

PIER HOUSE

VENICE BEACH

GETTING STARTED

CRISPY CALAMARI wasabi slaw, peanuts, sweet chili	19
BLISTERED SHISHITO wasabi salt, sesame seeds	13
BAKED GREEN MUSSELS spicy mayo, green onions, sesame seeds	16
THAI CEVICHE cucumber, lychee, ginger, mango, fried shallots, micro herbs, thai chili	19
HOUSE SALAD field greens, red onion, fried shallots, tomato, carrot & ginger dressing sashimi + 12 chicken + 8	16
FILET TARTARE filet mignon, spicy aioli, yuzu kosho, sesame, roe, ponzu, shiso, wasabi cream	22

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	18	36
OYSTER SHOOTER plum wine, ponzu, masago, green onion	12	
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	

THE MAIN EVENT

PANKO CRUSTED PORK yuzu miso glaze, serrano slaw, potato salad	18
PAN SEARED NOODLES soba noodles, mushrooms, cabbage, onion, pickled ginger chicken or tofu	20
CHICKEN OVER RICE chicken thigh, miso marinade, rice, cabbage, fried egg, furikake	18
SEARED SALMON shiso chimichurri, lemon, ponzu, serrano slaw	24
WHOLE GRILLED BRANZINO crispy chili, fried shallot, lime, micro cilantro	35
FLAT IRON STEAK peppercorn, micro herbs, pea purée	38
PIER HOUSE BURGER sirloin, yuzu aioli, swiss, white cheddar, serrano slaw, veg, brioche	19
CHICKEN SKEWERS grilled chicken, miso glaze, green onion, spicy yuzu vinegar	18
add a fried egg to any + 3	

PAIR WITH...

FRIES salt, pepper, aioli truffle parmesan + 7	10
BROCCOLINI spicy mayo, teriyaki, sesame, bonito	10
STEAMED WHITE RICE calrose, furikake	8
SIDE SALAD field greens, red onion, tomato, fried shallots, carrot & ginger dressing	8

SWEET TOOTH?

HONEYDEW POT DE CRÈME custard, compressed melon, sea foam chantilly	10
HONEY BRICK TOAST brioche, vanilla ice cream, wildflower honey, white chocolate truffle, gold luster	15
SAKE FLOAT mio sparkling sake, house sorbet	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.