

PIERLESS MARTINIS AND COCKTAILS

If you have a special request, our bartender will be happy to make it for you.

Ultimate Martini

Ketel One Vodka, chilled and served straight up

Ultimate Cosmo

Ketel One Citroen Vodka, Cointreau and a splash of cranberry and lime juice

Double Espresso Chocolate Martini

Van Gogh Double Espresso with a splash of Irish Crème Liqueur

Lemon Drop Martini

Ketel One Citroen Vodka, a splash of lemon juice, sour mix and simple syrup

The Classic

Bombay Sapphire Gin, dry vermouth and olives



Lady Godiva

Vanilla Vodka, Godiva Chocolate Liqueur and a splash of Baileys, with a sugared rim

Royal Manhattan

Crown Royal and sweet vermouth, garnished with a cherry

Orange Dream

Clementine Vodka, a splash of lemon juice and simple syrup

DOMESTIC AND IMPORTED BEERS

Bud, Bud Light, Bud Light Lime, Coors Light, Miller Lite, Mich Ultra, Mich Light, Corona, Corona Light, Land Shark, Red Stripe, Sam Adams, Guinness, Amstel Light, Labatt Blue, Heineken, Smirnoff Ice, **Non-Alcohol:** O'Doul's

ON DRAFT: Bud, Bud Light, Miller Lite, Samuel Adams Seasonal, Newsouth Nut Brown

FROZEN FAVORITES

Refreshing daiquiris and coladas made with Island Oasis premium-grade fruit and dairy mixes topped with whipped cream 6.50

Peaches-N- Cream

Light rum, peach and vanilla ice cream

Strawberry Shortcake

Amaretto, strawberry and vanilla ice cream

Mudslide

Vodka, Baileys and vanilla ice cream

Shipwreck

Bacardi Coco, piña colada and ice cream

Hurricane

Southern Comfort and Hurricane

Lava Flow

Strawberry, piña colada and rum

Non-Alcoholic Daiquiris and Smoothies are available for 3.50 in your favorite flavors:
Strawberry, Wild Berry, Piña Colada, Banana, Peach, Mango, Margarita, Hurricane and Ice Cream

TEMPTATIONS BY THE PITCHER

High Tide

Vodka, tequila, Southern Comfort, peach schnapps and orange, pineapple and cranberry juice

Southern Lemonade

Ketel One Citroen with fresh lemonade

Bama Slammer

Southern Comfort, vodka, tequila amaretto, sour mix and orange, pineapple and cranberry juice

Pier Breeze

Vodka, Cointreau and pineapple, grapefruit and cranberry juice

Zulu

Amaretto, rum, vodka, gin and pineapple and orange juice

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Mellow Yellow, Tea and Coffee

PIER 14 GIFT SHOP

GIFTS, SPORTS AND FISHING PIER • 7AM 7 DAYS A WEEK IN SEASON

Forgot your lotion, need a memento or want to find that special gift for the person who has everything?
Need an all-day \$6.00 Fishing Pass or fishing rentals? • Visit our Gift Shop, located just next door.

We honor Visa, MasterCard, Discover Cards

Over the Ocean

“PIER PRESSURE” SPECIALTIES

Sex on the Pier

Svedka Vodka, peach schnapps, orange juice and Sprite

Pier Breeze

Vodka, rum and juices

SHOOTERS

Royal Flush

Crown Royal, peach schnapps, cranberry

Lemon Drop

Ketel One Citroen chilled with a sugared lemon

Oatmeal Cookie

Goldschlager, Baileys, milk

Jager Bomb

Jager and Red Bull

Klondike

Rum, Kahlua and milk

Chocolate Cake

Frangelico and vanilla vodka

Soco Kamikaze

Southern Comfort, triple sec and sour mix

Worthers Candy

Crown Royal and Butternips



HOUSE WINES

Redwood Creek

Chardonnay ~ White Zinfandel ~ Merlot ~ Cabernet Sauvignon ~ Pinot Grigio
4.75 glass 12.50 half carafe 18.75 full carafe

