

Appetizers

New England Clam Chowder

A hearty combination of clams and potatoes in a creamy broth. \$3.99

French Onion Soup

Spanish onions sauteed in sherry and combined with our special broth. Crowned with Swiss cheese, provolone and parmesan then baked to a golden brown. \$4.99

Shrimp Cocktail

A traditional favorite of tasty Gulf shrimp and tangy cocktail sauce. \$7.99

Grilled Alligator

Select strips of alligator, grilled and served with barbeque sauce. \$7.29

Baked Stuffed Mushrooms

Mushroom caps filled with our homemade crab stuffing and topped with Monterey jack cheese. \$6.49

Coconut Beer Shrimp

Fresh shrimp coated with beer batter, rolled in coconut and deep fried. Served with an orange marmalade sauce. \$6.99

Scallops Wrapped in Bacon

Tender sea scallops wrapped in bacon, gently fried and glazed with a light teriyaki sauce. \$7.99

Escargot Stuffed Mushrooms

Large snails seasoned with garlic butter and baked in mushroom caps. Served with garlic toast points. \$6.99

Mussels

Select mussels steamed and served with garlic butter and fresh lemon. \$7.99

Baked Brie

A wheel of Brie cheese baked in our signature sauce of pecans and liquor. Pierly decadent and delicious. \$7.99

Lobster Dip

A rich blend of lobster and cheddar served hot with toasted pita points. \$6.99

Salads

Caesar Salad

Hearts of romaine tossed with a creamy Caesar dressing. \$6.99

House Salad

A crisp blend of iceberg and romaine tossed with fresh cucumbers, cherry tomatoes, and red onions. \$5.99

Add to your salad: Shrimp (grilled or jerk seasoning) \$5.99

Chicken (grilled or jerk seasoning) \$4.99

Florida Seafood

Fried Clam Strips

*Tender clams lightly breaded and fried to a golden brown.
Served with tartar sauce for dipping. \$10.99*

Fried Flounder

A generous portion of breaded flounder fried to a golden brown. \$13.99

Scallop Platter

*Sea scallops broiled in lemon butter or hand breaded and deep fried. \$15.99
PAIR WITH RANCHO ZABACO SAUVIGNON BLANC*

Fried Shrimp

Tender Gulf shrimp lightly crackered and fried to a golden brown. \$15.99

Pan-Seared Crab Cakes

*Our signature crab stuffing pan-seared to perfection. Served with a creamy
southern mustard sauce. \$15.99*

Fried Shrimp and Scallops

*Tender Gulf shrimp and sea scallops, breaded and deep fried. \$17.99
PAIR WITH RANCHO ZABACO SAUVIGNON BLANC*

Fried Shrimp and Flounder

Tender Gulf shrimp and filet of flounder, breaded and deep fried. \$17.99.

Combination Platter

*Filet of tilapia, Gulf shrimp, sea scallops, clam strips and a homemade crab
cake all lightly breaded and deep fried. \$22.99
PAIR WITH JEKEL RIESLING*

**Entrees are served with fresh baked bread, a crisp garden salad, fresh
vegetables and your choice of baked potato,
French fries or yellow rice.
(Substitute a Caesar salad for a house salad, add \$1.50)**

PROOF



Pride Of The Pier

Venetian Chicken and Shrimp

Breast of chicken and Gulf shrimp, marinated in Italian herbs with a hint of garlic, then baked to perfection. \$18.99

PAIR WITH MCMURRAY PINOT NOIR OR FREI BORTHERS CHARDONNAY

Stuffed Flounder

Filet of fresh flounder filled with our homemade crab stuffing and baked. \$17.99

PAIR WITH MASO CANALI PINOT GRIGIO

Alaskan Snow Crab Legs

One pound of succulent snow crab steamed. Served with lemon and drawn butter. Market Price

Scallops Au Gratin

Tender sea scallops baked in a delicate cheese sauce. \$18.99

PAIR WITH KENDALL JACKSON CHARDONNAY

Baked Stuffed Shrimp

Gulf shrimp topped with our signature crab stuffing and baked. \$18.99

PAIR WITH FREI BROTHERS CHARDONNAY

Broiled Seafood Combination

A feast of Gulf shrimp, sea scallops, filet of Tilapia and a crab cake broiled in lemon butter. \$22.99

Mahi Mahi Baltimore

A fresh mahi mahi filet baked with our homemade crab stuffing. Topped with Hollandaise sauce. \$20.99

PAIR WITH JEKEL REISLING

PROOF

Pride Of The Pier

Honey Nut Encrusted Mahi Mahi

Fresh mahi mahi filet encrusted with chopped walnuts and honey then baked to perfection. \$19.99

