

## Salads, Soups, and Starters. . .

<b>Pier House Salad</b> Mixed greens with tomato, cucumber, red onion and croutons	6.95
<b>Atlantis</b> Jumbo shrimp and lump crab served over mixed salad greens with sesame crusted flat bread	9.95
<b>Greek Isle</b> Mixed Mediterranean olives, feta cheese, tomatoes, and cucumber over tossed baby greens, served with herb pita bread	9.95
<b>Bellisimo</b> Fresh buffalo mozzarella, grilled eggplant, roasted red and yellow peppers, basil leaves, and portabello mushrooms, layered a la terrine with baby greens salad	9.95
<b>Chef's Steak House</b> 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
<b>Hail Caesar!</b> 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
<b>Shrimp and Papaya Salad</b> Baby greens topped with papaya, mango, almonds, goat cheese, grilled gulf shrimp and papaya honey-mustard dressing	13.95
<b>Fruit Fantasy</b> Chef's selection of sun drenched Florida fruit, served with vanilla yogurt	10.95
<b>World Famous Creamy White Conch Chowder</b>	6.95
<b>French Onion Soup</b> Traditionally baked and served in a crock	6.95
<b>Gazpacho</b> A cold Spanish tomato-based soup garnished with fresh buffalo mozzarella	6.95
<b>Cayo Hueso Calamari</b> With Thai sweet chili sauce and sunshine aioli	11.95
<b>Island Ting Goat Cheese</b> Crusted with pine nuts and herbs, served with pomodoro sauce and crusty bread	12.95
<b>Conch &amp; Crab Fritters</b> Key lime dipping sauce	10.95
<b>Gulf Shrimp &amp; Chicken Quesadilla</b> Jumbo gulf shrimp and chicken saute, layered with tri color bell peppers, sweet yellow onions and jalapeno jack cheese served with pico de gallo salsa and sour cream	8.95
<b>Jumbo Gulf Peel &amp; Eat Shrimp</b> A pound or half pound of shrimp along with favorite dipping sauces	9.95 or 16.95
<b>Fried Mozzarella Bites</b> Served with homemade pomodoro sauce	6.95

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

<b>Pier House Burger</b> With a stack of beer battered onion rings. Choose Swiss, Cheddar, Provolone, Bleu Cheese or American cheese *	11.95
<b>Lobster BLT Sliders</b> Fried lobster tail with bacon, lettuce & tomato and mango coconut aioli on Hawaiian sweet rolls	15.95
<b>Jerk Chicken Wrap</b> Jerk rubbed chicken breast in a flour tortilla with shredded lettuce, tomato, and cucumber with Chef's house dressing	8.95
<b>Buffalo Chicken Sliders</b> Tender chicken strips tossed in buffalo sauce with caramelized onions and Swiss cheese	8.95
<b>Cajun Oyster Po' Boy</b> Cajun seasoned oysters with a creole remoulade on Cuban bread	8.95
<b>Lump Crab Cake Sandwich</b> Jumbo lump Blue Crab with a hearty mix of Island flavor	12.95
<b>Marky's Mahi-Mahi</b> Grilled or blackened on a toasted Cuban bread roll with Key lime tartar sauce	12.95
<b>Super Grouper</b> Beer battered and fried to a beautiful golden brown, with sauteed onions and melted cheddar	14.95
<b>Turkey Club</b> Shaved turkey breast, Applewood smoked bacon, vine ripened tomatoes, and mayo on your choice of white, wheat, sourdough, or rye breads	10.95
<b>Cubano Pulled Pork Sandwich</b> Roasted Cuban pulled pork basted with Mojo sauce and 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 Oyster Basket	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 or shrimp		5.95
Grilled Rib Eye	10 ounces grilled 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	Sauteed herb crusted Yellowtail Snapper, served with creamy herb risotto, sauteed spinach, steamed asparagus and lemon caper sauce	18.95

## Gift Cards Available for Purchase

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

#### APPETIZERS

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

#### ENTREES

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

20% Gratuity will be added to parties of 6 or more  
10% Service Charge will be added to all To Go Orders