

APPETIZERS

SOUP OF THE DAY CUP \$2.99 BOWL \$5.99

MARYLAND BLUE CRAB CAKE

PAN FRIED FRESH BLUE CRAB CAKE SERVED WITH A ROASTED RED PEPPER AIOLI. \$8.99

CARIBBEAN CHICKEN SPRING ROLLS

CRISP VEGETABLES AND CARIBBEAN JERKED CHICKEN SERVED WITH A MANGO SAUCE AND A WASABI LIME MUSTARD. \$6.99

THAI FRIED CALAMARI

TENDER CALAMARI RINGS LIGHTLY BREADED AND TOSSED IN OUR CHILI LIME VINAIGRETTE. \$6.99

TUSCANY CHEESE BALLS

FRESH BUFFALO MOZZARELLA WRAPPED IN RISOTTO SERVED WITH MARINARA SAUCE. \$6.99

SHRIMP LOLLIPOPS

TENDER WILD CAUGHT JUMBO GULF SHRIMP MARINATED IN A MANGO CURRY, WRAPPED IN A WONTON WRAPPER AND SERVED WITH A FRESH MANGO SAUCE \$8.99

SALADS

PIER COBB

BABY GREENS, TOSSED WITH CREAMY HERB DRESSING TOPPED WITH BACON, ARTICHOKE HEARTS, SMOKED TURKEY, BLEU AND CHEDDAR CHEESES, KALAMATA OLIVES, AND DICED TOMATOES \$8.99

CLASIC CAESAR

FRESH ROMAINE, CROUTONS, CAESAR DRESSING, & FRESH GRATED PARMESAN CHEESE \$6.99

ADD APPLE SMOKED OR SPICY CARIBBEAN CHICKEN \$2.99, SHRIMP OR GRILLER SALMON \$3.59,

CARIBBEAN SHRIMP SALAD

CARIBBEAN SPICED GULF SHRIMP QUICKLY DEEP FRIED IN OUR COCONUT BATTER SERVED ON A BED OF FIELD GREENS WITH FRESH PINEAPPLE, MANGO, AND STRAWBERRIES. \$8.99

CHICKEN QUESADILLA

HONEY WHEAT TORTILLA WITH 2 MELTED CHEESES, PEPPERS AND ONION, SERVED WITH FIELD GREENS TOSSED IN LEMON CUMIN DRESSING, AND TRADITIONAL GARNISH \$8.79

GARBAGE SALAD

CRISP ROMAINE TOSSED WITH PROVOLONI CHEESE, ARTICHOKE HEARTS, ROASTED RED PEPPER, GENOIA SALAMI, OLIVES, TOMATOES, PARMESAN CHEESE AND CRISP COBB SMOKED BACON \$8.99

CASHEW CHICKEN

BABY FIELD GREENS TOSSED IN OUR CREAMY HERB DRESSING TOPPED WITH APPLE WOOD SMOKED CHICKEN AND TOASTED CASHEWS \$7.79

APPLE SMOKED CHICKEN SALAD

FRESH BABY SPINACH TOSSED IN A LIGHT LEMON VINAIGRETTE WITH DRIED CRANBERRIES, TOASTED PECANS, AND OUR HOUSE APPLE WOOD SMOKED CHICKEN \$8.79

ADD MAYTAG BLEU CHEESE \$2.99

ENGLISH WALNUT CHICKEN SALAD

POACHED CHICKEN BREAST, CELERY, ENGLISH WALNUTS, & GRAPES, SERVED WITH FRESH FRUIT SALAD \$6.99

OUR HOMEMADE DRESSINGS

CREAMY HERB, HONEY BALSAMIC VINAIGRETTE, RED FRENCH, RASPBERRY VINAIGRETTE, HONEY MUSTARD, ITALIAN, LEMON CUMIN, 1000 ISLAND, CAESAR, LEMON DIJON.

A 18% service charge will be added to all parties of 8 or more, and all separate checks. Any food or beverage consumed but not purchased from The Pier is subject to service charge. split charge for any lunch item \$2.59

We accept the following forms of payment;
Cash, Visa, Master Card, or American Express,
personal or business checks with management approval only.

Menu items and prices subject to change.

KIDS MENU

11 AND UNDER

GRILLED BACON AND CHEESE SANDWICH

AGED PROVOLONE ON GRILLED SOURDOUGH WITH CRISP BACON \$6.99

LINGUINI MARINARA

HOME MADE LINGUINI NOODLES TOSSED IN MARANARA SAUCE WITH PARMESAN CHEESE \$5.99

SOUTHERN FRIED CHICKEN STRIPS

HAND BREADED CHICKEN TENDERS DEEP FRIED GOLDEN BROWN \$6.99

CAESAR SALAD WITH CHICKEN

CRISP ROMAINE IN OUR CAESAR DRESSING TOPPED WITH SMOKED CHICKEN \$6.99

SERVED WITH CHOICE OF FRESH FRUIT, HOME MADE FRIES, POTATO SALAD, OR SWEET POTATO CHIPS

BEVERAGES

PEPSI, DIET PEPSI, SIRIA MIST, DR. PEPPER, ROOT BEER, LEMONAID,
PLUM, RASPBERRIE, OR ICE TEA.,
MILK AND JUICES.

