



## FROM THE OYSTER ROOM

<b>EAST COAST OYSTERS</b>	3 for 14 / 6 for 24
<b>WEST COAST OYSTERS</b>	3 for 14 / 6 for 24
<b>PEPPER &amp; LEMON OYSTERS</b>	3 for 15 / 6 for 25
<b>T.S.P. ROCKEFELLER</b>	3 for 15 / 6 for 25
<b>1/2 LB. PEEL &amp; EAT CAJUN SHRIMP</b>	14
<b>GULF SHRIMP CEVICHE</b>	15
shrimp, avocado, jalapeño, lime, crispy wontons	

<p><b>SERIOUS SHELLFISH TOWER</b> 3 oysters, 10 peel &amp; eat shrimp, snow crab claws 45</p> <p><b>ULTIMATE SHELLFISH TOWER</b> 5 east coast oysters, 5 west coast oysters 10 peel &amp; eat shrimp, snow crab claws gulf shrimp ceviche 60</p>
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## SMALL PLATES

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

## TACOS



3 flour tortillas

*\*\*Corn tortillas available upon request\*\**

<b>GRILLED CHICKEN</b> pico de gallo, cilantro-lime sour cream	13
<b>SHORT RIB</b> avocado sour cream, pickled onion, pico de gallo, lime	15

## PIZZA

### RED

<b>MARGHERITA</b> fresh mozzarella sweet tomato sauce, torn basil	14
<b>PEPPERONI</b> house blend mozzarella pepperoni, Hungarian peppers	15
<b>BBQ CHICKEN</b> house blend mozzarella chipotle bbq chicken, cilantro, red onion	15
<b>ROASTED VEGETABLE</b> house blend mozzarella, zucchini cauliflower, tomato, red onion, garlic	17
<b>SAUSAGE &amp; MUSHROOM</b> house blend mozzarella Italian sausage, wild mushrooms	16

Gluten Free Available (add 2)

<p><b>THE FOUR PIGS</b> house cheese pork belly guanciale Italian sausage pepperoni cilantro 17</p>
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### WHITE

<b>ROASTED GARLIC</b> sweet roasted garlic house blend mozzarella, artichokes	13
<b>QUATTRO FORMAGGIO</b> alfredo mozz, provolone, fontina, feta, rosemary	15
<b>GREEK</b> feta cheese, mozzarella Hungarian peppers, kalamata olives, red onion, spinach	16
<b>WILD MUSHROOM &amp; ASPARAGUS</b> house blend mozzarella wild mushrooms, slivered asparagus	16
<b>TOUR OF ITALY</b> pecorino prosciutto, pesto, balsamic	17

## DESSERT

<b>MOM'S FAMOUS CARROT CAKE</b> served warm & frosted to order, available gluten free	12
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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>ROSEMARY MAPLE SOUR</b> Bulleit Bourbon, rosemary infused maple syrup, fresh lemon	14
<b>WINE OVER WHISKEY</b> Paddy's, Luxardo Maraschino Liqueur, fresh lemon, cabernet float	14
<b>STRAWBERRY FIELDS</b> Valentine Liberator Gin, muddled strawberries, lavender, honey	14
<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>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>BLOOD ORANGE MARTINI</b> Absolut Vanilia, blood orange puree, fresh lemon, simple, fava	15
<b>TO PARIS, WITH LOVE</b> Vanilla E&J Brandy, Domaine de Canton, Cointreau, burnt rosemary	15
<b>TASTES LIKE JESUS</b> Altos Tequila Plata, fresh orange & lime juices, house infused agave nectar	16
<b>SAZERAC</b> Absinthe Ordinaire Rinse, Rittenhouse Rye, Peychauds Bitters, simple	16
<b>RYAN'S OLD FASHIONED</b> Maker's Mark Bourbon, Luxardo Cherries, Orange	17

## WINE

### - PINK & WHITE -

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

### - RED -

<b>PINOT NOIR</b> Due Torri, Venetie, Italy 2021	13/50
<b>PINOT NOIR</b> Belle Gloss 'Las Alturas', Santa Lucia, California 2018	65
<b>CABERNET SAUVIGNON</b> Don Silvestre Valle Central, Chile 2019	11/40
<b>CABERNET SAUVIGNON</b> Duckhorn, Napa Valley, California 2018	115
<b>TEMPRANILLO</b> Venta Morals, Spain 2023	11/40
<b>PETIT SYRAH</b> Stag's Leap, Napa Valley, California 2020	85
<b>RED BLEND</b> Intrinsic, Columbia Valley, Washington 2020	60
<b>RED BLEND</b> Stag's Leap, 'The Investor,' California 2020	105

### - SPARKLING -

<b>PROSECCO</b> Ruggeri, Veneto, Italy	12/50
<b>SPARKLING</b> Les Allies Blanc de Blancs Côte d'Or Burgundy, France	10/40
<b>SPARKLING</b> Ferrari Brut, Trentino, Italy NV	60

## BEER

Labatt	6	Ace Pineapple Cider	7
Michelob Ultra	6	Great Lakes Edmund Fitzgerald Porter	7
Labatt N/A	6	Bell's Two Hearted IPA	7
Bud Light	6	Bell's Seasonal	8
Coors Light	6	Old Nation M-43 IPA	8
3 Floyds Alpha King Pale Ale	7	Black Cherry Whiteclaw	8
Cheboygan Brewing Lighthouse Amber	7	Long Drink	8
Bavik Belgian Pilsner	7	High Noon	8
Cheboygan Brewing Blood Orange Honey	7		