

APPETIZERS

Soup of the Day Cup \$2.99

Tuscany Cheese Balls

Fresh buffalo mozzarella stuffed in seasoned Italian risotto and marinara sauce \$6.99

Fried Calamari

Tender calamari rings lightly breaded quickly fried and tossed in a chili lime vinaigrette \$6.99

Maryland Crab Cake

Pan fried fresh blue crab cake served with a roasted sweet red pepper aioli \$8.99

Shrimp Lollipops

Tender wild caught jumbo shrimp marinated in a mango curry, wrapped in a wonton skin served with a fresh mango sauce \$8.99

Duck Spring Roll

Shredded duck meat with traditional vegetables and Jamaican style spices served with a mango dipping sauce \$6.99

Appetizer Sampler Platter

A full order of all our appetizers on one plate to share except the soup \$34.99

Entrée Salads

Pier Cobb

Crisp bacon, white cheddar cheese, bleu cheese, olives, tomatoes, and artichoke hearts over baby field greens tossed in our creamy herb dressing, \$9.99

Whiskey Glazed Salmon Caesar

Fresh Atlantic salmon grilled over an open flame basted with a sweet bourbon molasses glaze served over crisp romaine with croutons grated parmesan cheese and Caesar dressing. \$11.99

Apple Smoked Chicken

Baby spinach and crisp romaine tossed in our honey balsamic vinaigrette with toasted pecans and crumbled bleu cheese topped with our house smoked chicken. \$9.99

Pasta

Classic Fettuccini Alfredo

Our home made Fettuccini noodles sautéed with chopped garlic, and a pinch of basil, finished with fresh cream and Parmesan cheese \$10.99

Shrimp & Lobster Ravioli

Maine lobster and wild caught gulf shrimp with ricotta cheese, garlic, herbs, and spices tossed in a lobster tarragon sauce, finished with sweet potato hay \$14.99

Roasted Duck Linguini

Home made linguini tossed with fire roasted tomatoes, sweet red onion, double smoked bacon, garlic, herbs. and fresh grated parmesan cheese then topped with roasted duck \$14.99

Pastas entrees are served with or house salad

OUR HOME-MADE SALAD DRESSINGS

Creamy herb, honey balsamic vinaigrette , red dressing, raspberry vinaigrette, Italian, lemon cumin, 1000 island, or honey mustard .

A 18% service charge will be added to all parties of 8 or more but may be adjusted if you like.

Any food or beverage consumed but not purchased from The Pier is subject to a service charge.

Any Entrée split will be charged \$6.99 (this covers the extra house salad, vegetable of the day, and starch)

We accept the following forms of payment;

Cash, Visa, Master Card, or American Express,
personal or business checks with management approval only.

SEAFOOD

Bayou Catfish

Catfish filet pan fried to a crisp golden brown topped with sautéed wild gulf shrimp in a Cajun brown butter BBQ sauce \$15.99

Pecan Encrusted Salmon

Fresh Atlantic salmon encrusted with chopped Pecans, pan seared and finished with a basil and pine nut pesto olive oil \$15.99

Coconut Shrimp

Jumbo wild caught gulf shrimp lightly breaded in a fresh coconut batter quickly fried golden brown and served with a mango sauce \$14.99

Seafood Cassoulet Nantucket

Tender gulf shrimp, sea scallops, Maine lobster, bleu crab meat, and mushrooms, baked in a creamy butter sauce, with a crispy Parmesan cheese crust \$22.99

STEAKS

Bistro Steak

6 oz. center cut steak char grilled over an open flame then topped with our house made steak sauce \$15.99

New York

Aged Angus strips steak grilled over an open flame to perfection 10 oz. \$19.99 14 oz. \$26.99

Filet Mignon

Center cut of beef tenderloin seasoned with our house spice mix then grilled over an open flame. 5 oz. \$17.99 7 oz. \$23.99 9 oz. \$28.99

Steak & Shrimp

Our bistro steak char grilled topped with jumbo wild caught gulf shrimp and a garlic herb butter \$19.99

Our steaks are hand cut from certified Black Angus beef that has been aged for a minimum of six weeks to ensure a steak of exceptional favor and tenderness.

