**SALADS**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Romaine Caesar</td>
<td>$12</td>
<td>crisp hearts of romaine, grated parmesan cheese, lemon anchovy dressing</td>
</tr>
<tr>
<td>Pier House Salad</td>
<td>$10</td>
<td>crisp mixed greens, tomato, cucumber, shredded carrots</td>
</tr>
<tr>
<td>Caribbean Cobb</td>
<td>$18</td>
<td>mixed greens, hard-boiled egg, fresh mango, bacon, tomato, blue cheese crumbles, avocado citrus vinaigrette dressing</td>
</tr>
<tr>
<td>Goat Cheese Nuts &amp; Berries Salad</td>
<td>$16</td>
<td>baby greens, goat cheese, fresh berries, almonds, candied pecans, citrus vinaigrette</td>
</tr>
</tbody>
</table>

**Enhance your Salad with**
- crispy calamari
- grilled or blackened chicken breast
- blackened, grilled or fried catch of the day
  - add $9 ea

**STARTERS**

<table>
<thead>
<tr>
<th>Starters</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peel &amp; Eat Shrimp</td>
<td>Market</td>
<td>pound or half-pound of chilled gulf shrimp, cocktail sauce</td>
</tr>
<tr>
<td>Cayo Hueso Calamari</td>
<td>$14</td>
<td>flash-fried calamari, Thai sweet chili sunshine aioli</td>
</tr>
<tr>
<td>Conch Fritters</td>
<td>$14</td>
<td>key lime mustard sauce</td>
</tr>
<tr>
<td>Mango Habanero Wings</td>
<td>$16</td>
<td>celery, carrots, blue cheese dressing</td>
</tr>
<tr>
<td>Truffle Fries</td>
<td>$8</td>
<td>french fries tossed in truffle oil and parmesan cheese tomato aioli dipping sauce</td>
</tr>
<tr>
<td>Traditional Hummus</td>
<td>$13</td>
<td>toasted pita, carrots</td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>$13</td>
<td>toasted whole wheat, sliced avocado, extra virgin olive oil, microgreens, cherry tomatoes, balsamic glaze</td>
</tr>
</tbody>
</table>

**DUVAL STREET TACOS**

<table>
<thead>
<tr>
<th>Tacos</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Fish Tacos</td>
<td>18</td>
<td>fried local yellowtail snapper, baja sauce, shredded cheese, cabbage, tomatoes soft flour tortillas</td>
</tr>
<tr>
<td>Churrasco Tacos</td>
<td>18</td>
<td>cumin &amp; citrus-marinated steak, cabbage, queso fresco, tomato, chipotle cilantro aioli</td>
</tr>
</tbody>
</table>

**PIER HOUSE SPECIALTIES**

<table>
<thead>
<tr>
<th>Specialties</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster BLT Sliders</td>
<td>$20</td>
<td>tempura-fried 5oz. lobster tail, smoked bacon, lettuce, tomato, mango &amp; coconut aioli hawaiian sweet rolls</td>
</tr>
<tr>
<td>Yellowtail Snapper</td>
<td>$18</td>
<td>grilled, blackened or fried, Cuban bread, lettuce, tomato, onion, island tartar</td>
</tr>
<tr>
<td>Pier House Wagyu Burger*</td>
<td>$18</td>
<td>wagyu beef, choice of swiss, cheddar, provolone blue or american cheese, toasted brioche roll</td>
</tr>
<tr>
<td>Chicken Avocado BLT</td>
<td>$15</td>
<td>grilled chicken breast, avocado, provolone cheese, lettuce, tomato, mayonnaise toasted brioche roll</td>
</tr>
<tr>
<td>Turkey &amp; Brie</td>
<td>$16</td>
<td>oven-roasted turkey breast, brie cheese, arugula, cranberry aioli, ciabatta bread</td>
</tr>
</tbody>
</table>

All sandwiches are available on gluten-free bread upon request.

**SIDES**

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Fries</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>French Fries</td>
<td>$4</td>
<td></td>
</tr>
<tr>
<td>House or Caesar Side Salad</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Caribbean Slaw</td>
<td>$5</td>
<td></td>
</tr>
</tbody>
</table>

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

GF—Gluten-Free
Cocktail Specialties

**Pier House Punch** | $16
Cruzan Light Rum, banana liqueur
RumHaven Coconut Rum, pineapple & orange juices
Plantation Original Dark Rum float

**Beach Bar Spritz** | $15
Aperol Aperitivo, La Marca Prosecco, club soda

**Classic Margarita** | $16
Espolòn Blanco Tequila, Cointreau
fresh lime, splash of orange juice

**Black Widow** | $18
Milagro Reposado tequila, Solerno blood orange liqueur,
fresh jalapeños, blackberries, lime juice

**Paloma** | $15
Sauza Silver Tequila
grapefruit juice, club soda

**Mojito** | $16
Cruzan Light Rum, simple syrup
mint leaves, lime, club soda

**Key West Lemonade** | $15
Skyy Citrus Vodka, lemonade, cranberry juice

**Mango Tango Tea** | $15
New Amsterdam Mango Vodka
sweetened iced tea, fresh sour

**Out of Office** N/A | $12
Fresh lime, orange juice, passion fruit
guava, club soda

Frozen Daiquiris, Coladas & Margaritas

**Fresh Fruit Flavors** | $15
piña colada, strawberry, banana
raspberry, mango

**Key Lime Flavor** | $17

**Frozen Rum Runner** | $15
island rums, blackberry brandy, banana liqueur

Add a Float of Dark Rum | $2

Wine & Bubbles

White
- Robert Mondavi Chardonnay | $12
- Rodney Strong Chardonnay | $14
- Ecco Domani Pinot Grigio | $12
- Kim Crawford Sauvignon Blanc | $14
- Daou Rosé | $14

Red
- Robert Mondavi Cabernet Sauvignon | $12
- Josh Cellars Cabernet Sauvignon | $14
- Robert Mondavi Merlot | $12
- Sea Sun Pinot Noir | $14

Beer

Domestic | $7
- Budweiser
- Michelob Ultra
- Budweiser Zero NA
- Miller Lite
- Coors Light
- Michelob Ultra
- Redbridge Lager GF
- Yuengling

Imported | $8
- Heineken
- Corona
- Corona Light
- Stella Artois
- Guinness | $9

Draft | $9
- Michelob Ultra
- Iguana Bait Kolsch
- Veza Sur IPA
- Samuel Adams Boston Lager
- Dogfish Head 60 Minute IPA
- Modelo Especial

Seltzer

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

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