



## STARTERS

### JUMBO BATTERED ONION RINGS

Deep-fried to a golden brown and served with our spicy mango habanero sauce.



### CRAB AND SEAFOOD DIP

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

## CHEF'S KILLER WINGS

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The chef assures us that these are the best wings in Cocoa Beach! Tossed in your choice of Sea Salt and Vinegar, Garlic Parmesan, Buffalo or BBQ. Served by the dozen.

## BUCKET-O-SHRIMP

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A bucket of tender peel-and-eat shrimp, steamed in our select seasonings. Served hot or cold with a tangy cocktail sauce.



## THE BAIT PAIL

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A generous heaping of the following: Fried fresh fish nuggets, fried shrimp, fried oysters, fried gator, crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries and Pier Slaw. Served with tartar sauce and a spicy cocktail sauce.

## SHRIMP & GATOR



### JUMBO COCONUT SHRIMP

We take plump jumbo shrimp, bread them in tender shredded coconut and deep-fry until golden brown. Served with our spicy mango habanero sauce.

### FRIED SHRIMP

A bucket of plump, tender breaded shrimp tossed in your choice of Garlic Parmesan, Sea Salt and Vinegar, Buffalo or BBQ.

### SOUTHERN-FRIED GATOR

You read it right! Fresh gator loin, marinated for 24 hours and southern fried in the Chef's seasonings. Served with our spicy mango habanero sauce and cool ranch dressing.

### SEAFOOD JAMBALAYA

A hearty mixture of scallops, cod, shrimp, chicken, mussels and sausage. Blended together with our signature seasoned rice.



## OYSTERS

We only serve the best oysters available. We offer oysters from locations such as Canada, Virginia, Massachusetts and Alabama. Please ask your server for our current selection.

### OYSTERS YOUR WAY

Served raw, steamed, Buffalo or BBQ.

Single  
Half-Dozen  
Dozen



## CLAMS



### CLAMS OREGANATA

Six whole clams tossed in an oregano marinade and covered in seasoned bread crumbs then baked to a golden brown.

### STEAMED CLAMS

Six whole clams steamed to perfection.

Half-Dozen  
Dozen

### BAKED STUFFED CLAMS

Six whole clams tossed in our special house-made bread crumbs, mixed with bacon and green onions then topped with grated Parmesan cheese and baked to a golden brown.

### CLAMS ROCKEFELLER

Six whole clams topped with rich seafood béchamel, sautéed spinach and baked to a golden brown.

### LINGUINE WITH CLAM SAUCE

Italy meets the Pier with tender sautéed clams, tossed in linguine with a hint of garlic and white wine.

## PIER PLATTERS

All platters are served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries or Pier Slaw.

### SCALLOPS

Sea scallops, once called the "Jewel of the Sea," grilled or fried to perfection.

### THE PIER STEAK PLATTER

4 oz top sirloin chargrilled to perfection. Served with grilled vegetables.

Add 4 oz Top Sirloin

### MARYLAND-STYLE CRAB CAKE

House-made Maryland-style crab cake. Cooked golden brown and served with a spicy remoulade.



### SNOW CRAB LEGS

Voted the best crab legs on the beach.

### GRILLED SHRIMP SKEWERS

Brushed with a citrus marinade.

## FISH & CHIPS

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We make the original better with fresh grouper deep-fried in beer batter and served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries.

## LOBSTER



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Fresh Maine lobster stuffed with whole crabmeat, broiled with lemon butter and served with roasted red skin potatoes and fresh seasonal vegetables.





## SAMMIES & BURGERS

All platters are served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries or Pier Slaw.

### THE PILED HIGH PASTRAMI SANDWICH

This sandwich is straight from the NY deli. Served with Swiss cheese and our old-fashioned ale mustard.

### LOBSTER ROLL

Tender lobster tossed in just the right blend of spice and mayonnaise. Served on an authentic, buttery toasted roll straight from Boston.

### CHICKEN SANDWICH

Served grilled, blackened or deep-fried. Topped with lettuce, tomato, pickles and onions.

