



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 ^{GF} | \$18

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

Goat Cheese Nuts & 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 | \$14

key lime mustard sauce

Mango Habanero Wings | \$16

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

DUVAL STREET TACOS

Fish Tacos | 18

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

Churrasco Tacos | 18

cumin & citrus-marinated steak
cabbage, queso fresco, tomato, chipotle
cilantro aioli

PIER HOUSE SPECIALTIES

Lobster BLT Sliders | \$20

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

Yellowtail Snapper | \$18

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

Pier House Wagyu Burger* | \$18

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 | \$16

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 | \$6

French Fries | \$4

House or Caesar Side Salad | \$6

Caribbean Slaw | \$5

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



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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

Wycliff Brut Sparkling, California | \$12

La Marca Prosecco, Italy | \$14

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

Michelob Ultra | \$8

Iguana Bait Kölsch | \$9

Veza Sur IPA | \$9

Samuel Adams Boston Lager | \$9

Dogfish Head 60 MINUTE IPA | \$9

Modelo Especial | \$9

SELTZER

High Noon Pineapple, High Noon Grapefruit, High Noon Mango

Truly Wild Berry, Truly Strawberry Lemonade | \$10

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