

## 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

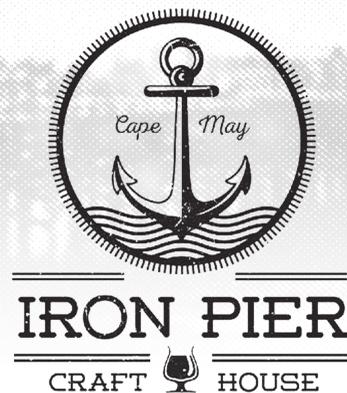
**Warm Pretzel** – bavarian mustard | 10

**Mediterranean Chopped Salad** - romaine | radicchio  
heirloom cherry tomato | sundried tomato | carrots | provolone  
roasted chic peas | house made Italian dressing | 14

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

**Wedge Salad** - bacon | heirloom cherry tomato | blue cheese  
iceberg wedge | avocado dressing | 13

**Burrata** - oven roasted heirloom cherry tomatoes | fig balsamic glaze |  
basil oil | arugula | lemon vinaigrette | 16



**W**ELCOME 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

**Grilled Hanger Steak** - chimichurri | roasted tomato  
roasted red onion | poblano pepper | french fries | 28

**Miso Glazed Black Pearl Salmon** - baby bok choy  
coconut jasmine rice | 27

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

**Spicy Orange Chicken** - red bliss smashed potatoes | green  
beans | orange chipotle chicken jus | 26

## SHARES

**Short Rib Grilled Cheese** | braised short rib  
pecorino cheese | grilled onions | sour bread panini | 16

**Lollipop Wings** – buffalo | honey bbq | whiskey glaze | 16

**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

**Waffle Crab Cake** – 6 oz crab cake | bib lettuce  
heirloom tomato | green goddess dressing | 14

**Pan Seared Scallops** - asparagus veloute | corn salsa | 24

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

**Roasted Asparagus** - fresh herbs | 10

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