



BEST PLACE TO  
- DROP ANCHOR -  
ON THE PIER



## THE MAN HIMSELF



It's dawn in July of 1985: It's not quite 6 a.m. and a warm breeze rolls in off the coast of Florida. As the sunrise casts an orange glow across the ocean, Keith Siegel can be found standing at the wheel of his boat, shirt off, driving out of Port Canaveral into open water. Keith was a true lobsterman – hardworking, tough and in love with the sea.

Ever since Keith was a baby, he was drawn to the ocean. He was swimming by the age of 2 and surfing by the time he was 10. After high school, he became a firefighter and fished in his spare time. When he realized he could make more money in one day commercial fishing than he could in a week at the fire department, he quit and became a full-time lobsterman at 19 years old. "You see all that beauty, all that creation under the sea and once you work on the ocean you never want to go back on land. When you come home and you've got your catch in front of you it represents more than just a hard day's work. It's not just fish, it's lobster, the premier seafood." Keith said. He was well respected by local restaurants and venues that depended on him for his catch. He truly found joy in his work.

On the coast of Maine or in the Florida Keys, lobstermen use wooden traps to reel their catch onto their boats. Keith, however, was different. He dove for lobsters. Swimming to depths of 100 feet or more, Keith fished for lobsters with his hands. Avoiding sharks, eels and sharp coral reef, Keith found lobsters in obscure holes and caves. He kept them in a cloth laundry sack until he reached the surface. From the Keys to Daytona Beach, there was no one who could lobster dive better. Keith's partner once said of him: "I consider myself very lucky to get to work with him. He's the best." While many men saw Keith's success and tried their hand at diving for lobsters, none could compete. "I'm glad lobstering is as hard as it is," Keith previously said. "It'd be a lousy way to earn a living if anyone could do it." No one found as many lobster-bearing reefs as Keith did during his years as a lobsterman. He kept a book of loran coordinates and spent weeks and gallons of fuel researching locations. Keith's coordinates allowed him to return to a reef only he knew about. He studied the ocean floor. "I'm self taught," Keith once said.



## KEITH SIEGEL

"I know the bottom of the ocean 15 to 20 miles offshore better than I know the streets of Cocoa Beach." A lobsterman that knew Keith said, "Keith's a very tough man. Once, a barge sank in the channel and no one could locate it. Finally, at three in the morning they called Keith who came out and found it. He's got a lot of heart."



In the lobster off-season, you could find Keith commercial fishing for mackerel, grouper, snapper, tile and swordfish. His love for the ocean was reflected in every part of his life. Every morning, if the weather permitted, Keith could be found at the wheel of The Rookie, his faithful boat, with his eyes set on the horizon and a smile across his face.

Even though Keith's life was short, his heart was full. While he is no longer here to hunt lobsters on the ocean floor or fish the deep waters off of Port Canaveral, he is remembered as one of the best. Those who had the pleasure of knowing Keith treasure their memories of him. Keith's family carries on his love for Cocoa Beach, the water and seafood.

## WELCOME TO KEITH'S OYSTER BAR



In Loving Memory of Keith Siegel  
September 6, 1955 - October 16, 1989

## STARTERS



### SHRIMP AND LOBSTER TATCHOS

This is a new twist on a traditional appetizer. Crispy tater tots topped with bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with a creamy shrimp and lobster queso cheese sauce.



### JUMBO BATTERED ONION RINGS

Deep fried to a golden brown and served with a spicy mango habaero jelly.



### DEEP FRIED GROUPE TENDERS

A Florida favorite, battered and deep fried to a golden brown. Served with a tangy remoulade sauce.



### CHEF'S KILLER WINGS

The chef assures us these are the best wings in Cocoa Beach. Served by the dozen and tossed in your choice of Salt & Pepper, Garlic Parmesan, Buffalo or BBQ sauce.



### SEAFOOD AND CRAB DIP

Freshly made with chunks of crab and seafood. Served with our signature tequila, lime and sea salt tortilla chips.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your Server of any known food allergies. All of our fried food is cooked with zero trans-fat soybean oil.



## OYSTERS



### OYSTERS YOUR WAY

Served raw, steamed, Buffalo or BBQ.

## SOUPS



### COCOA BEACH CREAMY CLAM CHOWDER

A hearty combination of vegetables, clams and potatoes in a rich, creamy broth.



### LOBSTER BISQUE

A creamy smooth lobster soup seasoned perfectly in a rich base.

## GREENS



### KEITH'S SIGNATURE SALAD

A mix of fresh greens tossed with tomatoes, cucumbers and onions. Served with your choice of dressing.

Spice Up Your Salad By Adding:  
Blackened Chicken | Grilled Mahi | Shrimp

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# SEAFOOD BUCKETS



## THE COCOA BEACH BOIL

A bucket of boiled shrimp, snow crab legs, smoked sausage, red skin potatoes and mini corn on the cob.



## ISLAND COCONUT SHRIMP BUCKET

Succulent jumbo shrimp tossed in toasted coconut and deep fried to a golden brown. These will make you say Mahalo! Served with a spicy orange horseradish chutney.



