

THE PIER HOUSE

VENICE BEACH SEAFOOD SHACK

RAW BAR

| | each | half | full |
|---|------|------|------|
| OYSTERS freshly grated horseradish, mignonette | 3.75 | 20 | 38 |
| PERUVIAN SCALLOPS citrus-garlic-habanero confit, toasted coconut, mango, micro-cilantro | 3.25 | 18 | 34 |
| SHRIMP COCKTAIL jumbo patagonia shrimp, traditional or baja-style | 3.75 | 20 | 38 |
| SNOW CRAB CLAWS chilled w/ drawn butter | 6 | 32 | 58 |
| JONAH CRAB CLAWS tossed with extra virgin olive oil, lemon zest and parsley | 6 | 32 | 58 |
| OYSTER SHOOTER yuzu-citrus tobiko, green onion, house sake | 10 | | |

HOUSE FAVORITES

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| NEW ENGLAND CHOWDAH - mussels, clams, oysters, ham, onion, carrot, celery | 14 |
| PIER HOUSE SALAD - Rosa lettuce, onion, avocado, grapefruit, vanilla vinaigrette | 12 |
| SMOKED SALMON - herbed toast, house-made pickles | 12 |
| CEVICHE - pacific cod, lychee, ginger, micro greens, sesame seed, shrimp chips | 19 |
| YELLOWFIN TUNA POKE - avocado, togarashi, pineapple, macadamia | 19 |
| FISH N' CHIPS - beer-battered pacific cod, tartar sauce, fries | 19 |
| FISH TACOS <i>grilled or fried</i> - achiote slaw, roasted salsa, avocado, cotija | 16 |
| SHRIMP TACOS <i>grilled or fried</i> - achiote slaw, roasted salsa, avocado, cotija | 16 |
| FRIED CALAMARI TACOS - sweet chili sauce, cabbage, house-made corn tortillas | 16 |
| FRIED CALAMARI - wasabi slaw, sweet chili sauce | 18 |
| FRIED CLAMS - green goddess slaw, tartar & cocktail sauces | 20 |
| FRIED OYSTERS - green goddess slaw, tartar & cocktail sauces | 20 |
| GRILLED OYSTERS - half dozen of fresh oysters, chargrilled with a choice of: <i>Japanese w/ teriyaki, spicy mayo, avocado, sesame</i> <i>Classic w/ compound butter & chives</i> | 25 |

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| SEARED SALMON - crispy skin salmon, salt & pepper, choice of side | 27 |
| SKEWERED SHRIMP - compound butter, garlic, choice of side | 24 |
| SOFT SHELL CRAB MEUNIÈRE - brown butter sauce, chopped parsley, lemon, choice of side | 20 |

SANDWICHES

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| CONNECTICUT LOBSTER ROLL | 27 |
| served hot w/ butter, chives, brioche bun, chips | |
| MAINE LOBSTER ROLL | 27 |
| served cold w/ mayo, dill, celery, brioche bun, chips | |
| CRAB ROLL <i>Maine or Connecticut Style</i> | 24 |
| buttered brioche bun, chips | |
| SHRIMP ROLL <i>Maine or Connecticut Style</i> | 24 |
| buttered brioche bun, chips | |
| FRIED OYSTER ROLL | 18 |
| buttered brioche bun, green goddess slaw, chips | |
| FRIED CLAM ROLL | 18 |
| buttered brioche bun, green goddess slaw, chips | |
| FISH SANDWICH <i>fried or grilled</i> | 19 |
| pacific cod, cheddar cheese, slaw, capers, fries | |
| PIER HOUSE BURGER | 19 |
| pepper jack, scallion relish, brioche bun, fries | |
| FRIED CHICKEN SANDWICH | 19 |
| <i>choice of classic style, bbq rub, jerk or Nashville hot</i> slaw, aioli, bread & butter pickles, brioche bun, fries | |

KIDS

| | |
|---|----|
| GRILLED CHEESE | 10 |
| sourdough, cheddar cheese, chips | |
| QUESADILLA | 10 |
| corn tortilla, cheddar cheese, pico de gallo, chips | |
| CHICKEN TENDERS | 12 |
| house ranch, house bbq sauce, fries | |