Sparkling Wines

Kenwood Brut, *California*

Glass 6.00 Bottle 18.00

Piper Sonoma Brut, *Sonoma, California*

30.00

White Wines

Chardonnay, Fat Bastard, *France*

Glass 6.00 Bottle 23.00

Chardonnay, Frei Brothers. *Sonoma, California*

7.00 27.00

Chardonnay, Kenwood, *California*

6.25 24.00

Pinot Grigio, Ecco Domani, *Italy*

6.50 25.00

Pinot Grigio, Maso Canali, *Italy*

7.00 27.00

Sauvignon Blanc, Steele SS, *California*

6.00 23.00

Riesling, Polka Dot, *Germany*

5.50 20.00

Riesling, Hogue, *Washington State*

6.50 24.00

Red Wines

Pinot Noir, Mirassou, *California*

Glass 5.50 Bottle 20.00

Pinot Noir, McMurray Ranch, *Sonoma, California*

34.00

Merlot, Red Rock, *California*

5.75 22.00

Merlot, Blackstone Sonoma Reserve, *California*

8.00 30.00

Merlot, Frei Bros., Dry Creek Valley, *Sonoma, California*

34.00

Cabernet Sauvignon, Kenwood Yulupa, *California*

6.50 24.00

Cabernet Sauvignon, Louis Martini, *Sonoma, California*

7.00 26.00

Zinfandel “Zen of Zin” Ravenswood, *California*

5.50 20.00

Shiraz, McWilliam’s Hanwood Estate, *South Australia*

5.50 20.00

Shiraz, Marquis Phillips, *South Australia*

7.00 26.00



STARTERS

Oysters on the Half Shell

Fresh daily and served chilled – available only in season
½ dozen 9.00 1 dozen 16.00

Jumbo Shrimp Cocktail

The perfect starter and always fresh, 4 jumbo shrimp
served with cocktail sauce 8.00

Buffalo Shrimp

Eight lightly breaded shrimp, topped with Cajun seasoning
and served with buffalo sauce 8.00

Calamari

Absolutely wonderful, lightly battered and fried
golden brown 8.50

Famous Shark Bites

Fried and served with cocktail sauce 8.00

Mozzarella Sticks

Lightly breaded and served with your choice of dip 7.50

Crab Dip with Tortilla Chips

Hot crab dip served with tortilla chips 9.00

ON THE LIGHTER SIDE

All salads are accompanied by dinner rolls and a cup of clam chowder or soup of the day

Your choice of salad dressing:

Ranch, Blue Cheese, Thousand Island, Honey Mustard, Italian, Raspberry Vinaigrette or Oil and Vinegar

Grouper Salad

Fresh grouper filet on a bed of mixed greens
and vegetables, served blackened or seared 13.00

Garden Chicken Salad

Grilled or fried chicken breast on a bed of mixed greens
and vegetables 11.00

Shrimp and Kamini Crab Salad

Our most popular, served on a bed of mixed greens
and vegetables 11.00

Grilled Tuna Salad

Fresh tuna steak blackened or seared on a bed
of mixed greens and vegetables with your favorite
salad dressing 11.00

SOUPS

Seafood Bisque

A delightful combination of seafood and,
at your request, sherry cup 4.50 bowl 5.50

Clam Chowder

Our own very special recipe - Thick and Creamy
cup 3.50 bowl 4.50

Soup of the Day

Homemade daily from scratch - Hearty and Flavorful
cup 3.00 bowl 4.00

VEGETARIAN DISHES

5 Cheese Ravioli

Imported pasta cooked Al Dente and tossed in our own
special sauce with parmesan cheese 12.00

Vegetable Primavera

A generous serving of fresh steamed vegetables,
sautéed in a light olive oil and garlic
served on a bed of dirty rice 10.50

LITTLE MATES

10 years and under 6.00

Seniors may order any of these items for an additional 2.50

Burger and Fries

Popcorn Shrimp and Fries

Chicken Fingers and Fries

Beef Hot Dog and Fries

Linguini with Marinara Sauce

Includes
FREE
Souvenir!

SWEET TOOTH

Dessert of the Day Please ask your server for today's

"Delectable Dessert" 6.00

Cheesecake Served with strawberry or chocolate topping
and whipped cream 5.00

Key Lime Pie Served with whipped cream 4.50

AFTER DINNER HOT COFFEE DRINKS

Baileys ~ Amaretto ~ Jameson ~ Grand Marnier ~ Frangelico

PRICES MAY BE SUBJECT TO CHANGE DUE TO UNTIMELY MARKET FLUCTUATIONS. PRICES DO NOT INCLUDE TAX OR GRATUITY.

