



DINNER ENTREES

PIER BISTRO'S SEAFOOD MEDLEY \$42.99

*Seared 4oz Salmon & 4oz Halibut on top of a Crab Cake drizzled with a homemade Brandy Cream Sauce and fresh Mango Salsa.
Served with Chef Vegetables on a bed of Rice Pilaf.*

PIER CAJUN HALIBUT \$35.99

*Pan fried Cajun Halibut with Roasted Herb Potatoes in a Red Pepper cream sauce finished with Mango Salsa and a balsamic reduction.
Served with fresh Chef Vegetables.*

PECAN CRUSTED SALMON \$32.99

*Grilled Pecan Crusted Salmon with Rice Pilaf,
Shrimp and Potato Croquette garnished with a Creamy Lemon Dill sauce.
Served with fresh Chef Vegetables.*

HALIBUT & SALMON QUICHE \$29.99

House made with Halibut and Salmon baked to perfection in Puff Pastry with Hollandaise on top. Served with Fresh Chef Vegetables and Rice Pilaf.

SEAFOOD PUFF PASTRY \$31.99

*Yummy.....Cod, Salmon, Shrimp, Crab, Spinach & Feta cheese wrapped in puff pastry and baked till golden brown, topped with Brandy Cream Sauce.
Served with fresh Chef Vegetables and Rice Pilaf.*

PLEASE ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

Prices subject Tax