Bahamian Lobster Tail (one or two)

Warm water lobster tails broiled in lemon and herb butter. Market Price

Surf & Turf

One broiled Bahamian lobster tail and a petite filet mignon grilled to your choice of degree. Market Price

PAIR WITH MACMURRAY PINOT NOIR

Filet and Shrimp

Petite filet mignon grilled to perfection and large golden fried shrimp. \$23.99

Seared Peppercorn Tuna

Fresh tuna seared with crushed peppercorn. Served medium rare with wasabi and teriyaki sauce. \$19.99

Grilled Tilapia with Mango Salsa

Tilapia filet topped with fresh mango salsa \$16.99

PAIR WITH MIRASSOU PINOT NOIR

OR RANCHO ZABACO SAUVIGNON BLANC

Honey Dijon Salmon

Filet of salmon marinated in Dijon, honey and lemon zest then baked. \$19.99

Parmesean Encrusted Tilapia

Filet of tilapia encrusted with parmesean cheese, pan seared and served over a lemon scampi sauce. \$16.99

Entrees served with fresh baked bread, a crisp house salad, fresh vegetables and your choice of a baked potato, French fries or yellow rice. (Substitute a Caesar salad for a house salad, add \$1.50)

PROOF

Wine List

Sparkling and Blush Wines

	glass	bottle
Charles De Fere, Jean Louis (Split) <i>Crisp on the palate, with green apple and a medium to long finish (France)</i>		\$9.00
Asti Spumante, Martini & Rossi <i>The taste is sweet, full, and round on the palate with a fruity finish.</i>		\$27.00
Brut, Totts <i>A sparkling perfect for everyday.</i>		\$15.00
Dom Perignon <i>Incredibly smooth, creamy fruit with perfect balance and weight.</i>		\$165.00
White Zinfandel, Deloach <i>Sophisticated, elegant style; crisp with fruit flavors.</i>		\$18.00

White Wines

American

Chardonnay, Hess Select <i>Flavors of tropical fruit with light hints of citrus and vanilla.</i>		\$23.00
Sauvignon Blanc, Rancho Zabaco <i>Flavors of citrus and passion fruit with a clean crisp finish.</i>		\$26.00
Riesling, Jekel <i>Crisp with tangerine and orange blossom on the palate.</i>	\$6.25	\$22.00
Chardonnay, Kendall-Jackson <i>Tropical flavors with hints of apple and citrus fruits</i>	\$7.95	\$30.00
Chardonnay, Frei Bros. <i>Tropical flavors with a creamy mid-palate texture.</i>		\$35.00
Chardonnay, Sonoma Cutrer <i>A big wine, creamy with crisp acidity, and a long and finish.</i>		\$39.00

Europe

Macon Villages, Michel Picard, France <i>Floral, citrus nose, dry crisp wine with a touch of mineral character.</i>		\$24.00
Pinot Grigio, Maso Canali, Italy <i>The wine displays crisp, subtle flavors with excellent balance.</i>	\$7.95	\$30.00

South Equator

Chardonnay, Stonehaven, "Winemakers Reserve", Australia <i>The flavor presents subdued tropical fruit flavors with oak.</i>		\$24.00
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PROOF

Wine List

House Wines...\$5.95 glass
*Copperidge - Chardonnay, Merlot,
Cabernet Sauvignon and White Zinfandel*
Walnut Crest - Pinot Grigio

Red Wines American

	glass	bottle
Pinot Noir, Mirassou <i>Lighter style fruity red.</i>	\$6.25	\$19.00
Pinot Noir, MacMurray Sonoma <i>Rich, ripe flavors of red and black cherries, roses and strawberries.</i>		\$30.00
Merlot, Frei Bros. Dry Creek <i>A medium bodies wine rich with flavors of cherry, berry and cacao.</i>		\$29.00
Cabernet Sauvignon, Louis Martini Napa Valley <i>A Bordeaux-style wine with fruit cherry, blackberry and currant.</i>		\$30.00
Cabernet Sauvignon, Kendall-Jackson Grand Reserve <i>Well-balanced red wine with a long finish.</i>	\$8.95	\$45.00
Merlot, Kendall-Jackson <i>Rich flavors and aromas of blackberry and currant.</i>	\$7.95	\$30.00
Syrah, Bridlewood <i>Aromas of raspberries and cherries; loaded with rich, bright flavors.</i>		\$23.00

Europe

Beaujolais Villages, Michel Picard, France <i>A pleasant bouquet of ripe fruit and a touch of spice.</i>		\$24.00
Chianti, Bolla, Italy <i>A medium bodied, violet aroma and a slightly spicy red taste.</i>		\$22.00

