

# 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

PURPLE SAVORY CLAMS – vermouth cream sauce, garlic, fennel, herbed bread	25
NEW ENGLAND CHOWDAH - mussels, clams, oysters, ham, onion, carrot, celery	14
PIER HOUSE SALAD - rosa lettuce, onion, avocado, grapefruit, vanilla vinaigrette	13
SMOKED FISH - mix of swordfish & salmon, house made pickles, herbed toast	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
GRILLED OYSTERS - half dozen fresh oysters, chargrilled served either:	25
<i>Japanese w/ teriyaki, spicy mayo, avocado, sesame</i>	
<i>Classic w/ compound butter &amp; chives</i>	

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	29
served hot w/ butter, chives, brioche bun, chips	
MAINE LOBSTER ROLL	29
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	
FISH SANDWICH <i>fried or grilled</i>	21
pacific cod, cheddar cheese, slaw, capers, fries	
PIER HOUSE SMASH BURGER	19
cheddar cheese, tomato, pickles, caramelized onions	
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
SAUTÉED MUSHROOMS	8
SLAW	5

### DESSERTS

PEACH COBBLER	10
PUMPKIN SPICE CHURROS	12
AFFOGATO	5

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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  
PALO MIJO – paloma w/ tequila reposado, grapefruit, hoja santa, sparkling rose  
SO SAMANTHA – cosmo w/ vodka, hibiscus, cranberry cordial, meyer lemon

### BARTENDER FAVORITES

JAPANESE HIGHBALL 15  
suntory toki, ginger, apricot, bubbles  
PAPEL PLANE 14  
vida mezcal, aperol, amaro nonino  
RED BULL TROPICAL TEQUILA 15  
pueblo viejo, citrus, red bull tropical

PIER HOUSE MARGARITA 14  
cimmaron reposado, giffard, lime, agave  
PIÑA VERDE 14  
green chartreuse, pineapple, coconut  
BAD BUNNIES 15  
400 conejos mezcal, ancho & corn  
liqueurs, cacao, chipotle, elderflower

NEGRONI 15  
ford's gin, campari, cocchi torino  
GOLD RUSH 14  
old forester bourbon, lemon, honey  
TIKI AMOXICILLIN 14  
real mccooy rum, aperol, pineapple, orgeat

### DRAFT BEER

PIER HOUSE, mexican lager 7  
PIZZA PORT, amber ale 8  
STELLA, belgian lager 8  
FREMONT, golden pilsner 8  
KONA BIG WAVE, golden ale 8  
FRANZISKANER, hefeweizen 8  
MANGO CART, hefeweizen 8  
PAPERBACK, 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  
MODERN TIMES FRUITLANDS, sour 9  
MICO, tequila seltzer 8  
PAPERBACK, blonde ale 9  
HOUSE, lager 7  
HOUSE, grapefruit radler 7

### ESPRESSO BY 'THE CONSERVATORY'

ESPRESSO 4  
AMERICANO 5  
LATTE 6  
CAPPUCCINO 6  
MACCHIATO 5  
CORTADO 5  
HOT TEA 5

### BUBBLES

MAS FI, CAVA BRUT, spain 12  
TIAMO, PROSECCO, italy 13  
GRAHAM BECK, BRUT ROSE, south africa 15

### WHITE

FIGUERE ROSE, provence, france, '20 12  
TIAMO, PINOT GRIGIO, italy, '20 11  
TREAD LIGHTLY, CHENIN BLANC, south africa, '19 11  
DOMAIN RAFFAITIN, SANCERRE, france, '19 14  
DR FRANK, DRY RIESLING, new york '19 13  
BECKMEN, SAUV BLANC, santa ynez, '20 14  
ZOLO, CHARDONNAY, argentina, '19 13

### RED

FOLK MACHINE, PINOT NOIR, central coast, '19 13  
SMOKESCREEN, PINOT NOIR, Sonoma, '18 14  
FELINO, MALBEC, mendoza, argentina, '20 14  
COTES de BONDE, MERLOT BLEND, bordeaux, '16 14  
BECKMEN, CABERNET SAUVIGNON, santa ynez, '18 15

### NON-ALCOHOLIC

SODA peps products 4.5  
JUICE orange | cranberry | pineapple 4.5  
ICED TEA black | hibiscus 4.5  
RED BULL original | sugar-free | tropical | watermelon 5