

SALADS, SOUPS, AND SUCH

Pier House Salad	Mixed greens with tomato, cucumber, red onion and croutons	6.95
Atlantis	Jumbo shrimp and lump crabmeat served over mixed salad greens with sesame crusted flat bread	9.95
Greek Isle	Mixed Mediterranean olives, feta cheese, tomatoes, and cucumber over tossed baby greens, served with herb pita bread	9.95
Bellissimo	Fresh buffalo mozzarella, grilled eggplant, roasted red and yellow peppers, basil leaves, and Portobello mushrooms, layered a la terrine with baby greens salad	9.95
Chef's Steak House	Tender filet mignon, mixed field greens, cherry tomatoes, warm roasted Portobello mushrooms, red & yellow peppers and crumbled gorgonzola cheese. Chef suggests Balsamic Vinaigrette dressing	16.95
Hail Caesar!	Crisp hearts of romaine, grated Asiago cheese and our classic Caesar dressing	6.95
	Add blackened Mahi, fried calamari or grilled chicken breast *	5.95
Shrimp and Papaya Salad	Baby greens topped with papaya, mango, almonds, goat cheese, grilled gulf shrimp and papaya honey-mustard dressing	13.95
Fruit Fantasy	Chef's selection of sun drenched Florida fruit, served with vanilla yogurt	10.95
World Famous Creamy White Conch Chowder	...and that's no kiddin'!	6.95
French Onion Soup	Traditionally baked in a crock	6.95
Gazpacho	A cold Spanish tomato-based soup garnished with fresh buffalo mozzarella	6.95
Cayo Hueso Calamari	With Thai sweet chili sauce and sunshine aioli	11.95
Island Ting Goat Cheese	Crusted with pine nuts and herbs, served with pomodoro sauce and crusty bread	12.95
Conch & Crab Fritters	Key lime dipping sauce	10.95
Gulf Shrimp & Chicken Quesadilla	Jumbo gulf shrimp and chicken sauté and layered with tri color bell peppers, sweet yellow onions and jalapeno jack cheese served with pico de gallo salsa and sour cream	8.95
Jumbo Gulf Peel & Eat Shrimp	Get a pound or half pound of shrimp along with your favorite dipping sauces	9.95 or 16.95
Fried Mozzarella Bites	Served with homemade pomodoro sauce	6.95

SANDWICHES Served with choice of French Fries or Fruit or Cole Slaw

Pier House Burger	Choose Swiss, Cheddar, Provolone, Bleu Cheese or American, with a stack of beer battered onion rings *	11.95
Lobster BLT Sliders	Fried lobster tail with bacon, lettuce, & tomato with mango coconut aioli on Hawaiian sweet rolls	15.95
Jerk Chicken Wrap	Jerk rubbed chicken breast in a flour tortilla with shredded lettuce, tomato, and cucumber with Chef's house dressing	8.95
Buffalo Chicken Sliders	Tender chicken strips tossed in buffalo sauce with caramelized onions and Swiss cheese	8.95
Cajun Oyster Po' Boy	Cajun seasoned oysters with a Creole remoulade on Cuban bread	8.95
Lump Crab Cake Sandwich	Jumbo lump Blue Crab with a hearty mix of Island flavor	12.95
Marky's Mahi-Mahi	Grilled or blackened on a toasted Cuban bread roll with Key lime tartar sauce	12.95
Super Grouper	Beer battered and fried to a beautiful golden brown, with sautéed onions and melted cheddar	14.95
Turkey Club	Shaved turkey breast, Applewood smoked bacon, vine ripened tomatoes and mayo on your choice of white, wheat, sourdough or rye breads	10.95
Cubano	Roasted pork basted with Mojo sauce, topped with grilled onions and Swiss served pressed on Cuban bread	8.95

** The asterisked items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

BASKETS *Served with Cole Slaw and French Fries*

Coconut Shrimp	A Key West favorite, served with orange cocktail sauce	13.95
Chicken Tenderloins	Buttermilk fried chicken served with cool spicy ranch	9.95
Chicken Wings	Tossed in your choice of BBQ or Buffalo style sauce	9.95
Fish and Chips	Pub style tempura local catch, island tartar sauce	13.95
Cajun Fried Oysters	Fried Cajun seasoned oysters served with Chef's special dipping sauce	8.95

ALL DAY ENTREES

Alfredo Primavera	Fettuccini tossed with creamy Alfredo sauce & garden vegetables	12.95
	Add grilled chicken breast or shrimp	5.95
Grilled Rib Eye	10 ounces grilled Angus Rib eye Steak topped with fried onion hay and served with asparagus and your choice of roasted fingerling potatoes or fries *	24.95
HarbourView Yellowtail Snapper	Sautéed herb crusted Yellowtail Snapper, served with creamy herb risotto, sautéed spinach, steamed asparagus and lemon caper sauce	18.95

Gift Cards Available for Purchase Beach Bar & Grille

Chef Cyrus Jean's Specialties Served after 5:00pm

APPETIZERS

Seared Loin of Ahi Tuna	Asian cucumber slaw, ponzu sauce and wasabi sauce	14.00
Crab Stuffed Shrimp	Jumbo Shrimp with crabmeat stuffing wrapped with Applewood smoked bacon, mango BBQ sauce & saffron aioli	12.95
Jumbo Shrimp Cocktail	Jumbo Gulf Shrimp freshly steamed in old bay and chilled. Served with classic cocktail sauce	12.95
Prince Edward Island Mussels	Steamed black mussels in an herb white wine garlic veloute sauce	12.25

ENTREES

Twin Lobster Tails	Two 4 ounce lobster tails broiled with a Blue Crab stuffing, lemon garlic butter, asparagus, and chive whipped potatoes	36.95
Petite Fillet Mignon	5 ounce USDA choice center cut filet mignon served with dried cherry-port wine demi, herb roasted fingerling potatoes and steamed asparagus *	23.95
Surf and Turf	A 5 ounce tender cut filet and crab stuffed cold water lobster tail with fingerling potatoes and vegetables	36.95
Baked Grouper	Grouper stuffed with crabmeat, served with a light cream sauce of tomatoes, mushrooms and asparagus	26.00
Seafood Fra Diavolo	A medley of fresh local seafood tossed in pomodoro sauce over ribbon pasta	21.95
Chicken Marsala	Chicken served in a hearty mushroom sauce, served with chive whipped potatoes and garden green beans	18.95

20% Gratuity will be added to parties of 6 or more

10% Service charge will be added to all To Go Orders