South Equator

Shiraz, McWilliams, Australia <i>Rich and with an abundance of plum and blackberry fruit flavours.</i>	\$6.25	\$19.00
Conch Y Toro Casillero Del Diablo Cabernet Sauvignon, Chile <i>Dark and deep red color. Appealing red cherries and black plums with a touch of toasty oak.</i>	\$6.50	\$21.00

Port

Grahams 6 Grapes Port 1/2 bottle <i>Six Grapes has a seductive, rich aroma of ripe plums, cherries and dark chocolate notes. On the palate it's complex, with an excellent structure and a long, lingering finish.</i>		\$15.99
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PROOF

Pasta On The Pier

Pasta Primavera

Steamed fresh vegetables tossed with linguine and Alfredo sauce. \$10.99

Garlic Mussels

Tender mussels steamed with garlic then tossed with linguine. \$15.99

PAIR WITH MICHEL PICARD MACON VILLAGES

Shrimp Toulouse

Gulf shrimp, marinated artichoke hearts and fresh mushrooms tossed in scampi sauce and linguine \$18.99

Chicken Alfredo

Select strips of grilled chicken breast tossed in Alfredo sauce and linguine. \$15.99

Chicken can be substituted with shrimp. \$17.99

PAIR WITH STONEHAVEN CHARDONNAY

Jalapeno Chicken

Tender grilled chicken tossed in Alfredo sauce spiced up with jalapeno peppers, and mounded over linguine.

Garnished with shredded cheddar. \$15.99

Chicken can be substituted with shrimp \$17.99

Pasta entrees served with fresh baked bread and a crisp garden salad.

(Substitute a Caesar salad for a house salad, add \$1.50)

PROOF

Land Lovers

Chicken Piccata

Tender breast of chicken scaloppini sautéed with capers, lemon and white wine. \$15.99

PAIR WITH RANCHO ZABACO SAUVIGNON BLANC

New York Strip

A hand cut boneless strip loin steak grilled to your direction. \$19.99

**PAIR WITH KENDALL JACKSON GRAND RESERVE
CABERNET SAUVIGNON OR MERLOT**

Filet Mignon

The most tender cut of beef, grilled to your choice of degree.

*Served with Bearnaise sauce on
the side upon request. \$22.99*

Topped with Gorgonzola cheese add \$1.00

**Entrees served with fresh baked bread, a crisp garden salad, fresh vegetables
and your choice of a baked potato, French fries or yellow rice.**

Substitute a Caesar salad for a House salad add \$1.50

ADD TO YOUR SALAD OR DINNER ENTRÉE:

Shrimp Skewer, grilled or jerk seasoning \$5.99

Chicken Breast, grilled or jerk seasoning \$4.99

Bahamian Lobster Tail \$14.99

Pan Seared Crab Cake \$5.99

Snow Crab Cluster \$5.99

Beverages

**Coke, Diet Coke, Gingerale,
Sprite and Iced Tea \$2.35**

Coffee \$1.41

Cranberry, Grapefruit, Orange and Pineapple Juice \$2.59

*Please be aware there is a risk associated with consuming raw oysters or any raw protein
whether it be beef, chicken or seafood. If you have a chronic illness of the liver, stomach, or
blood or have immune disorders you are a greater risk of serious illness from such sources
and should eat these sources fully cooked. If you are unsure of your risks, ask your physician.*

PROOF

Desserts

Pier Pleasure Bread Pudding

*Homemade custard bread pudding with a golden glaze.
Topped with a warm buttery rum sauce and whipped cream. \$4.49*

Florida Key Lime Pie

A refreshingly cool confection with just enough lime. \$4.49

Ricky's Hot Fudge Cake

*Rich vanilla ice cream sandwiched between two pieces of
chocolate pound cake and smothered with hot fudge. \$5.29*

Triple Layered Chocolate Cake

*Three times we layered this rich chocolate cake with
creamy chocolate icing. \$4.99*

Coconut Cream Pie

The best homemade coconut concoction you'll ever taste. \$4.99

Peanut Butter Pie

*A creamy peanut butter pie in an Oreo pie crust topped
with pieces of Reeses peanut butter cups. \$4.99*

Philadelphia Cheesecake

*A rich and delicious ending, topped with strawberries
upon request. \$4.99*

Frozen Cherries Jubilee

*A blend of dark cherries and whipped cream, with a
hint of almond in an Oreo crust. \$4.99*

*We accept cash, traveler's checks, and most major credit cards. We do not accept personal
checks. A 15 % gratuity will be added to parties of 6 or more.*

PROOF