

APPETIZERS

PORTABELLA STICKS 10

Battered portabella sticks dusted w/ parmesan cheese.

ONION RINGS 10

Beer battered onion rings.

PICKLE FRIES 10

Fried pickle sticks.

FRIED MOZZARELLA 10

Fried mozzarella sticks served with marinara.

LOADED SIDEWINDERS 10

Sidewinder fries topped with queso, bacon, & jalapeños.

AVACADO TOAST 12

Toasted whole grain bread topped with avocado, cilantro chimichurri and a fried egg.

DEEP FRIED CHEESE CURDS 10

SALADS

ADD ON TO ANY SALAD: MAHI MAHI \$8,
GRILLED/BLACKENED SHRIMP \$6, FRIED OR
GRILLED CHICKEN \$7

HOUSE SALAD 6

Mixed Greens topped with tomato,
cucumber, onion, cheese & croutons.

CEASAR SALAD 7

Crisp romaine lettuce tossed in our housemade ceasar
dressing with shredded parmesan and croutons.

CHEF SALAD 8

Romaine mix with cucumber, tomato,
onion, carrot, ham, turkey, bacon, cheese,
& egg.

DRESSINGS

RANCH, BLUE CHEESE, 1000 ISLAND, ITALIAN,
GREEK, HONEY MUSTARD, BALSAMIC
VINAIGRETTE, CEASAR

HANDHELDS

All sandwiches served with house fried potato chips.

VAL MONTE BURGER 16

8 Oz. of premium beef cooked to your
preferred temperature. Topped with lettuce,
tomato, onion, & pickle.

Add cheese \$1

PHILLY CHEESESTEAK 15

Shredded Sirloin steak with onion, pepper,
& mushroom. Topped with melted
provolone cheese.

BLT 13

Slices of ripe tomato, iceberg lettuce, and
crispy bacon. Served on toasted Texas
toast.

PORTABELLO 14

Marinated & grilled portabello cap served
with tomato slices, feta, & pesto mayo on
toasted ciabatta bread.

BEER BATTERED COD 14

Fried cod fillets served w/ lettuce, tomato,
& tartar sauce on a toasted kaiser roll.

BRINED CHICKEN BREAST 14

24 hour brined & fried chicken breast
served on a toasted bun topped w/ spicy
mayo & pickles.

CHICKEN SALAD 14

Roasted chicken breast mixed with apples,
grapes, onions, celery, & almonds. Served
on top of lettuce & toasted bread.

P

PIER 1939
PURVEYOR

* SIGNATURE ENTREES *

BLACKENED TACOS 14

Two soft tacos (choice of Mahi Mahi or Shrimp) topped with slaw, pico de gallo, avocado cilantro sauce or chipotle ranch. Served with a lime wedge & your choice of 1 side.

SHRIMP N' GRITS 15

Blackened Gulf shrimp served on a bed of gouda grits with a rich cajun gravy.

PIER 1939 PASTA 12

Alfredo served on linguine with a side salad & garlic bread.

Add shrimp \$6 or chicken \$7

SIRLOIN 16

6 oz. sirloin seasoned & grilled to your preferred temperature. Served with your choice of 2 sides.

TENDERS

3 Fried or grilled tenders with choice of 1 side. 10

5 Fried or grilled tenders with choice of 2 sides. 15

* KIDS MENU *

12 & Under only.

Anyone over 12 ordering off the kids menu will incur a \$3 upcharge.

CHEESEBURGER SLIDER 8

Burger topped with cheese on a slider bun. Served with fries.

Add'l toppings available for upcharge.

CHICKEN FINGERS 7

2 Fried tenders served with fries.

GRILLED CHEESE 7

Toasted texas toast with melted cheese. Served with fries.

MINI CORNDOGS 7

Mini corndogs served with fries.

* WINGS *

6 TRADITIONAL WINGS 12

1 Flavor & 1 side

12 TRADITIONAL WINGS 18

2 Flavors & 1 side

8 BONELESS WINGS 12

1 Flavor & 1 side

* FLAVORS *

Sweet Thai Chili

BBQ

Garlic Parmesan

Buffalo

Citrus Explosion

Nash Vegas Hot

Santa Fe

Alabama BBQ

Lemon Pepper

Honey Garlic

Korean Red Pepper

* SIDES *

Fries

Fried Okra

Green Beans

Cheese Grits

Buttered Mushrooms

Onion Rings*

Loaded Mashed Potatoes*

Baked Potato (Fri & Sat 5PM)*

Mashed Potatoes Loaded Baked Potato (Fri & Sat 5PM)*

*Indicates a premium side (Substitute in for an upcharge\$)

* DESSERTS *

Chocolate Explosion Cake 10

New York Style Cheesecake 8

Key Lime Pie 9

Apple Crisp 9



PIER 1939
P U R V E Y O R

★ APPETIZERS ★

STUFFED MUSHROOMS 11

Portabella mushrooms stuffed with sausage.

BRUSHETTA 11

Toasted bread topped with tomato, garlic, basil, & oil.

