

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
LITTLE NECK CLAMS freshly grated horseradish, mignonette	3.75	21	40
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

NEW ENGLAND CHOWDAH - mussels, clams, oysters, ham, onion, carrot, celery	14
SOFRITTO CALABRESE – purple savory clams, calabrian chili, calabrese sausage	26
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	18
FISH TACOS <i>grilled or fried</i> - achiote slaw, roasted salsa, avocado, cotija	15
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
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

SEARED SWORDFISH - crispy skin swordfish, salt & pepper, choice of side	28
SEARED SALMON – crispy skin salmon, salt & pepper, choice of side	27
SKEWERED SHRIMP - compound butter, garlic, choice of side	24

SANDWICHES

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
battered brioche bun, chips	
SHRIMP ROLL <i>Maine or Connecticut Style</i>	24
battered brioche bun, chips	
FRIED CLAM ROLL	18
battered 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	
FISH STICKS	12
battered cod, tartar sauce, malt vinegar, ketchup	

SIDES

FRENCH FRIES	8
JUMBO POTATO CHIPS	5
GREEN GODDESS SLAW	5
SAUTÉED MUSHROOMS	8
QUINOA PILAF	7

DESSERTS

STRAWBERRY COBBLER	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

APEROL SPRITZ 13

aperol, cava, soda

LAST WORD 14

lewis & clark, lime, maraschino, green chartreuse

RED BULL TROPICAL TEQUILA 13

Cimarron blanco, orange, red bull tropical

PIER HOUSE MARGARITA 13

cimarron reposado, giffard, lime, agave

MAI TAI 13

real mccooy 3yr, orange curacao, orgeat

CHARO'S KICK 13

Cimarron blanco, los vecinos mezcal, lemon, orgeat

MOSQUITO 13

mezcal, campari, lemon, ginger

GOLD RUSH 13

bourbon, honey, lemon

NEGRONI 14

nolet's gin, Campari, cocchi torino

DRAFT BEER

PIER HOUSE, mexican lager 7

PIZZA PORT, amber ale 8

STELLA, belgian lager 8

FREEMONT, golden pilsner 8

KONA BIG WAVE, golden ale 8

GOLDEN ROAD, hefeweizen 8

MANGO CART, hefeweizen 8

POINT CONCEPTION, west coast i.p.a. 8

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

PAPERBACK, west coast i.p.a. 9

HOUSE BEER, lager 9

HOUSE BEER, grapefruit radler 9

ESPRESSO BY 'THE CONSERVATORY'

ESPRESSO 4

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MACCHIATO 5

CORTADO 5

HOT TEA 5

BUBBLES

MAS FI, CAVA BRUT, spain 12

FRANÇOIS MONTAND, BRUT, france 13

GRAHAM BECK, BRUT ROSE, south africa 15

WHITE

FIGUERE ROSE, provence, france, '20 12

TIAMO, PINOT GRIGIO, italy, '20 11

RAGOTIERE, MUSCADET, france, '19 12

DR FRANK, DRY RIESLING new york '19 13

HUNTAWAY, SAUV BLANC, new zealand, '19 13

BECKMEN, SAUV BLANC, santa ynez, '20 14

CATENA, CHARDONNAY, tupangato, arg, '18 13

RED

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

DOMAINE DENANTE, PINOT NOIR, burgundy, '19 14

BASCIANO, SANGIOVESE, chianti, Italy, '18 13

FELINO, MALBEC, mendoza, argentina, '18 13

ULTRAVIOLET, CABERNET SAUVIGNON, ca, '19 14

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