

STARTERS

» SEAFOOD CHOWDER CUP 9 BOWL 13 premium seafood, cream, leeks, dill, smoked bacon, croutons	BURRATA pistachio basil pesto, flaked salt, fresh pepper, aged balsamic, focaccia, crushed pistachio, la panza extra virgin olive oil	25 FRESH SHUCKED OYSTERS GF 4 (MINIMUM ORDER: 1/2 DOZEN) local oysters or east coast premium with mignonette, fresh horseradish & lemon
» CALAMARI creole spice, jalapeño, red peppers, tzatziki sauce, lemon	18 » PIER 7 BROILED OYSTER TRIO GF premium broiled oysters, hot truffle & duxelle butter, parmesan crust INDIVIDUAL FOR 6 ½	19 MUSSELS 26 white wine & butter nage, bc tomatoes, fresh lemon, focaccia
PRAWN COCKTAIL GF tiger prawns, cocktail sauce	16 CHICKEN WINGS GF franks red-hot, bbq, or sea salt & pepper	18 YAM FRIES 10 TRUFFLE FRIES 11 chipotle aioli GF parmesan, garlic mayo

PLATTERS

» SEAFOOD BROIL (SERVES 3-4) 75 broiled truffle & parmesan oysters, sautéed mussels, butter poached lobster, tiger prawns, fresh tomatoes, rocket greens, grilled focaccia, white-wine cream sauce	» PIER 7 SIGNATURE TOWER GF 150 citrus & herb lobster, dungeness crab, tuna poke, fresh premium oysters, marinated PEI mussels, tiger prawns, citrus scallop crudo, maple candied wild salmon, smoked steelhead salmon	SEAFOOD PLATEAU GF 95 citrus poached tiger prawns, marinated PEI mussels, cracked dungeness crab, premium oysters, mignonette, cocktail sauce, fresh lemon
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SALADS & BOWLS

<i>Additions</i> (3) scallops +15 4oz salmon +12 (5) tiger prawns +10 5oz chicken breast +8 mushrooms +6 tofu +5	
TOSSED GREENS GF 14 bell peppers, grape tomatoes, cucumbers, carrots, balsamic vinaigrette	
CAJUN CHICKEN CAESAR 21 local blackened chicken, crisp romaine, creamy caesar dressing, parmesan cheese, focaccia croutons	
PRAWN AVOCADO COBB GF 27 tiger prawns, smoky bacon, avocado dressing, avocado, cage-free egg, heritage greens, romaine, bell peppers, grape tomatoes, charred corn, cucumber wheel, pistachio crumble	
SALMON QUINOA BOWL GF 26 grilled louis lake steelhead, organic quinoa, heritage greens, goat cheese, crushed walnuts, poached pear, balsamic dressing, grape tomatoes, cucumber wheel	
» PIER 7 POKE GF 25 choice of: ahi tuna or crispy tofu, avocado mousse, jasmine rice, marinated chickpeas, cucumber, mango, fresh avocado, purple cabbage slaw, herbs, sesame ginger dressing	

HANDHELDS

<i>Served With Fries</i> sub yam fries +2, caesar salad +3, lettuce wrap +1, GF bun +3 <i>Additions</i> cheese +2 bacon +3	
PRIME CHEESEBURGER 21 canada prime beef, red pepper relish, confit garlic aioli, house pickles, butter lettuce, tomato, onion, toasted brioche bun	
» THE GOURMET 24 canada prime beef, bacon jam, confit garlic & truffle aioli, rocket, tomatoes, onions, aged cheddar, smoked bacon, toasted brioche bun	
» GRILLED SALMON 24 local steelhead, lettuce, tomato, pickled onion, tartar sauce, toasted brioche bun	
CAJUN CHICKEN CLUB 22 chicken breast & cajun spice, smokey bacon, aged cheddar, garlic aioli, fresh butter lettuce, tomato, red onion, toasted brioche bun	
» PACIFIC COD & CHIPS 23 ale beer battered, house coleslaw, tartar sauce	