TOASTED FOCACCIA 11

Served with garlic oil & marinara.

PORTABELLA STICKS 10

Battered portabella sticks dusted w/ parmesan cheese.

LOADED SIDEWINDERS 10

Sidewinder fries topped with queso, bacon, & jalapeños.

ONION RINGS 10

Beer battered onion rings.

PICKLE FRIES 10

Fried pickle sticks.

FRIED MOZZARELLA 10

Fried mozzarella sticks served with marinara.

★ SALADS ★

ADD ON TO ANY SALAD: MAHI MAHI \$8,
GRILLED/BLACKENED SHRIMP \$6, FRIED OR
GRILLED CHICKEN \$7

DINNER SALAD 9

Mixed Greens topped with tomato,
cucumber, onion, cheese & croutons.

CEASAR SALAD 10

Crisp romaine lettuce tossed in our housemade ceasar
dressing with shredded parmesan and croutons.

CHEF SALAD 11

Romaine mix with cucumber, tomato,
onion, carrot, ham, turkey, bacon, cheese,
& egg.

★ DRESSINGS ★

RANCH, BLUE CHEESE, 1000 ISLAND, ITALIAN,
GREEK, HONEY MUSTARD, BALSAMIC
VINAIGRETTE, CEASAR

★ HANDHELDS ★

All sandwiches served with fries.

VAL MONTE BURGER 18

8 Oz. of premium beef cooked to your
preferred temperature. Topped with lettuce,
tomato, onion, & pickle.

Add Cheese \$1

Add Bacon \$2

PHILLY CHEESESTEAK 15

Shredded Sirloin steak with onion, pepper,
& mushroom. Topped with melted
provolone cheese.

TUSCAN CHICKEN SANDWICH 16

Tender grilled chicken breast topped with
pesto mayo, bacon, lettuce & tomato.

★ KIDS MENU ★

12 & under only.

Anyone over 12 ordering off the kids menu will incur a \$3
upcharge.

CHEESEBURGER SLIDER 8

Burger topped with cheese on a slider bun.

Served with fries.

Add'l toppings available for upcharge.

CHICKEN FINGERS 7

2 Fried tenders served with fries.

GRILLED CHEESE 7

Toasted texas toast with melted cheese.

Served with fries.

MINI CORNDOGS 7

Mini corndogs served with fries.



PIER 1939

PURVEYOR



SIGNATURE ENTREES

BLACKENED TACOS 17

Three soft tacos (choice of Mahi Mahi or Shrimp) topped with slaw, pico de gallo, & avocado cilantro sauce or chipotle ranch. Served with a lime wedge & choice of 1 side.

SHRIMP N' GRITS 20

Blackened Gulf shrimp served on a bed of gouda grits with a rich cajun gravy.

PIER 1939 PASTA 15

Alfredo served on linguine with a side salad & garlic bread.

Add shrimp \$6 or chicken \$7

SHRIMP SCAMPI 17

Fresh gulf shrimp with white wine, garlic, & herb butter sauce .

CARIBBEAN SNAPPER 26

Blackened snapper fillet topped with mango salsa. Served with citrus rice and the vegetable of the day.

BONE-IN PORK CHOP 26

Grilled pork chop topped with a bourbon apple compote. Served with choice of 2 sides.

RIBEYE 28

10 oz. handcut ribeye topped with house compound butter. Served with salad & choice of side.

SIRLOIN 24

8 oz. premium beef topped with house compound butter. Served with salad & choice of side.

TENDERS

3 Fried or grilled tenders with choice of 1 side. 10

5 Fried or grilled tenders with choice of 2 sides. 15

WINGS

6 TRADITIONAL WINGS 12

1 Flavor & 1 side

12 TRADITIONAL WINGS 18

2 Flavors & 1 side

8 BONELESS WINGS 12

1 Flavor & 1 side

FLAVORS

Sweet Thai Chili

BBQ

Garlic Parmesan

Buffalo

Citrus Explosion

Nash Vegas Hot

Santa Fe

Alabama BBQ

Lemon Pepper

Honey Garlic

Korean Red Pepper

SIDES

Fries

Fried Okra

Green Beans

Cheese Grits

Mashed Potatoes

Buttered Mushrooms

Onion Rings*

Loaded Mashed Potatoes*

Baked Potato (Fri & Sat 5PM)*

Loaded Baked Potato (Fri & Sat 5PM)*

*Indicates a premium side (Substitute in for an upcharge\$)

DESSERTS

Chocolate Explosion Cake 10

New York Style Cheesecake 8

Key Lime Pie 9

Apple Crisp 9

FEATURED COCKTAILS

MONTE'S OLD FASHION 15

Woodford Reserve, Simple Syrup, & Bitters

VAL'S VODKA SPLASH 9

Vodka, Coconut Rum, Cranberry juice, Pineapple Juice

HEAVEN ON THE WATER 9

Coconut rum, Blue Curacao, Pineapple Juice, Coconut Cream

HOUSE-MADE MARGARITA 10

Tequila, Triple sec, House-made margarita mix.