Import and Micro Brewed Beers

Warsteiner \$3.99 Goose Island Honkers Ale \$3.29

Guinness Pub Can \$4.29 Corona \$3.59 Boulevard Pale Ale \$2.99 Boulevard Wheat \$2.99

Sierra Nevada Pale Ale 3.29 Pinkus Organic Here-Weizen \$5.29

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

Gray Goose Vanilla 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 6.99

Jose Quervo Tequila, Cointreau, Orange Juice

Sexual Healing 5.99

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

SANDWICHES

BIG CLASSIC BURGER

A HALF POUND OF LEAN GROUND CHUCK, CHAR GRILLED THE WAY YOU LIKE IT ON A PRETZEL ROLL WITH LETTUCE TOMATO DILL PICKLE & ONION \$7.89

WHITE CHEDDAR, DANISH HAVARTI, FRESH MOZZARELLA, AGED PROVOLONE, BLEU CHEESE CRUMBLES, COBB SMOKED BACON , OR GRILLED ONIONS \$.99,
MAYTAG BLEU CHEESE OR GRILLED PORTOBELLO MUSHROOM \$2.99

ISLAND CHICKEN & BRIE

JAMACIAN GRILLED CHICKEN BREAST TOPPED WITH BRIE CHEESE, AND MANGO PINEAPPLE CHUTNEY ON CRISP FRENCH BREAD WITH LETTUCE, TOMATO, AND RED ONION. \$7.99

OUR VERSION OF THE REUBEN

THIN SLICED CORNED BEEF PILED UP ON MARBLE RYE WITH CRISP SAUERKRAUT, HAVARTI CHEESE AND RUSSIAN MAYO \$7.89

THE JERKY TURKEY

THIN SLICES OF SMOKED TURKEY BREAST WITH A SPICY JERK SEASONING ON GRILLED SOUR DOUGH BREAD WITH HAVARTI CHEESE LETTUCE AND TOMATO \$7.89

SHRIMP & LOBSTER HOGIE

TENDER GULF SHRIMP AND MAINE LOBSTER MEAT IN A MAYONAISE DRESSING WITH HERB AND SPICES SERVED ON CRISP FRENCH BREAD WITH LETTUCE AND TOMATO. \$9.99

GRILLED HAM AND CHEESE

THIN SLICES OF SLOW SMOKED COUNTRY HAM PILED HIGH ON A ONION ROLL TOPPED WITH WHITE CHEDDAR AND AGED PROVOLONE CHEESE \$7.99

MISSISSIPPI TURKEY CLUB

SMOKED TURKEY BREAST PILED ON PRETZEL ROLL WITH COBB SMOKED BACON, LETTUCE, TOMATO, AND HERBED MAYO \$7.79

APPLE CHICKEN CLUB

HOUSE SMOKED APPLE CHICKEN BREAST TOPPED WITH CRISPY SMOKED BACON, HAVARTI CHEESE, AND RED ONION MARMALADE ON GRILLED SOURDOUGH BREAD \$7.99

VEGETARIAN GRILL

PORTABELLA MUSHROOM, GRILLED RED PEPPER , RED ONION, ZUCCHINI, EGG PLANT AND ASPARAGUS TOPPED WITH FRESH MOZZARELLA ON AN ONION ROLL \$7.89

THREE CHEESE AND BACON

GRILLED SOUR DOUGH BREAD WITH HAVARTI, PROVOLONI, BUFALLO MOZZARELLA CHEESE, COBB SMOKED BACON AND GRILLED FRESH TOMATO \$7.99

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SWEET POTATO CHIPS, FRESH CUT FRIES, FRESH SEASONAL FRUIT, OR BASIL POTATO SALAD.

SUBSTITUTE YOUR SIDE FOR A CUP OF SOUP OR A HOUSE SALAD FOR \$1.99

ENTREES

GRILLED ATLANTIC SALMON

GRILLED MUSTARD CRUSTED SALMON WITH PESTO INFUSED OIL, SERVED CREAMY RISOTTO, AND GRILLED ASPARAGUS \$7.99

FETTUCINI ALFREDO

HOMEMADE FETTUCINI TOSSED WITH GARLIC AND A PARMESAN CREAM SAUCE \$6.99

BEEF SPADINI

MEDALLIONS OF BEEF TENDERLOIN QUICKLY SAUTEED SERVED OVER FETTUCINI ALFREDO TOPPED WITH MARINARA SAUCE AND FRESH GRATED PARMESAN CHEESE \$8.99

GRILLED YELLOW FIN TUNA

SUSHI GRADE TUNA QUICKLY GRILLED, SERVED WITH RISOTTO, AND FRESH ASPARAGUS \$8.99

JAZZ UP YOUR PASTAS OR SALADS WITH SHREDED APPLE SMOKED CHICKEN BREAST \$2.99,
JUMBO GULF SHRIMP \$4.59 OR GRILLED SALMON \$3.59