



# Dinner at the

## Salads and Soups

*Pier House Salad* 6.95

Mixed greens with tomato, cucumber, shredded carrots and bagel chips

*Classic Caesar* 7.95

Crisp romaine, parmesan tortilla crisps, Asiago cheese, lemon anchovy dressing

*Top your salad choice with ...*

*Crisp calamari, roasted chicken breast or gulf shrimp* add 6.95

*Blackened catch or Herb crusted Yellowtail Snapper* add 9.95

*Mozzarella Salad* 10.95

Roasted & Jubilee tomatoes, basil fig marmalade

*World Famous Creamy White Conch Chowder* 7.95

“Pier House” Award Winner served with oyster crackers

*Caribbean Jerk Glazed Onion Soup* 6.95

Traditionally baked and served in a crock

## Starters

*Bruschetta* 10.95

Vine ripened tomatoes, fresh herbs, mozzarella, ciabatta

*Add our daily charcuterie selection* 3.95

*Ceviche* 13.95

Daily selection made to order, Ahi Amarillo pepper, Crisp pastry round

*Conch Fritters* 10.95

With key lime mustard

*Coconut Macadamia Chicken* 9.95

Saffron emulsion, pineapple horseradish chutney

*Crab Empanada* 12.95

With roasted tomato Crème Fraiche' for dipping

*Seafood Cake* 11.95

Shrimp, scallop and local fish with spinach, creamy caper spread, cornichons

*Jumbo Shrimp Cocktail* Market

Jumbo “Key West Pinks” with classic cocktail Sauce

*Middle neck Clams* 12.95

Grilled Chorizo, roasted corn, shrimp stock

*Cayo Hueso Calamari* 11.95

Flash fried and served over Thai sweet chili sauce and sunshine aioli



## *Dinner Entrees*

<i>Broiled Spiny Lobster</i>	<b>Market</b>
Stuffed with jumbo lump crab and served with classic Thermadore sauce, Yukon Gold mash and seasonal vegetables	
<i>Surf and Turf</i>	<b>43.95</b>
5 oz. spiny lobster tail topped with a classic Thermadore sauce and an 8 oz. "Sirloin " Mignon, Yukon Gold mash and seasonal vegetables	
<i>Add jumbo lump crab stuffing</i>	<b>6.95</b>
<i>Harbour View Yellowtail</i>	<b>22.95</b>
Sautéed herb crusted Yellowtail Snapper and a shrimp duo garnish served over parmesan risotto with lemon caper sauce	
<i>Shrimp Fettuccini</i>	<b>21.95</b>
Sautéed "Key West Pinks", heirloom tomatoes, creamed spinach	
<i>Broiled Jumbo Scallops</i>	<b>28.95</b>
With coconut curry sauce, orange jasmine rice, grilled pineapple	
<i>Char-Broiled Pork Rib Chop</i>	<b>25.95</b>
12 ounce Double Cut with poblano roasted corn relish and apple demi glaze	
<i>Roasted Chicken</i>	<b>19.95</b>
Herbed chicken breast with jicama mango egg roll, cilantro rice and chipotle vinaigrette	
<i>"Sirloin" Mignon</i>	<b>24.95</b>
8 oz. of Certified Angus beef served with port demi glaze, mushroom ragout and celery root hash brown	
<i>Baked Grouper</i>	<b>29.95</b>
Grouper stuffed with lump crab meat served with Herb whipped potatoes and a light sherry cream sauce with tomatoes and mushrooms	
<i>Seafood Risotto Paella</i>	<b>28.95</b>
Middle neck clams, pink shrimp and local fish baked with saffron, Grilled Chorizo and roasted corn	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Additional charges may apply to custom orders or substitutions.  
A 20% gratuity will be added to parties of 6 or more.*