## STEAMED SHRIMP

A bucket of fresh peel and eat shrimp steamed in our select seasonings and served hot or cold with tangy cocktail sauce.



## FRIED SHRIMP

A bucket of plump, tender breaded shrimp tossed in your choice of Garlic Parmesan, Buffalo or BBQ sauce.



## STEAMED CLAMS

A generous bucket of Middleneck clams.

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## SANDWICHES & BURGERS

Served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries and Pier Slaw.



### THE PIER BURGER

Our special blend of brisket, short rib and chuck make this the juiciest burger on the beach. Topped with tomato, pickles, onion and your choice of cheese on a freshly baked brioche roll.

Add Toppings

Cheddar cheese, ghost pepper cheese, blue cheese crumbles, caramelized onions, sautéed mushrooms, bacon, slice of avocado



### GARLIC BURGER

Our special burger blend topped with a zesty house-made garlic aioli topped with crispy bacon, lettuce, tomatoes, onions and pickles.



### CHOOSE YOUR OWN PO'BOY

Your choice of deep-fried seafood on a buttery toasted bun topped with Cajun remoulade.

Shrimp | Fish | Scallops  
Crab Cake | Oysters



### FISH SANDWICH

Seasonal fish cooked your way. Grilled, blackened or deep fried. Served on a fresh brioche roll.



### THE GENUINE NEW ENGLAND LOBSTER ROLL

Need we say more? Served on a soft, brown butter grilled roll brought in from Boston with a tangy remoulade sauce.

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THE SUN AND THE SAND  
- AND A DRINK -  
IN MY HAND





## SPECIALTY DRINKS



### THE ORIGINAL PIERADISE

Let us welcome you to paradise with this unique blend of tropical color and flavor. Midori watermelon liquor, peach schnapps, banana liqueur, pineapple juice, orange juice and cranberry juice.



### CASTAWAY RUM PUNCH

If we had to choose one thing to bring to a deserted island, it would be this! Puerto Rican spiced and silver rums, peach schnapps, orange juice and grenadine.



### COOL AS A CUCUMBER

This refreshing blend of cool flavors will leave you begging for more. We like to drink this after a long hot day on the beach. Fresh English cucumbers muddled with simple syrup, sour mix, soda and topped off with gin.



### A RUSSIAN MONKEY

Cool off with our tropical twist on a traditional White Russian. Kahlúa coffee liqueur, banana liqueur, milk and Hershey's® chocolate syrup over ice.

**Must be 21 years of age or older with a valid ID to consume alcoholic beverages.**

## SPECIALTY DRINKS



### COCOA SET SAIL

Let your taste buds set sail with this sweet blend of tropical goodness. Piña Colada with Puerto Rican spiced rum and Blue Curacao.

## COCONUT CUP



Order any drink of your choice and have it served in a souvenir handmade coconut cup!

Must be 21 years of age or older with a valid ID to consume alcoholic beverages.



## BUILD YOUR OWN



### BUILD YOUR OWN MOJITO

We start with fresh limes and whole mint leaves muddled to perfection. Then we finish it all off with a Puerto Rican rum. It's a taste so close to Havana, that it may be illegal here in the U.S.

Choose up to 2 combinations of the following: traditional, strawberry, mango, raspberry or wildberry.



### BUILD YOUR OWN DAIQUIRIS AND COLADAS

Choose up to 3 combinations of the following: strawberry, mango, raspberry, Piña colada, banana or wildberry.

Must be 21 years of age or older with a valid ID to consume alcoholic beverages.

## NON-ALCOHOLIC

PEPSI PRODUCTS  


| JUICE

| BOTTLED WATER

## DESSERTS



### CHOCOLATE FROZEN BANANAS

### KEY LIME PIE IN A CUP

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your Server of any known food allergies. All of our fried food is cooked with zero trans-fat soy bean oil.

# CHECK OUT ALL THE PIER HAS TO OFFER



## **THE PIER SHOP** GIFTS & SOUVENIRS

Take the beach home with you and find the best souvenirs and handcrafted gifts!



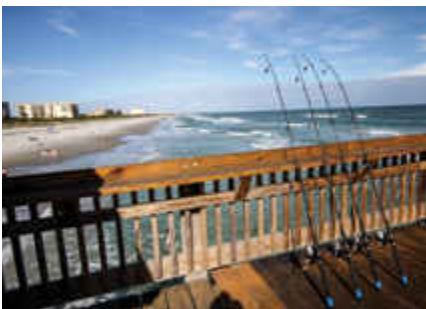
## **TRADER RICK'S SURF & BEACH RENTALS**

Stop and shop before you hit the beach and find all your necessities such as cold beer, Pepsi products, snacks, coolers, Florida souvenirs and T-shirts.



## **BEACH RENTALS**

Rent bicycles, beach chairs, umbrellas, surf boards and more



## **EXPERIENCE THE ENTIRE PIER**

Use your receipt as complimentary entrance to the fishing pier where you get the best views in all of Cocoa Beach.





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## #CBPIERADISE



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