Add Cheese  
Add Bacon



### GROUPE SANDWICH

The freshest fish right off the dock! Served grilled, blackened or deep-fried.

### MAHI REUBEN

A piece of fresh Mahi cooked to perfection and topped with house-made slaw, Thousand Island dressing and Swiss cheese.

### SALMON BLT

Fresh Atlantic salmon served classic BLT style with lobster mayonnaise.

### OYSTER PO'BOY

Our signature fresh oysters deep-fried to a golden brown and stuffed in a buttery toasted bun. Topped with Cajun remoulade.

### HOUSE-MADE CRAB CAKE SANDWICH

Fresh lump crab mixed with our own special seasonings. Served on a buttery toasted brioche bun.

### NATHAN'S FOOT LONG HOT DOG

Jumbo all-beef foot long served on a grilled bun.

Add Kraut  
Add Cheese

### THE NY PASTRAMI REUBEN

Shaved pastrami piled high on grilled rye topped with Thousand Island dressing, Swiss cheese and kraut.

### PIER BURGER

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

Add Toppings

Swiss cheese, cheddar cheese, American cheese, ghost pepper cheese, blue cheese crumbles, caramelized onions, sautéed mushrooms, slice of avocado, bacon, slice of pastrami, fried egg.

### GARLIC BURGER

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

## COCOA BEACH TACOS

All platters are served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries or Pier Slaw.

### WHAM BAM SHRIMP TACOS

Two flour tortillas, filled with a spicy concoction of crispy shrimp and our signature Wham Bam sauce topped with shredded lettuce, cheese, diced tomatoes and sour cream.

### BUTTERY LOBSTER TACOS

Two flour tortillas filled with buttery, tender lobster. Tossed in Old Bay butter and topped with shredded lettuce, diced tomatoes, shredded cheese and sour cream.

### BLACKENED FISH TACOS

We take two large tortillas and fill them with the freshest fish on Cocoa Beach and top them with shredded lettuce, diced tomatoes, shredded cheese and sour cream.



## FRESH SALADS

### PIER SALAD

Signature house salad with fresh mixed greens, cherry tomatoes, cucumbers and onions. Topped with croutons and your choice of dressing.

### CAESAR SALAD

Crisp romaine lettuce, tossed with shaved Parmesan cheese and house-made croutons.

Add Blackened Chicken  
Add Grilled Mahi  
Add Broiled Lobster

## SOUVENIR CUPS



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

### COCONUT CUP

### TIKI CUP

## SPECIALTY DRINKS

### 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.

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

### BERRIED PLEASURE

Strawberry and vanilla ice cream, blended with Tropics® Mix, amaretto liqueur and white crème de cacao.

### A RUSSIAN MONKEY

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

### 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. Fresh English cucumbers muddled with gin, simple syrup, sour mix and topped off with soda.

### THE KEY LIME DRINK

Our very special blend of vanilla ice cream mix, Bacardi Limón and lime juice. We top this original concoction off with a real piece of house-made key lime pie! This frozen delight also makes a great dessert!

### THE ORIGINAL PIERADISE

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

### BUILD YOUR OWN DAQUIRIS AND COLADAS

Choose up to three combinations of the following: Strawberry, mango, raspberry, piña colada, banana or wildberry.

### 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 Curaçao.

## NONALCOHOLIC

### PEPSI® PRODUCTS



### JUICE

### SAN PELLEGRINO® SPARKLING WATER

500 ml

Liter

### BOTTLED WATER

## DESSERTS

Ask about our other house-made desserts.

### CHOCOLATE COVERED FROZEN BANANAS

### FLORIDA KEY LIME PIE

### ICE CREAM

### KEY LIME PIE IN A CUP

## KIDS MENU

Children 12 and under.

### HAMBURGER WITH FRIES

Add Cheese

### CHICKEN TENDERS WITH FRIES

### HOT DOG WITH FRIES

### MIXED FRESH FRUIT

### FISH WITH FRIES

### GRILLED CHEESE WITH FRIES

### MAC AND CHEESE