SIDES

| | |
|--------------------|---|
| FRENCH FRIES | 8 |
| JUMBO POTATO CHIPS | 5 |
| GREEN GODDESS SLAW | 5 |
| SAUTÉED MUSHROOMS | 8 |

DESSERTS

| | |
|-----------------------------|----|
| STRAWBERRY COBLER | 10 |
| APPLE CIDER SPICE CHURRO | 4 |
| CREAM PUFF | 3 |
| <i>mocha coconut lime</i> | |

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SIGNATURE COCKTAILS 14

JALISCO GARDEN – margarita w/ tequila blanco, dill, rosemary, tarragon
PROM NIGHT – mule w/ vodka, ginger, coconut, black pepper, lychee
EAZY-E – mezcal shandy w/ lola mezcal, citrus cordial, vanilla bean, yuzu, hefeweizen
PALO MIJO – paloma w/ tequila reposado, grapefruit, hoja santa, sparkling rose
SO SAMANTHA – cosmo w/ vodka, hibiscus, cranberry cordial, meyer lemon
TALK TO ME NICE – espresso martini w/ bank note blended scotch, espresso, orgeat, vin d'orange

BARTENDER FAVORITES

[SUMMER 2021]

APEROL SPRITZ 13

aperol, mas fi cava, bubbles

PAPEL PLANE 13

los vecinos mezcal, aperol, lemon, nonino

RED BULL TROPICAL TEQUILA 15

casamigos blanco, citrus, red bull tropical

PIER HOUSE MARGARITA 13

cimmaron reposado, giffard, lime, agave

MAI TAI 13

real mccooy 3yr rum, orange curacao, orgeat

CHARO'S KICK 13

cimmaron blanco, los vecinos mezcal, lemon, orgeat

MOSQUITO 13

los vecinos mezcal, lemon, ginger, campari

GOLD RUSH 13

old forester, honey, lemon

NEGRONI 14

nolet's gin, campari, cocchi torino

DRAFT BEER

PIER HOUSE, mexican lager 7

PIZZA PORT, 'chronic' amber lager 8

STELLA, belgian lager 8

FREMONT, golden pilsner 8

KONA BIG WAVE, golden ale 8

GOLDEN ROAD, hefeweizen 8

MANGO CART, hefeweizen 8

POINT CONCEPTION, west coast i.p.a. 9

ORDERVILLE, hazy i.p.a. by MODERN TIMES 8

ELYSIAN SPACE DUST, i.p.a. 9

BOTTLES / CANS

BUD LIGHT, light lager 6

CORONA, mexican lager 7

MODERNTIMES FRUITLANDS, sour 9

STELLA, dry cider 7

PAPERBACK, blonde ale 8

BUBBLES

MAS FI, CAVA BRUT, spain 12

FRANÇOIS MONTAND, BRUT, france 13

GRAHAM BECK, BRUT ROSE, south africa 15

WHITE

THE PALM, ROSE, provence, france, '19 12

TIAMO, PINOT GRIGIO, italy, '20 11

RAGOTIERE, MUSCADET, france, '19 12

DR FRANK, DRY RIESLING new york '19 13

IDLEWILD, ARNEIS BLEND, mendocino, ca '19 14

HUNTAWAY, SAUV BLANC, new zealand, '19 13

BECKMEN, SAUV BLANC, santa ynez, '20 14

AERENA, CHARDONNAY, north coast, ca, '19 13

RED

FOLK MACHINE, PINOT NOIR, central coast, '19 13

DOMAINE DENANTE, PINOT NOIR, burgandy, '19 14

BASCIANO, SANGIOVESE, chianti, italy, '18 13

FELINO, MALBEC, mendoza, argentina, '18 13

DOMAINE PALON, GRENACHE BLEND, france, '19 14

ULTRAVIOLET, CABERNET SAUVIGNON, ca, '19 14

ESPRESSO BY 'THE CONSERVATORY'

ESPRESSO 4

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MACCHIATO 5

CORTADO 5

HOT TEA 5

NON-ALCOHOLIC

FOUNTAIN SODA pepsi products 4.5

JUICE orange | cranberry | pineapple 4.5

ICED TEA black | hibiscus 4.5

MILK whole | almond | coconut | oat 5

RED BULL original | sugar-free | tropical | watermelon 5