MAINS

<i>Protein Additions</i> 5oz chicken breast +8 4oz salmon +12 (5) tiger prawns +10 tofu +5 (3) scallops +15 lobster tarragon topper +25
<i>Vegetable Additions</i> truffle smashed potatoes +8 mushrooms +6 burrata cheese +9
<i>Substitute</i> truffle fries +3 tenderloin +12 GF pasta +3 new york +20

SEA

BLACKENED SALMON & TIGER PRAWNS GF 43 local steelhead & tiger prawns, yukon mashed potatoes, brazilian vinaigrette, seasonal vegetables, citrus beurre blanc	SEARED SABLEFISH 42 seared sablefish, red wine & mascarpone polenta, cracked chilli tomato broth, bok choy, pickled pearl onions, basil oil, pea shoots	» LOCAL STEELHEAD SALMON GF 32 grilled, roasted baby potatoes, seasonal vegetables, citrus beurre blanc
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LAND

SURF & TURF GF 78 12oz striploin, butter-poached lobster, tarragon beurre blanc, tiger prawns, yukon mashed potatoes, seasonal roasted vegetables & purée	» MUSHROOM CHICKEN GF 34 brined chicken breast, yukon mashed potatoes, seasonal vegetables, foraged mushrooms & demi-glaze	PEPPERCORN NEW YORK 59 12oz striploin, roasted truffle potatoes, bourbon berry peppercorn sauce, fresh herbs, seasonal vegetables & purée
STEAK FRITES & TRUFFLE BUTTER GF 32 6oz rwa prime sirloin, fries, rocket salad	GRILLED CHICKEN GF 32 24 hour brined chicken breast, cajun spice, yukon mashed potatoes, green beans, whipped lemon & dill mascarpone, seasonal purée	GRASS-FED TENDERLOIN GF 48 8oz grass-fed tenderloin, yukon mashed potatoes, seasonal vegetables, red wine demi-glaze
SIRLOIN & DEMI-GLAZE 36 6oz rwa prime sirloin, yukon mashed potatoes, seasonal vegetables, demi-glaze		

PASTA

TRUFFLE CHICKEN SPAGHETTINI 30 local chicken, black truffle cream, pecorino romano, fresh basil	» PRAWN POMODORO 26 spaghettini, tiger prawns, cracked chillis, fresh basil pomodoro sauce, shaved parmesan	BURRATA ARRABBIATA 27 spaghettini, peppers, torn basil, cracked chilli, la panza extra virgin olive oil, grana padano
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DAILY FEATURES

SUNDAY + MONDAY

SOCIAL SEAFOOD

Order our Mussels for \$26 & Get a Side of Fries On Us
Regular, Truffle, or Yam
\$3 Oysters

TUESDAY + WEDNESDAY

50% OFF BOTTLES OF WINE

THURSDAY

SURF & TURF

Enjoy our Signature Surf & Turf for \$78 + a Glass of Wine or Beer On Us
6oz glass of house red or white wine or 14oz glass of draft beer

SATURDAY + SUNDAY

BEST BRUNCH ON THE NORTH SHORE

Enjoy 50% Off Bottles of Mionetto Prosecco from 10:30am - 2pm
Add a side of OJ for +\$5

