

THE PIER HOUSE

VENICE BEACH

RAW BAR

	each	half	full
OYSTERS freshly grated horseradish, mignonette	3.75	20	38
Kumamoto			
San Quintin, MEX (S)			
Kumiai			
Laguna Manuela, MEX (G)			
Year 1620's			
Plymouth, MA (V)			
Kusshi			
Deep Bay, BC (G)			
Breakwater			
Portsmouth, RI (V)			
Valley Pearl			
PEI, CAN (V)			
Moo Moo Island			
Mecox bay, NY (V)			
Sea Hag,			
Barnstable MA (V)			
PERUVIAN SCALLOPS citrus-garlic-habanero confit, toasted coconut, mango, micro-cilantro	3.25	18	34
SHRIMP COCKTAIL jumbo patagonia shrimp, cocktail sauce	3.75	20	38
ALASKAN SNOW CRAB CLAWS chilled w/ drawn butter	6	32	58
LITTLENECK CLAMS freshly grated horseradish, mignonette	3.75	20	38
SIBERIAN STURGEION CAVIAR tomago omelette	¼oz 34	½oz 60	1oz 120
MEDITERRANEAN SEA BASS SASHIMI olive oil, lemon zest, ponzu	10		
OYSTER SHOOTER yuzu-citrus tobiko, green onion, house sake	10		
MAINE LOBSTER chilled w/ drawn butter		50	86
PLATTER (FOR 2) ½ Maine lobster, 2 snow crab claws, caviar, sashimi, 6 oysters, 2 clams, 4 scallops, 4 shrimp			139
PLATTER (FOR 4) 1 Maine lobster, 4 snow crab claws, caviar, sashimi, 12 oysters, 4 clams, 8 scallops, 8 shrimp			269
PLATTER (FOR 6) 1 Maine lobster, 6 snow crab claws, caviar, sashimi, 18 oysters, 6 clams, 12 scallops, 12 shrimp			389

STARTERS

NEW ENGLAND CHOWDAH - mussels, clams, oysters, ham, onion, carrot, celery 14

WEDGE SALAD - iceburg lettuce, red onion, tomatoes, bacon, ranch 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 nuts 19

FRIED CALAMARI - wasabi slaw, sweet chili sauce, peanuts

FAVA BEAN HUMMUS – urfa biber, toasted seeds, espellette 12

Good Times Made Locally

SANDWICHES

CONNECTICUT LOBSTER ROLL 32

served hot w/ butter, chives, brioche bun, fries

MAINE LOBSTER ROLL 32

served cold w/ mayo, dill, celery, brioche bun, fries

CRAB ROLL *Maine or Connecticut Style* 26

buttered brioche bun, fries

SHRIMP ROLL *Maine or Connecticut Style* 24

buttered brioche bun, fries

FISH SANDWICH *fried or grilled* 21

pacific cod, cheddar cheese, slaw, capers, fries

PIER HOUSE SMASH BURGER 19

cheddar cheese, tomato, pickles, caramelized onions

GRILLED CHICKEN SANDWICH 20

garlic aioli, bbq, avocado, bacon, brioche bun, fries

HOUSE FAVORITES

FISH N’ CHIPS - beer-battered pacific cod, tartar sauce 19

FISH TACOS *grilled or fried* - achiote slaw, roasted salsa, avocado, cotija 16

SHRIMP TACOS *grilled or fried* - achiote slaw, roasted salsa, avocado, cotija 16

GRILLED MAINE LOBSTER - served w/ drawn butter, choice of side 86

FRIED CALAMARI TACOS - sweet chili sauce, cabbage, house-made corn tortillas 16

SEARED SALMON - crispy skin salmon, compound butter, choice of side 27

BRANZINO- pan seared, served w/ pistou 22

GRILLED OYSTERS - half dozen chargrilled oysters 25

Japanese w/ teriyaki, spicy mayo, avocado, sesame

Classic w/ compound butter & chives

KIDS

GRILLED CHEESE, fries 10

QUESADILLA, pico de gallo, fries 10

FISH STICKS, fries 12

SIDES

SLAW 5

FRENCH FRIES 8

GRILLED BROCOLINNI 7

CORN COBETTES 7

DESSERTS

BERRY COBBLER 10

CROISSANT BREAD PUDDING, butterscotch 10

AFFOGATO 5

THE PIER HOUSE

VENICE BEACH

SIGNATURE COCKTAILS 14

- THE PIG & THE HEN – sour w/ duke bourbon, amaro meletti, hibiscus
- CAREY’S GOOSE – cold brew paloma w/ la adelite tequila, grapefruit, tamarind
- SAILOR’S DELIGHT – punch w/ ford’s gin, aperol, pineapple, coconut, bubbles
- COOK’S EXCUSE – tiki highball w/ plantation rum, banana, orgeat, molé bitters
- TIDDLES’ TIPPLES – collins w/ humbolt vodka, citrus vermouth, passionfruit, grapefruit

BARTENDER FAVORITES

- SPEYSIDE HIGHBALL 15

blended scoth, 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 mccoys rum, aperol, pineapple, orgeat

DRAFT BEER

- PIER HOUSE, mexican lager

7
- PIZZA PORT, amber ale

8
- STELLA, belgian lager

8
- GOLDEN ROAD, brown ale

8
- KONA BIG WAVE, golden ale

8
- FRANZISKANER, hefeweizen

8
- ORDERVILLE, hazy i.p.a.

8
- PAPERBACK, west coast i.p.a.

8
- 10 BARREL, raspberry sour

9
- BRECKENRIDGE, xmas sour

8

BOTTLES / CANS

- BUD LIGHT, light lager

6
- CORONA, mexican lager

7
- BIVOUAC, rosé sour

9
- PAPERBACK, blonde ale

9
- PAPERBACK ‘xpotus’ imperial ipa

10
- HOUSE, lager

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
- HUNTAWAY, SAUVIGNON BLANC, new zealand ‘19

13
- SAGER & VERDIER, SANCERRE, france, ‘20

16
- DR FRANK, DRY RIESLING, new york ‘19

13
- DIATOM, CHARDONNAY, santa barbara ‘20

16
- ANCIENT PEAKS, CHARDONNAY, paso robles, ‘20

13

RED

- FOLK MACHINE, PINOT NOIR, central coast, ‘20

14
- FELINO, MALBEC, mendoza, argentina, ‘20

14
- GR-174 GRENACHE BLEND, priorat, spain, ‘18

14
- HONORO VERA, MONTESREL BLEND, spain, ‘18

12
- BECKMEN, CABERNET SAUVIGNON, santa ynez, ‘18

15

NON-ALCOHOLIC

- SODA

pepsi products

4.5
- JUICE

orange | cranberry | pineapple

4.5
- ICED TEA

black | hibiscus

4.5
- RED BULL

original | sugar-free | tropical | watermelon

5

Parties of 6 or more will be subject to an 18% gratuity | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness