

# Dinner Menu

At PIER 51, enjoy our Signature cross-culture cuisine. According to our philosophy, the savory dishes with very distinct flavors are perfectly complemented by the aroma-rich and intensive tasting wines we have selected from all over the world. Turn the menu and get inspired!

## Soups & Starters

<b>Coconut Soup</b> Coconut milk, ginger, lemon grass and shiitake	<b>8,95</b>	<b>Salmon Tatar</b> with Avocado and crème fraîche	<b>13,90</b>
<b>Boston Lobster Bisque</b> Classic lobster cream soup with lobster meat	<b>9,90</b>	<b>Octopus Carpaccio</b> Octopus with yuzu, soy marinade and pickled shallots	<b>13,90</b>
<b>Courgette Carpaccio</b> Lemon dressing, goat cheese and fresh herbs	<b>9,95</b>	<b>Steak Tatar with quail egg</b> Black Angus beef with quail egg and chervil cream	<b>14,95</b>
<b>Caesar Salad</b> Baby Gem with Caesar-Dressing and grated parmesan		<b>Seven Sins</b> Variation of seven sinfully delicious starters	<b>19,90</b>
choice of grilled chicken stripes	<b>12,90</b>		
choice of panfried Tiger Prawns (3 pcs.)	<b>15,90</b>		

## Seafood Specials

<b>Asian Pasta Barramundi</b> Macaroni in an asian curry sauce with barramundi, shiitake and green asparagus	<b>19,95</b>	<b>Grilled Tiger Prawns</b> Tiger Prawns with stir fried vegetables and garlic bread	<b>29,90</b>
<b>Crusted Ikarimi-Salmon</b> Ikarimi salmon with curry brown sugar crust, mashed potatoes, spinach and citrus butter	(starter 17,90) <b>24,90</b>	<b>Yellowfin Tuna</b> Yellow Fin Tuna with red pepper crust, lemon grass risotto and balsamic-jus	<b>28,90</b>

## Pier 51 Specials

<b>Stir fried Vegetales</b> Pan fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and basmati rice	(starter 8,90) <b>14,95</b>	<b>Pier 51 Prime Bacon-Cheeseburger</b> Prime burger - 100% Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	
choice of grilled chicken stripes	<b>4,90</b>	Pier 51 Prime Bacon-Cheeseburger 180g	<b>22,95</b>
choice of panfried Tiger Prawns (3 pcs.)	<b>7,90</b>	The tiny one 150g	<b>19,95</b>
<b>Thai Chicken Pasta</b> Penne with Asian curry sauce, roasted chicken, red onions and shiitake	<b>17,90</b>	<b>Veggie Curry Bombay Style</b> Spicy vegetable coconut curry with lotus roots, green asparagus, peas, coriander, served with jasmine rice	(starter 11,95) <b>17,90</b>

## PIER 51 – famous for Lobster! Stuttgart's only restaurant serving fresh lobster daily!

<b>A whole Maine Lobster or a whole Canadian Lobster, 100g</b> (Distinguished only by their accents)	<b>10,95</b>	<b>The Real Surf &amp; Turf</b> (for two) Argentinian Black Angus filet, weight according to your wishes Canadian Lobster, weight according to size	100g <b>14,90</b> 100g <b>10,95</b>
---	--------------	---	--

Enjoy your lobster as they do at the Boston Market: fresh from the pot and completely pure. The only legitimate extra: plenty of melted butter.



First: Black Angus beef from Argentina. By keeping the cattle on the pasture throughout the year, the Argentine Angus beef has a very low-fat content and is extremely delicate. Second: US IBP Beef (Iowa Beef Packers). Quite expensive but it's really worth it as Longhorn and Hereford cows are known for their superior quality. This beautifully marbled and slightly sweet meat is especially tasty, and it is offered in top restaurants around the world. Third: Local Dry Aged Beef. We could find high-quality beef even in our "neighborhood". It is dry aged to our own specifications to achieve the best possible flavor. Throughout this process, the meat is losing a lot of water which explains the significantly higher price. Last but not least: The Australian Tomahawk steak is a true „Down Under Classic“. The tomahawk-like shape is responsible for the name, and due to its size, a well-prepared piece is hardly surpassed in juiciness. Depending on your appetite a Tomahawk Steak should be enough for up to three meat lovers and it will be cut at your table.

<b>Argentinian Black Angus Beef</b>	<b>US IBP Beef</b>	<b>Local Dry Aged Beef</b>	
<b>Filet 180 g</b> 29,95	<b>Classic Rumpsteak 300 g</b> 29,95	<b>T-Bone Steak je 100 g (min. 700 g)</b> 9,90	
<b>Filet 250 g</b> 37,90	<b>Filet 180 g</b> 39,90	<b>Pier 51 „Masterpiece-Rumpsteak“ 300 g</b> 39,90	
<b>Rib Eye 350 g</b> 36,90	<b>Filet 250 g</b> 49,90	A juicy piece Rump Steak - the best fat grade - dry-aged for 5 weeks - especially picked for Pier 51.	
	<b>Rib Eye 350 g</b> 45,90		
	<b>Australian Beef</b>		
	<b>Tomahawk Steak je 100 g (min. 700 g)</b> 8,90		

## Sides & Sauces

<b>Potato Gratin</b> 4,90	<b>Truffled French Fries</b> 5,95	<b>Barbecue Sauce</b> 1,90
<b>Grilled Hot Peppers</b> 5,90	<b>Baby Leaf Spinach</b> 5,95	<b>Horseradish Sauce</b> 1,90
<b>Baked Potato</b> 3,90	<b>Pan Fried Vegetables</b> 5,95	<b>Green Pepper Sauce</b> 1,90
<b>Macaroni &amp; Cheese</b> 5,95		<b>Sauce Béarnaise</b> 3,90
		<b>Herb Butter</b> 1,90

## Pastry & Desserts

<b>Death by Chocolate</b> chocolate cake and chocolate sorbet	<b>9,90</b>	<b>Sticky Toffee Pudding</b> with caramelsauce and homemade vanilla ice cream	<b>7,95</b>
<b>No Bake Cheesecake with Chocolate Fudge and banana sorbet</b> Original American cheesecake with chocolate toffee and banana sorbet	<b>8,95</b>	<b>Caramelized Lime Brûlée</b>	<b>6,95</b>