

Appetizers

Cold

- Jumbo Crab Meat Cocktail*\$17.50
- Shrimp Cocktail*\$12.50
- Blue Point Oysters*\$11.00
- Clams Little Necks*\$8.50
- Top Necks*\$9.50
- Fresh Mozzarella Cheese and Tomato*\$8.00

Hot

- Coconut Shrimp*\$13.00
- Shrimp Scampi*\$13.00
- Grilled Octopus*\$17.50
- Clams Casino*\$8.00
- Clams Oreganato*\$8.00
- Fried Calamari*\$9.00
- Mussels Posillipo*\$8.00
- Stuffed Mushrooms*\$9.00
- Crab Cakes*\$10.00
- Saganaki*\$10.00
- Spedini Ala Romano*\$8.00
- Stuffed Baked Clams*.....\$9.00

Pier 25A Combo Special

Jumbo Shrimps, Clams Casino, Spedini, Calamari

For Two\$20.00

For Three or More.....\$9.50 per person

Steaks & Chops

- Porterhouse Black Angus*\$36.00
- NY Sirloin Steak Black Angus* \$34.00
- Filet Mignon Black Angus*\$37.00
- Lambchops (4)*.....\$32.00
- Porkchops (2)*.....\$22.00
- Calf's Liver*.....\$22.00

Pasta

- Penne Ala Vodka*\$17.00
- Shrimp & Scallops Marechiara, Over Linguini* ... \$24.00
- Shrimp marechiara*\$24.00
- Fettuchni, with Fresh Salmon, Capers and Onions*\$24.00
- Soup or House Salad and Vegetable*

Soups

- Soup Du Joir*\$5.00
- Clam Chowder*\$5.00
- Lobster Bisque*\$6.50
- Onion Soup*\$5.00

Chicken

- Chicken Marsala*\$19.00
- Chicken Francaise*\$19.00
- Chicken Parmesan*\$19.00

Served with Soup or House Salad, Potato, Rice or Vegetable

Cold Buffet

- Cold Seafood Salad Shrimp, Crab Meat, Clams, Oysters Garni*\$29.50
- Shrimp Platter Garni*\$24.00
- Jumbo Lump Crab Meat Garni*\$30.00

Children's Menu

- Chicken Fingers with French Fries*\$9.00
- Pasta, Marinara*\$9.00
- Hamburger with French Fries*\$7.00
- Mozzarella Sticks*\$8.00

18% Service Charge for Parties of 8 or more

Visit us at our Website www.pier25A.com

We are not responsible for loss or damage to personal property

Chef's Gourmet Recommendations

Salmon Dijonnaise Filet of Norwegian Salmon Sauteed in Dijon Mustard	\$24.00
Seafood Fra Diavolo Shrimps, Scallops, Clams and Mussels over Linguini	\$27.00
Bouillabaisse South African Baby Lobster Tails, Shrimp, Scallops, Assorted Fish, Clams and Mussels in a Brandy Sauce	\$30.00
Maryland Crab Cakes	\$24.00
Chicken Martini Boneless Breast of Chicken Dipped in Romano Cheese and Sauteed in Dry Vermouth, Served with Artichokes and Rice	\$19.00
Fruit of the Sea Danish Lobster Tails, Lump Crabmeat, Shrimps and Scallops Sauteed in Wine, Butter and Garlic, Served with Rice	\$36.00
Stuffed Shrimp with Crabmeat Stuffing	\$24.00
Trout, Capari	\$21.00
Danish Lobster Tails Sauteed in White Wine, Butter and Garlic, Served with Rice	\$36.00
Saute Combination Chicken and Shrimp	\$23.00
Shrimp Santorine	\$24.00

Combination Platters

Captains Platter Shrimps, Scallops, Baked Clams, Assorted Fish	\$25.00	Grilled Combination Chicken and Shrimp	\$23.00
Odd Choice Filet Mignon and Stuffed Filet of Sole with Crabmeat	\$30.00	Broiled Fisherman's Platter South African Lobster Tail, Sea Scallops, Shrimp, Filet of Sole and Baked Clams	\$46.00
Surf & Turf Filet Mignon and Lobster Tail	\$46.00	Land and Sea Sirion Steak and Shrimp Scampi over Rice	\$30.00

Seafare Specialties

Fresh Fish: (Broiled, Grilled or Marechiara)	Shellfish:		
Filet of Lemon Sole	\$22.00	Broiled South African Lobster Tails	\$59.00
Boston Scrod	\$23.00	Broiled Sea Scallops	\$24.00
Canadian Salmon	\$24.00	Broiled Jumbo Shrimps	\$24.00
Tilapia	\$23.00	Alaskan Crab Legs (Steamed)	\$59.00
Swordfish	\$28.00		
Chilean Seabass	\$30.00	Fried:	
Brook Trout	\$21.00	Filet of Lemon Sole	\$22.00
Whole Flounder	\$23.00	Jumbo Butterfly Shrimp	\$24.00
Sesame Crusted Tuna	\$24.00	Deep Sea Scallops	\$24.00
		Oyster	\$19.00
		Calamari	\$20.00
		Fisherman's Platter	\$30.00
		Filet, Shrimp, Scallops and Calamari	

Live Canadian Maine Lobster

Market Price

All Entrees are served with soup
(except onion soup) or house salad,
potato, rice or vegetable du jour

Desserts from our Tray

Coffee or Tea
Espresso
Cappuccino