

[SALADS]

PIER HOUSE GARDEN VERSE, \$10.00

*crisp field greens, cherry tomatoes
cucumbers, shredded carrots*

CAESAR, \$12.00

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

GOAT CHEESE & SPINACH SALAD, \$13.00

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

CAPRESE SALAD, \$14.00

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

[SOUPS]

CREAMY WHITE CONCH CHOWDER, \$12.00

served with a hint of sherry

CARROT LEEK SOUP, \$10.00

[STARTERS]

*TUNA POKE, \$16.00

*ahi tuna salad, avocado, sesame seeds, ginger
soy vinaigrette, crispy wontons, wasabi mayo*

*SHRIMP COCKTAIL, \$16.00

jumbo gulf shrimp, traditional cocktail sauce

*PAN SEARED SCALLOPS, \$18.00

*pan seared sea scallops, roasted red bell pepper
sauce, arugula, basil oil*

[ENTREES]

*12OZ. NEW YORK STRIP, \$54.00
grilled asparagus, crispy onion, port wine demi

*BEEF TENDERLOIN, \$48.00
*grilled asparagus, crispy onions
wild mushroom burgundy sauce*

KEY WEST YELLOW TAIL, \$40.00
*pan seared yellow tail, potato cake
sautéed garlic spinach, citrus reduction*

PAN SEARED BLACK GROUPER
& BLUE CRAB, \$48.00
grilled asparagus, blue crab, sundried tomato sauce

*PLANTAIN CRUSTED AHI TUNA, \$36.00
*chilled sesame udon noodles
braised baby bok choy, toasted nori, soy vinaigrette*

CHICKEN PICCATA, \$28.00
*pan seared chicken breast, saffron rice, creamy lemon
caper sauce*

VEGETARIAN PASTA, \$28.00
*linguine, extra virgin olive oil, garlic, basil, cremini
mushrooms, spinach and sundried tomatoes*

[SIDES]

*mashed potatoes, \$8.00
spinach & mushrooms, \$9.00
grilled asparagus, \$8.00
saffron rice, \$8.00
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.*