PIER 7 SIGNATURES & COCKTAILS

BELLINI bacardi white rum, sparkling wine, peach & sangria, [2oz]	10	» WINTER TWILIGHT sombra mezcal, chambord, muddled blackberries, honey syrup, lime juice, [2oz]	18
» PIER 7 SODA stolichnaya vodka, soda, topped with bellini slush, [1oz]	11	TAMARIND SOUR wisers whiskey, lemon juice, simple syrup, tamarind syrup egg whites, [2oz]	15
SANGRIA RED, WHITE OR ROSÉ wine, liqueurs, cranberry, apple & pineapple juices, red topped with soda, white topped with ginger ale, rosé topped with sprite & soda, [5oz]	14	APEROL SPRITZ aperol, prosecco & soda, [2oz]	15
SPICED MULE kraken spiced rum, apple cider, lime juice, topped with fever tree ginger beer [2oz]	14	THE MULE stolichnaya vodka, fresh lime juice, simple syrup, ginger beer, [2oz]	16
GAIA'S GARDEN hendericks gin, st. germain, lime juice, basil mint syrup, muddled cucumber, basil sugar rim, [1.5oz]	16.5	OLD FASHIONED bourbon, demerara sugar cube, angostura bitters & orange peel, [2oz]	15
CHOCOLATE ORANGE CRUSH frangelico, crème de cacao, orange, lemon, honey syrup, egg whites, terrys chocolate orange shavings garnish, [3oz]	17	CLASSIC MARGARITA el jimador tequila, cointreau, lime juice, simple syrup, [2oz]	16
» THE CROWN empress gin, st. germain, cointreau, simple syrup, lime & cranberry juice, [2oz]	17	» LAVENDER MARTINI empress gin, galliano, lemon juice, lavender syrup, [2oz]	18
GALAXY SOUR empress gin, lychee liquor, grapefruit, egg whites, lemon, honey syrup, edible flower garnish, [2oz]	17.5	PREMIUM MARTINI grey goose or hendricks, [2oz]	22
CHAI OLD FASHIONED bearface whiskey, chai syrup, orange juice, fever tree ginger beer, orange bitters, cinnamon stick & star anise garnish, [2oz]	17.5	MOCKTAILS	
SMOKEY NEGRONI sombra mezcal, el jimador tequila, select, pink grapefruit, [3oz]	19	PALOMA pink grapefruit juice, soda water, lime juice, simple syrup, lime wedge	8
		SPICED APPLE MULE apple cider & lime juice, simple syrup topped with fever tree ginger beer	8
		LEMON LIME BITTERS lemon & lime juice, soda, simple syrup, angostura bitters, lime wheel garnish	8



BEER & CIDER

BOTTLED	BTL	DRAFT	14OZ	CIDER	14OZ
Corona Extra Lager 330ml	7	Off The Rail	7	No Boats On Sunday 473ml	7
Kronenbourg Blanc Wheat Ale 330ml	7	Lager Rotator	7	Strongbow 500ml	7.5
Peroni 330ml	8	Powell Brewing Dark Ale	8	NON-ALCOHOLIC	BTL
Stella 330ml	8	Red Truck IPA	7	Heineken	6.5
Guinness Stout 440ml	9	Bridge Bourbon Blood Orange	7		
		Heineken	8		

FEATURE WINE + CHAMPAGNE	6OZ	9OZ	750ML		750ML
Burrowing Owl Merlot BC VQA	19	28	78	La Marca Rosé Prosecco IT	56
J Lohr Seven Oak Cabernet Sauvignon CA, USA	15	22	60	Duck Pond Pinot Noir OR, USA	92
Wild Goose Autumn Gold BC VQA	15	22	60	Whispering Angel Rosé FR	110
				Veuve Clicquot Ponsardin Brut FR	175

HAPPY HOUR

Daily, 2:30-5:30pm

COCKTAILS

PIER 7 Soda 1oz	7
Sangria Red & White 5oz	9
Aperol Spritz 2oz	11
Bellini 2oz	8

WINE

House Red & White 6oz / 9oz	7/10
Freixenet Cava 200ml	12

BITES

Yam Fries	7
Truffle Fries	8
Calamari	16
Chicken Wings	15
Prime Cheeseburger	17
Cajun Chicken Caesar Salad	17

BEER

Red Truck IPA 14oz	5
Rotator Lager 14oz	5
Pacific Cod & Chips	20
Pier 7 Poke	21
Cajun Chicken Club	20
Prawn Pomodoro	22
Mussels	24
Steak Frites	29