

CHILLED SEAFOOD

CHEF'S CHOICE atlantic & pacific oysters	24	48
PERUVIAN SCALLOPS habanero confit, toasted coconut, mango, micro cilantro	24	48
SHRIMP COCKTAIL lemon zest, olive oil, dill, maldon salt	20	36
OYSTER SHOOTER plum wine, ponzu, masago, green onion	13	
PIER HOUSE PLATTER 6 oysters, 6 scallops, 6 cocktail shrimp, 2 sashimi	89	
HAMACHI SASHIMI furikake, roe, carrot & ginger dressing, drizzled teriyaki, cilantro	18	
TUNA SASHIMI seared albacore, furikake, teriyaki, yuzu kosho aioli, fried shallots, roe, shiso	18	
SALMON SASHIMI herb cheese, cucumber, red onion, shiro vinaigrette, dill, shiso	18	

GETTING STARTED

CRISPY CALAMARI wasabi slaw, peanuts, sweet chili	19
BAKED GREEN MUSSELS spicy mayo, green onions, sesame seeds	16
BLISTERED SHISHITO wasabi salt, sesame seeds	13
HOUSE SALAD field greens, red onion, fried shallots, tomato, carrot & ginger dressing sashimi + 12 chicken + 8	16

BUBBLES & BUMPS 230
golden reserve ossetra caviar & a bottle of cava

CAKE BY THE OCEAN 50
bottomless mimosas & margaritas
ask your server for details

THE MAIN EVENT

BREAKFAST BURGER house made sausage patty, bacon, fried egg, cheddar, garlic aioli, arugula	19
GOAT CHEESE OMELET arugula, mushroom, shallot & garlic confit, roma tomato, goat cheese	16
PIER HOUSE OMELET diced bacon, house made sausage, cheddar, chives	18
PORK BELLY BOWL braised pork belly, rice, fried egg, pickled ginger	18
PIER HOUSE BURGER sirloin, yuzu aioli, swiss, white cheddar, serrano slaw, veg, brioche	19
STRAWBERRY COBBLER PANCAKE strawberries, streusel, whipped cream	15
AVOCADO TOAST sourdough, avocado, pickled fresno chiles, radish, micro cilantro	15
LOX TOAST cured salmon, herbed cream cheese, tomato, pickled dill, fried caper, red onion, vin	18

PAIR WITH...

HOMESTYLE POTATOES	7	TOAST W/ JAM	5
AVOCADO	5	FRIES	10
TWO EGGS	6	truffle-parm + 7	
HOUSE MADE SAUSAGE	7	BROCCOLINI	10
TROPICAL FRUIT	8	spicy mayo	
		WHITE RICE	8
		furikake	

PASTRIES & SWEETS

CROISSANT served with butter & jam	5
PANNA CHOCOLATE chocolate croissant	6
HONEYDEW POT DE CRÈME custard, compressed melon, sea foam chantilly	10

General Manager: Mickey Barnes | Executive Chef: Jennifer Corona

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

BEST LAID PLANS duke bourbon, amaro meletti, hibiscus, citrus, aquafaba	16
SAILOR'S DELIGHT ford's gin, nardini, coconut, lime, sparkling rose	16
PIÑA BLU luxardo bianco, coconut, lime, pineapple, combier blue curacao	16
A STAR IS BORN ahus akvavit, vanilla, passionfruit, sparkling sake	16
ESPRESSO MARTINI grey goose vodka, mr. black, espresso concentrate	16
COME MY WAY the real mccoy 3 year rum, smith & cross, banana liqueur, campari, citrus, berries	16
MARGARITA pueblo viejo reposado, brovo orange curacao, citrus	16
GREAT BLUE SKY dos hombres mezcal, xila liqueur, thai basil, grapefruit, habanero, charcoal	16
COMPASS ROSE nardini, citrus, bubbles	16

JUST FOR BRUNCH

PIER HOUSE BLOODIES 16
vodka for mary | tequila for maria
house made bloody mix.

BELLINI 16
house made peach purée, cava

SAKE

YOMI AFTERLIFE 13%, junmai ginjo, 250ml	18
MIO 5%, sparkling sake, 750ml	62
NIGHT SWIM 14%, futsu, 180ml	16
KIKUSUI PERFECT SNOW 21%, unfiltered nigori, 300ml	28

REDS

SAILORS GRAVE cabernet sauvignon, napa valley	22 85
JUGGERNAUT pinot noir, russian river valley	15 59
PESSIMIST red blend, paso robles	16 62
8 YEARS IN THE DESERT zinfandel, saint helena	24 85
SALVAJE pais, chile	14 55

DRAFT BEER

PIER HOUSE LAGER mexican-style lager, 4.5%, anheuser-busch	10
STELLA ARTOIS belgian lager, 5%, anheuser-busch	10
SEAFARER ALE kolsch-style, 4.8%, three weavers	12
RASPBERRY CRUSH sour, 6.5%, 10 barrel	12
CALI-SQUEEZE BLOOD ORANGE hefeweizen, 5.4%, firestone	10
TUCKED IN BY STRANGERS west coast ipa, 6.5%, paperback	14
CHRONIC ALE amber, 4.9%, pizza port	14

CANS & BOTTLES

CORONA EXTRA mexican lager, 4.6%, anheuser-busch	8
BUD LIGHT light lager, 4.2%, anheuser-busch	8
SORRY yuzu & sea salt ale, 4.5%, yo-ho	15
NUDE PEACH milkshake ipa, 6.5%, paperback	16
UPSIDE DAWN N/A golden style ale, 0.0%, athletic	6

WHITES

POEMA cava, spain	12 47
TALBOTT chardonnay, santa lucia highlands	18 70
SEAGLASS pinot grigio, santa barbara county	12 47
REVERDY-DUCROUX sancerre, france	18 70
TEXTBOOK sauvignon blanc, napa valley	18 70
PALI orange wine, central coast	20 78
SUMMER WATER rose, central coast	14 55
ANGELS AND COWBOYS brut rose, russian river valley	15 58