

TAPAS

Skillet Braised Brussels Sprouts – dried cranberries
pancetta | cheese curds | potatoes | black truffle salt | 13

Shrimp Tostones – pineapple | avocado salsa | mango glaze | 15

Hummus Trio – sundried tomato basil hummus | lemony spinach
hummus | beet hummus | assorted breads | 14

Spring Romaine Salad - romaine | radicchio | sugar snap peas
pecan | lemon pecan dressing | 14

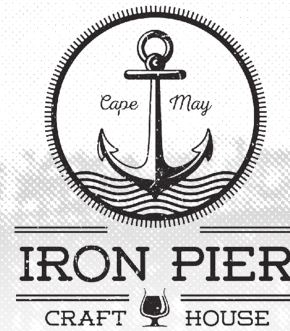
House Salad - mixed greens | cherry tomato | cucumber
carrot strips | red onion | balsamic dressing | 12

SIDES

Roasted Asparagus - fresh herbs | 10

Parmesan Truffle Fries - black truffle oil | fresh herbs | 10

Linguine - marinara or butter sauce | 9



WELCOME to the Iron Pier Craft House, established in 2016, featuring our own unique blend of sharing, tasting and tapas. You will love this non-traditional style of dining! It's a fun way to promote conversation over really good food. Our food is locally sourced, handcrafted, and sent from the kitchen once it is prepared. We encourage your entire group to try many different selections and pass them around the table as you take in the innovative and creative flavors. Have fun with our new concept; there are no rules! Of course, if you would like the traditional dining, please let us know and we would be happy to accommodate you.

MAINS

Cumin Rubbed Grilled Hanger Steak - minty peas |
grilled bread | red wine glaze | 28

Chicken Fricassee - frenched chicken breast | artichokes
peas | carrots | mushrooms | chicken jus | 26

Miso Glazed Black Pearl Salmon - baby bok choy
coconut jasmine rice | 30

Cioppino - spicy tomato broth | shrimp | clams | mussels
fish du jour | grilled bread | 34



SHARES

Warm Spring Salad – roasted cauliflower | beets | rhubarb
over forbidden rice | citrus vinaigrette | 14

Cuban Panini - ham | roast pork | provolone | pickle | mustard | 13

Wings – buffalo | honey bbq | whiskey glaze | 14

Kobe Sliders – gouda cheese | bacon jam | plum tomato
pub sauce | soft pretzel roll | 18

Pear Ricotta Sacchetti - taleggio fonduta | 18

Shrimp Mac and Cheese – sautéed shrimp | four cheeses | 16

Lobster Flatbread – lobster | four cheeses | house red gravy
parmesan cheese | parsley | 20

Warm Pretzel – bavarian mustard | 10

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IronPierCraftHouse.com