Fowl & Chops

Chicken Sonoma

Airline chicken breast stuffed with spinach, brie cheese, and lingonberries, pan roasted and finished with stone ground honey mustard sauce \$14.99

Maple Walnut Glazed Pork Chop

French cut pork chop house smoked over apple wood finished with a pumpkin maple sauce and toasted walnuts \$15.99

Mediterranean Chicken

Airline chicken breast stuffed with goat cheese, artichoke heart, mushroom, onion, garlic, and herbs slowly pan roasted and finished with a lemon and caper sauce \$14.99

Sicilian Pork Chop

Center cut bone in pork chop marinated in basil, garlic, olive oil and lemon then pan roasted finished with fresh grated parmesan cheese, balsamic glaze, and extra virgin olive oil \$14.99

All of the above entrees include a house salad choice of dressing, vegetable of the day, and your choice of one of the following; baked potato, roasted garlic mashed, or creamy risotto

The items below are ALA CART (extra) if you would like to add them to your dinner.

Loaded Baked Potato - Butter, Sour Cream, White Cheddar Cheese, Bacon, & Scallions \$1.99

Pier Twice Baked Potato \$2.99 - loaded additional \$1.99, Sautéed spinach \$1.99

Fresh Asparagus \$2.29, with Béarnaise \$2.99, Béarnaise sauce for you steak \$2.99

Side of Sour Cream, Bacon, Cheddar Cheese or Scallions \$.79 each.

Small Caesar Salad \$2.99 Small Spinach Salad \$2.99

Lighter Dinners

Fried Catfish

Fresh catfish filet hand breaded deep fried and topped with our B&B tartar sauce \$10.99

Classic Burger

8 oz. of lean ground chuck grilled over an open flame served with lettuce, tomato, onion, and pickle on a toasted pretzel bun \$7.99

Add cob smoked bacon, white cheddar, creamy havarti, Blue, or fresh mozzarella cheese \$.99 or a grilled portabella mushroom \$1.99

Served with house salad and your choice of vegetable of the day or starch

KIDS CHOICES

10 AND UNDER

Southern Fried Chicken Tenders

Hand breaded chicken fingers deep fried golden brown \$6.99

Caesar Salad with Grilled Chicken

Crisp romaine tossed with our Caesar dressing topped with grilled chicken \$6.99

Mississippi Turkey Club

Sliced turkey, crisp bacon, lettuce, tomato, and herb mayo on a pretzel roll \$6.99

Served with House Salad, Fresh Fries, or choice of starch

Fettuccini Alfredo

Our home made fettuccini noodles finished with parmesan cream sauce and served with a toss salad \$6.99

Beverages

Pepsi, Diet Pepsi, Mist, Dr Pepper, Root Beer, Lemonade, Milk, or Orange Juice

Ice tea, Plum tea, Raspberry tea \$1.99

San Pellegrino 750 \$5.99

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Import and Specialty Brewed Beers

Boulevard Pale Ale \$2.99 Warsteiner \$3.99 Goose Island Honkers Ale \$3.29
Pinkus Organic Hefe-Weizen 16 oz.. \$5.29 Guinness Pub Can \$4.29 Corona \$3.59
Sierra Nevada Pale Ale 3.29 Boulevard Wheat \$2.99 Rogue Dead Guy Ale 22 oz. \$9.99

Domestic Beers

Budweiser 2.39 Bud Light 2.39 Miller Light 2.39 Coors Light 2.39
O'Doul's Amber 2.39 Michelob Ultra 2.79

Specialty & House Drinks

Golden Margarita 6.59

Patrone Gold, Cointreau, Lime and a splash of Orange Juice

Mango Margarita 5.59

Jose Quervo Gold, Grand Marnier, Lime and Mango Puree

The Ultimate Margarita 5.99

Jose Quervo, Cointreau, Fresh Lime Sweet & Sour

Raspberry Margarita 5.99

Raspberry puree, Jose Quervo, Cointreau, and Lime

Jamaica Me Crazy 6.99

Dark Rum, Malibu Rum, Banana Liquor, Cointreau, and Pineapple Juice

Chocolate Martini 5.99

3 olives chocolate Vodka, Cream de' Coco

Green Appletini 5.99

Smirnoff Apple Vodka, Midori Liquor, and sweet & sour

Perfect Cosmo 6.99

Kettle One Vodka, Cointreau, Cranberry and Lime

The Pier Sunset 5.99

Jose Quervo Tequila, Cointreau, Orange Juice

Sexual Healing 5.99

Level One, Midori, Peach Schnapps, Cranberry and Pineapple Juice