



Experience dining on the Hudson Harbor. We thoughtfully crafted season cuisine celebrating the generosity of the Hudson Valley.

Pier A is a place where New York history meets the modern world.

As a team, we are proud to be working with local farmers, fish mongers, and artisan's producers in the region.

## TO BEGIN

### SATUR FARM BABY ROMAINE

*focaccia | white anchovy - 14*

### HUMBOLDT FOG GOAT CHEESE & ROCKET ARUGULA

*fiji apple | hazelnuts | honey vinaigrette - 15*

### WILD BLUE ISLAND OYSTERS

*cucumber mignonette | caviar - 16*

### PEEKYTOE CRAB CAKE

*snap pea remoulade | red pepper coulis - 18*

### POACHED FRESH FARM ASPARAGUS

*morel mushrooms | fava beans | crispy egg - 15*

### HUDSON VALLEY FOIE GRAS TORCHON

*smoked fig | pickled ramp | brioche - 21*

### MAINE LOBSTER SALAD

*greek yogurt | cucumber | chile oil - 22*

### HAND CUT BEEF TARTARE

*quail egg | truffle | micro arugula - 18*

### HOUSE MADE FETTUCCINI

*aged pecorino | cracked black pepper - 14*

## HARBOR HOUSE TOWER

LOBSTER | OYSTER | SHRIMP

FOR TWO \$40 | FOR FOUR \$80

Attention: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.



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# EARTH

*... from farm to grill*

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14oz. HARRY'S DRY AGED SIRLOIN - 42

10oz. BOURBON BRINED BERKSHIRE PORK CHOP - 36

8oz. ANGUS BEEF FILET MIGNON - 38

COLORADO RACK OF LAMB - 46

GREEN CIRCLE FARM ROASTED CHICKEN - 31

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TOMAHAWK RIBEYE FOR TWO

85

## SIDES

\$10

mashed yukon potatoes | spring succotash risotto | crushed marble potatoes  
sautéed wild mushroom | sautéed baby spinach | grilled asparagus

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## SAUCES

bernaise | bordelaise | rosemary jus | au poivre

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## SEA

LINE CAUGHT WILD STRIPED BASS

*spring succotash | artichoke | leek cream - 32*

WILD KING SALMON

*mable potato / confit grape tomato / citrus oil - 34*

DIVER SEA SCALLOPS

*english pea risotto | smoked bacon - 35*

DAY BOAT CODFISH

*piperade / white beans / parsley emulsion - 33*

WHOLE DOVER SOLE

*mashed yukon potato | asparagus | mariniere sauce - 46*



## COCKTAILS \$15

### Hold Fast

*pierre ferrand 1840 cognac, rittenhouse rye, sweet vermouth  
almond, absinthe, peychaud's bitters*

### Clock Work

*power's gold irish whiskey, sesame, banana, chocolate, lemon, pimento bitters*

### Scars & Battlewounds

*elijah craig 12 year bourbon, passionfruit, peach, ginger  
cinnamon, lime, grapefruit, aromatic bitters*

### Storm

*talisker storm scotch, rhum orange liqueur, amaro nonino  
boker's bitters, jerry thomas decanter bitters*

### The Harrison

*old forester bourbon, cherry, almond, vanilla, lemon, molé bitters*

### Devotion

*blanche armagnac, oxley gin, dolin blanc vermouth  
trimbach mirabelle plum, vanilla, orange bitters*

### Liberty Gift

*plantation 3 star rum, black currant, lemon, grapefruit, ginger*

### Gravesend

*bols aged genever, grilled pineapple, macadamia, lemon, aromatic bitters*

### Man-of-War

*del maguey mezcal vida, sweet vermouth, raspberry, cacao, orange bitters, salt*

### Alliance

*olmeca altos tequila plata, wray & nephew overproof rum  
almond, lime, absinthe*

### Annie Moore

*absolut elyx vodka, lillet rosé, grapefruit, lemon, ginger  
strawberry, peychaud's bitters, champagne*

### Starboard

*botanist gin, pale cream sherry, poppy seed, grapefruit, lemon, egg white*