A 15% GRATUITY WILL BE ADDED FOR GROUPS OF SIX OR MORE AND FOR ALL PROMOTIONAL VOUCHERS.

DURING OUR BUSY SEASON FROM MARCH 1ST TO SEPTEMBER 1ST, WE WILL NOT BE ABLE TO ISSUE SEPARATE CHECKS FOR PARTIES OF SIX OR MORE.

Over the Ocean

FROM THE GRILL

Filets cooked medium-well and well-done will be butterflied.

Rare: cold red center ~ **Medium-rare:** warm red center ~ **Medium:** warm pink center

Medium-well: warm center ~ **Well-done:** warm throughout

Steak may be substituted for Prime Rib only 2.50; All grilled items may be blackened only 1.00 per item

Surf and Turf A juicy 8 ounce filet with a beautiful 7 ounce lobster tail 35.00

Filet Mignon A tender 8 ounce premium center-cut, charbroiled to mouth watering perfection 22.00

New York Strip A tender 10 ounce center-cut 20.00

Ribeye Steak A generous 12 ounce cut, fully trimmed and nicely marbled 20.00

Grilled Chicken Monterey A full tender marinated chicken breast topped with Monterey Jack cheese and salsa 16.00

Steak and Shrimp Juicy 8 ounce filet with your choice of sautéed or fried shrimp 23.00

Prime Rib "Best On The Beach" - select prime rib, slow oven-roasted. Recommended at medium-rare 10 ounce 18.00 14 ounce 22.00 18 ounce 26.00

Pier 14 Burger or Cheeseburger Voted "Best On The Beach" - a hand-made 8oz burger cooked medium-well or well with garnish. Your choice of American, Swiss or Provolone 12.00

Pier 14 Pork Chops Two fully trimmed boneless 6 ounce loin chops lightly marinated and charbroiled over an open flame 16.00

PIER 14 SPECIALTIES

Grouper Crustacean Filet of grouper, lightly battered and fried, smothered with fresh shrimp, kamini crab meat and scallops in a creamy Alfredo sauce 24.00

Filet of Grouper

Prepared grilled or sautéed 22.00
Blackened add 1.00

Stuffed Flounder "No one does it better"

Fresh flounder filet stuffed with fresh shrimp and crab meat 19.00

Chicken Crustacean "Our most complimented dish" - lightly battered plump chicken breast, smothered with fresh shrimp, crab meat and scallops and served in a creamy Pier 14 sherry sauce 20.00

Crab Cake Dinner Two 5 ounce homemade crab cakes delicately seasoned and served with a lemon dill sauce 18.00

Seafood Linguini A medley of fresh shrimp, scallops and crab meat, sautéed in an Alfredo sauce 19.00

FROM THE SEVEN SEAS

Seafood Treasures A bountiful medley of shrimp, oysters, scallops, devil crab and flounder. Chef's recommendation: lightly fried 21.00

Seafood Combo Combination of two or three: flounder, shrimp, scallops and oysters - All either sautéed or fried 19.00

Flounder Plate "Best On the Beach" - we are famous for our flounder. Chef's recommendation: lightly fried 18.00

Shrimp Selection "Fresh to you" - choose either fantail or popcorn shrimp, lightly breaded and fried or sautéed 18.00

Scallops Deluxe Fresh scallops lightly breaded and fried or sautéed 19.00

Oysters Fresh oysters served fried or sautéed market price

Fresh Filet of Salmon A definite favorite, served baked or grilled with a lemon wedge and choice of sauce 18.00

Yellow Fin Tuna The Cadillac of the tuna family - 10 ounce choice center-cut, grilled to perfection and served with your choice of sauce 18.00

Crab Legs Succulent clusters piled high and served with drawn butter 1 ½ pounds market price

Lobster Tail Delicacy from the deep - select tails steamed to perfection one or two 7 ounces tails market price

Basa Dinner A cousin of the grouper family, brought fresh to you and served with your choice of grilled, broiled or sautéed 18.00 blackened 19.00