



GLUTEN FREE & VEGETARIAN MENU

GF = GLUTEN FREE
V = VEGETARIAN

THE OYSTER ROOM

- EAST COAST OYSTERS GF3 for 8
- WEST COAST OYSTERS GF3 for 9
- CRAIG'S WAY OYSTERS GF (pepper & lemon).....3 for 8
- 10 PEEL & EAT GULF SHRIMP GF14

SERIOUS SHELLFISH TOWER GF - 3 oysters, 10 peel & eat shrimp, king crab leg.....25

ULTIMATE SHELLFISH TOWER GF - 3 East coast oysters, 3 West coast oysters, 10 peel & eat shrimp, king crab leg, shrimp ceviche.....45

GLUTEN FREE PIZZA

RED

- MARGHERITA V** -fresh mozzarella, sweet tomato sauce, torn basil.....12
- PEPPERONI** -house blend mozzarella, pepperoni, Hungarian peppers.....13
- ROASTED VEGETABLE V** -house blend mozzarella, zucchini, cauliflower, tomato, red onion, garlic.....14
- SALAMI** -house blend mozzarella, imported thin slice Salami, arugula, red onion.....14
- SAUSAGE AND MUSHROOM** -house blend mozzarella Italian sausage, wild mushrooms14.5
- BBQ** -house blend mozzarella, chipotle bbq, crispy pork belly, pineapple, cilantro, red onion.....15.5
- THE FOUR PIGS** -house cheese, pork belly, guanciale, Italian sausage, pepperoni cilantro.....16.5

WHITE

- QUATTRO FORMAGGIO V** -alfredo, mozz, provolone, fontina, feta, rosemary.....14
- THE GARLIC V** -house mozzarella blend, sweet roasted garlic, artichokes..... 14.5
- WILD MUSHROOM AND ASPARAGUS V** -house mozzarella blend, wild mushrooms, slivered asparagus..... 14.5
- CRISPY POTATO** -Fontina cheese, caramelized onion, parmesan, arugula, crispy guanciale..... 15
- GREEK** -feta cheese, mozzarella, salami, Hungarian peppers, kalamatas, red onion, spinach.....15.5
- PESTO SHRIMP** -gulf shrimp, feta, garlic basil pesto, roasted tomatoes, red onion.....16.5



TRUST ME PIE.....\$14.5
personally crafted by our pizziola!

FROM THE KITCHEN

- ANCHO CHILI LIME CHIPS GF** - crispy yellow corn tortilla chips, avocado sour cream, pico de gallo.....5
- FLAMING SAGANAKI V** - melted kasseri cheese, brandy, lemon, warm ciabatta.....7
- MELTED PECORINO V** - soft parmesan, fresh apple, honey, crostini.....8
- ROASTED GARLIC HUMMUS V** - sweet roasted garlic, lemon, crispy fried pita.....8
- PICKLED TOMATOES V** - pickled cherry tomatoes, creamy feta cheese, olive tapenade, ciabatta crostini.....8
- SILVER PIG NACHOS GF** - ancho lime chips, house queso, avocado, pico de gallo, shaved romaine.....8
- ROASTED BEETS GF V** - arugula, goat cheese, toasted almond, citrus vinaigrette.....8
- CURRIED CAULIFLOWER GF V** - whipped feta, golden raisins, parsley.....8
- FRENCH ONION FONDUE V** - Swiss, fontina, caramelized onions, rustic ciabatta.....9
- DEVILS ON HORSEBACK GF** - Gruyere stuffed dates, applewood smoked bacon, cilantro-citrus vinaigrette.....9
- CRISPY PORK BELLY GF** - Michigan maple-bourbon glaze, spiced pecans10

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.