6
Miller light	4	Great Lakes Edmund Fitzgerald Porter	6
Coors Light	4	Bell's Two Hearted IPA	6
Dogfish 60 Minute IPA	6	Bell's Oberon	7
Lagunitas Maximus IPA	6	Old Nation M-43 IPA	7
Cheboygan Brewing Lighthouse Amber	6	New Holland's 'Dragon's Milk'	
Bavik Belgian Pilsner	6	Bourbon Barrel Aged Stout	7