

[SALADS]

PIER HOUSE GARDEN VERSE, \$9.00

*crisp field greens, heirloom baby tomatoes,
cucumbers, shredded carrots*

CAESAR, \$10.00

*crisp hearts of romaine, grated parmesan cheese, Cuban
bread croûtons, lemon anchovy dressing*

GOAT CHEESE & SPINACH SALAD, \$12.00

*baby spinach, goat cheese, candied walnuts, Asian pears, fresh
raspberry dressing*

CAPRESE SALAD, \$13.00

*fresh mozzarella, crispy prosciutto,
jubilee tomatoes, fresh basil, extra virgin olive oil*

[SOUPS]

CREAMY WHITE CONCH CHOWDER, \$9.00

served with a hint of sherry

ISLAND PUMPKIN SOUP, \$8.00

coconut and curry

[STARTERS]

*TUNA TATAKI, \$14.00

*sesame crusted ahi tuna, seaweed salad, pickled
ginger, ponzu sauce, wasabi and crispy wontons*

*SHRIMP COCKTAIL, \$15.00

jumbo gulf shrimp, traditional cocktail sauce

*CRAB CAKE, \$16.00

*lump crab cake, arugula and avocado salad,
key lime mustard sauce*

[ENTREES]

*BEEF TENDERLOIN, \$34.00

*truffle mash potatoes, grilled asparagus,
crispy onions, wild mushroom burgundy sauce*

KEY WEST YELLOW TAIL, \$28.00

*pan seared yellow tail snapper, scallion potato cake,
sautéed garlic spinach, citrus reduction*

*PLANTAIN CRUSTED AHI TUNA, \$27.00

*chilled sesame udon noodles,
braised baby bok choy, toasted nori, soy vinaigrette*

PAN SEARED BLACK GROUPER &
BLUE CRAB, \$34.00

*local black grouper with mashed potatoes, blue crab
and sundried tomato cream sauce and asparagus*

CHICKEN PICCATA, \$25.00

*pan seared chicken breast, linguine tossed in a creamy
lemon caper sauce with fresh basil and parsley*

VEGETARIAN PASTA, \$24.00

*linguine, extra virgin olive oil, garlic, basil, cremini
mushrooms, spinach and sundried tomatoes*

[SIDES]

mash, \$4.00

sautéed spinach, \$4.00

grilled asparagus, \$4.00

lobster mac & cheese, \$14.00

**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.*