

Salads...

Pier House Garden Verse	crisp mixed greens with tomato, cucumber, and shredded carrots	9.00
Classic Romaine Caesar	crisp hearts of romaine, grated asiago cheese, lemon anchovy dressing	10.00
	Enhance your salad with:	
	crispy calamari or grilled chicken breast	add 7.00 ea
	blackened or grilled catch or seared ahi tuna	add 7.00 ea
Caribbean Cobb		14.00
	mixed greens, hard boiled egg, fresh mango, bacon, tomato, blue cheese crumbles, avocado and citrus dressing	

Soups ...

Creamy White Conch Chowder with a hint of sherry		9.00
Island Pumpkin Soup coconut and curry		8.00

Starters ...

Peel and Eat Shrimp		MARKET
	a pound or half pound of chilled gulf shrimp along with your favorite dipping sauce	
Cayo Hueso Calamari		12.00
	flash fried and served over thai sweet chili sauce and sunshine aioli	
Smoked Island Fish Dip		13.00
	served with Cuban crackers	
Truffle Fries		7.00
	French fries tossed in truffle oil and parmesan cheese, tomato aioli dipping sauce	
Chips and Salsa		8.00
	crispy corn chips, traditional tomato salsa with cilantro	
Conch Fritters		11.00
	with key lime mustard	
Crispy Coconut Shrimp		14.00
	with Thai chili sauce	
Tuna Tataki*		14.00
	sesame crusted ahi tuna, wakame seaweed salad, pickled ginger, wasabi, ponzu sauce and crispy wontons	

*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.*

Baskets ...

served with caribbean slaw and french fries

Wings with chunky blue cheese	14.00
Chicken tenders with chipotle aioli	13.00

Taco

Fish Tacos

16.00

fried local yellow tail snapper on soft flour tortillas, baja sauce on the top, shredded cheese, lettuce and tomatoes served with caribbean slaw, fresh fruit salad or french fries.

Sandwiches

enjoy one of the following with your sandwich:
caribbean slaw, french fries or fresh fruit salad

Pier House Wagyu Burger *

15.00

wagyu beef served on a toasted brioche roll, with a choice of Swiss, cheddar, provolone, bleu or American cheese

Lobster BLT Sliders

17.00

tempura fried 5 oz. lobster tail, smoked bacon, lettuce and tomato, with mango coconut aioli, stacked on hawaiian sweet rolls

Grilled Mahi

15.00

Mahi on Cuban bread loaded with lettuce, tomato, onion and island tartar

Chicken & Avocado BLT

14.00

grilled chicken breast, avocado, bacon, provolone cheese, tomatoes, mayonnaise and baby greens, on a toasted brioche roll

Turkey Club Wrap

13.00

shaved turkey breast, apple wood smoked bacon, lettuce, tomato and mayonnaise in a spinach wrap

Vegetable Wrap

13.00

roasted red bell peppers, fresh mozzarella, avocado, sautéed mushrooms, baby spinach, balsamic vinaigrette and tomato in a spinach wrap

All sandwiches are available on gluten free bread upon request