



## 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	

<b>SERIOUS SHELLFISH TOWER</b> 3 oysters, 10 peel & eat shrimp, snow crab claws 42
<b>ULTIMATE SHELLFISH TOWER</b> 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

<b>FEATURED CHARCUTERIE</b> rotating chef's choice of meat and cheese, served with paired accompaniments	18
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## 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

<b>RED</b>	Gluten Free Available (add 2)	<b>WHITE</b>	
<b>MARGHERITA</b> fresh mozzarella sweet tomato sauce, torn basil	13	<b>ROASTED GARLIC</b> sweet roasted garlic house blend mozzarella, artichokes	12
<b>PEPPERONI</b> house blend mozzarella pepperoni, Hungarian peppers	14	<b>QUATTRO FORMAGGIO</b> alfredo mozz, provolone, fontina, feta, rosemary	14
<b>BBQ CHICKEN</b> house blend mozzarella chipotle bbq chicken, cilantro, red onion	14	<b>GREEK</b> feta cheese, mozzarella Hungarian peppers, kalamata olives, red onion, spinach	15
<b>ROASTED VEGETABLE</b> house blend mozzarella, zucchini cauliflower, tomato, red onion, garlic	16	<b>WILD MUSHROOM &amp; ASPARAGUS</b> house blend mozzarella wild mushrooms, slivered asparagus	15
<b>SAUSAGE &amp; MUSHROOM</b> house blend mozzarella Italian sausage, wild mushrooms	15	<b>TOUR OF ITALY</b> pecorino prosciutto, pesto, balsamic	16

<b>THE FOUR PIGS</b> house cheese pork belly guanciale Italian sausage pepperoni cilantro 16
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## DESSERT

<b>MOM'S FAMOUS CARROT CAKE</b> 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

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

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

## WINE

### - PINK & WHITE -

<b>ROSÉ</b> Berne 'Romance' Rose Provence FR 2021	12/40
<b>CHARDONNAY</b> Sea Sun by Caymus, California 2021	13/45
<b>CHARDONNAY</b> Far Niente by Nickel & Nickel, Napa Valley, California 2017	85
<b>PINOT GRIGIO</b> 13 Celsius, Italy 2020	12/40
<b>SAUVIGNON BLANC</b> Babich, New Zealand 2021	13/45
<b>SAUVIGNON BLANC</b> Cloudy Bay, Marlborough, New Zealand 2021	65
<b>VIOGNIER</b> Darioush, Napa Valley, California 2018	90

### - RED -

<b>PINOT NOIR</b> Due Torri, Venetie, Italy 2021	10/35
<b>PINOT NOIR</b> Belle Gloss 'Las Alturas', Santa Lucia, California 2018	60
<b>CABERNET SAUVIGNON</b> Andeluna Cabernet Mendoza, Argentina 2019	11/40
<b>CABERNET SAUVIGNON</b> Duckhorn, Red Mountain, Washington 2018	105
<b>TEMPRANILLO</b> Venta, Morals, Spain 2021	11/40
<b>PETIT SYRAH</b> Stag's Leap, Napa Valley, California 2019	75
<b>RED BLEND</b> Intrinsic, Columbia Valley, Washington 2018	50
<b>RED BLEND</b> Stag's Leap, 'The Investor,' California 2020	90

### - SPARKLING -

<b>PROSECCO</b> Ruggeri, Veneto, Italy	10/40
<b>SPARKLING</b> Les Allies Blanc de Blancs Côte d'Or Burgundy, France	9/35
<b>SPARKLING</b> 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 Oberon	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		