



Pier House

RESORT & SPA

SALADS

Classic Romaine Caesar | \$12

crisp hearts of romaine, grated parmesan cheese
lemon anchovy dressing

Pier House Salad *GF* | \$10

crisp mixed greens, tomato, cucumber
shredded carrots

Caribbean Cobb | \$15

mixed greens, hard-boiled egg, fresh mango
bacon, tomato, blue cheese crumbles, avocado
citrus vinaigrette dressing

Goat Cheese Nut and Berries Salad *GF* | \$16

baby greens, goat cheese, fresh berries, almonds
candied pecans, citrus vinaigrette

Enhance your Salad with

crispy calamari | grilled or blackened chicken breast | blackened, grilled or fried catch of the day | add \$9 ea

STARTERS

Peel & Eat Shrimp | Market

pound or half-pound
of chilled gulf shrimp, cocktail sauce

Cayo Hueso Calamari | \$14

flash-fried calamari, Thai sweet chili, sunshine aioli

Conch Fritters | \$13

key lime mustard sauce

Wings | \$15

celery, carrots, blue cheese dressing

Truffle Fries | \$8

french fries tossed in truffle oil and parmesan cheese
tomato aioli dipping sauce

Traditional Hummus | \$13

toasted pita, carrots

Avocado Toast | \$13

toasted whole wheat, sliced avocado, extra virgin olive oil
microgreens, cherry tomatoes, balsamic glaze

PIER HOUSE SPECIALTIES

Fish Tacos | 16

fried local yellowtail snapper, baja sauce
shredded cheese, cabbage, tomatoes, soft flour tortillas

Lobster BLT Sliders | \$18

tempura-fried 5oz. lobster tail, smoked bacon
lettuce, tomato, mango coconut aioli
hawaiian sweet rolls

Yellowtail Snapper | \$16

grilled, blackened or fried, Cuban bread
lettuce, tomato, onion and island tartar

Pier House Wagyu Burger * | \$16

wagyu beef, choice of swiss, cheddar, provolone
blue or american cheese, toasted brioche roll

Chicken Avocado BLT | \$15

grilled chicken breast, avocado, bacon
provolone cheese, lettuce, tomato, mayonnaise
toasted brioche roll

Turkey & Brie | \$15

oven-roasted turkey breast, brie cheese, arugula
cranberry aioli, ciabatta bread

All sandwiches are available on gluten-free bread upon request

SIDES

Sweet Potato Fries | \$5

French Fries | \$3

Caribbean Slaw | \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Additional charges may apply to custom orders or substitutions.

20% gratuity will be added to parties of 6 or more, 7.5% sales tax will be added to all checks.

GF—Gluten-Free



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COCKTAIL SPECIALTIES

Pier House Punch | \$16

Cruzan Light Rum, banana liqueur
RumHaven Coconut Rum, pineapple & orange juices
Floater of Plantation Original Dark Rum float

Aperol Spritz | \$14

Aperol Aperitivo, La Marca Prosecco, club soda

Classic Margarita | \$16

Espolon Blanco Tequila, Cointreau
fresh lime and splash of orange juice

Mango Tango Tea | \$14

New Amsterdam Mango Vodka
sweetened iced tea, fresh sour

Paloma | \$13

Sauza Silver Tequila,
grapefruit juice, club soda

Mojito | \$15

Cruzan Light Rum, simple syrup
mint leaves, lime, club soda

Pier House Storm | \$14

Diplomático Mantuano Rum, ginger beer

Out of Office N/A | \$10

Fresh lime, orange juice, passion fruit,
guava, club soda

FROZEN DAIQUIRIS, COLADAS, MARGARITAS

Fresh Fruit Flavors | \$14

piña colada, strawberry, banana
raspberry, mango

Key Lime Flavor | \$15

Frozen Rum Runner | \$14

island rums, blackberry brandy, banana liqueur

Add a floater of Plantation Original Dark Rum | \$2

WINE & BUBBLES

Kenwood Yulupa Cuvée Brut, California | \$11

La Marca Prosecco, Italy | \$13

White

Robert Mondavi Chardonnay | \$11

Mer Soleil Silver Unoaked Chardonnay | \$13

Santa Marina Pinot Grigio | \$11

Oyster Bay Sauvignon Blanc | \$11

Justin Sauvignon Blanc | \$13

Fleurs de Prairie Rosé | \$13

Red

Robert Mondavi Cabernet Sauvignon | \$11

Josh Cellars Cabernet Sauvignon | \$13

Wente Merlot | \$11

Murphy-Goode Pinot Noir | \$11

Golden West Pinot Noir | \$14

Rodney Strong Upshot, Red Blend | \$14

BEER

Domestic | \$6

Budweiser

Bud Light

Budweiser Zero

Miller Lite

Coors Light

Michelob Ultra

Omission GF

Yeungling

Imported | \$7

Heineken

Amstel Light

Corona

Corona Light

Stella Artois

Guinness | \$8

Draft | \$7

Bud Light

Iguana Bait Kölsch

Veza Sur IPA

Samuel Adams Seasonal

Stella Artois

Modelo Especial

SELTZER

Decoy Sauvignon Blanc with Vibrant Lime, Decoy Chardonnay with Lemon & Ginger, High Noon Pineapple

High Noon Grapefruit, High Noon Mango, Truly Wild Berry, Truly Strawberry Lemonade | \$10

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