



• ENTREES •

Wild Pacific Fish & Chips

served with fries & house made tartar sauce
halibut: \$19 ling cod: \$16

Wild Pacific Grilled Catch

ask your server for today's feature
salmon: \$23 halibut: \$26

Butter Chicken

with steamed rice, warm naan bread, mango chutney & raita
\$15

Spinach & Ricotta Ravioli

in a pesto broth, topped with goat cheese & fresh herbs
\$18

Spaghetti Bolognese

served with a toasted garlic baguette
\$15

Seafood Pappardelle Pasta

seafood medley in a creamy white wine sauce,
served with a toasted garlic baguette
\$22

Udon Stir-Fry

fresh stir fried vegetables over steamed udon noodles,
topped with crisp chow mein, bean sprouts & pea shoots
tofu: \$13 chicken: \$17 prawn: \$19

*Add sautéed mushrooms, sautéed onions, cheese or gravy to any dish for \$2.
Substitute onion rings, yam fries, soup or caesar salad to any dish for \$3.
Add cajun chicken, salmon, or prawn skewer to any dish for \$4.*

• STEAKS •

NY Philly Steak Sandwich

topped with sautéed mushrooms, caramelized onions,
peppers, BBQ sauce & cheese curd, served on a garlic
baguette with beef au jus
\$17

Steak & Pasta

fire grilled 6oz flat iron steak with spinach & cheese ravioli
in a herb & tomato sauce served with a toasted garlic
baguette
\$21

Rib Eye Steak with Yorkshire Pudding

fire grilled 8oz rib eye steak with garlic potatoes, seasonal
vegetables & cabernet jus
\$25

Feature Steak

ask your server for details
market price

• BURGERS •

Pier Burger

6oz beef patty topped with bacon, provolone cheese, sautéed onions & mushrooms
served with grainy mustard on a toasted portuguese bun
\$15

Salmon Crab Cake Sliders

with smoked pepper aioli on mini brioche buns, topped with fresh pineapple
\$15

Wild Sockeye Salmon Burger

grilled salmon fillet with lemon aioli on a toasted portuguese bun, topped with chipotle tomato relish
\$14

The Ultimate Veggie Burger

veggie patty made with beans, quinoa & mushrooms, topped with avocado & chipotle tomato relish on a grilled focaccia bun
\$14

*All burgers come
with a choice of
green salad or fries.*

Our Kitchen is Your Kitchen

*Should you wish an item not found on our menu, please tell your server
and we will do our best to accommodate your special request.*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

• SMALL PLATES •

Yam Fries

with roast garlic aioli & fresh lime
\$7

Soft Pretzels

tossed with kosher salt & served with honey mustard dipping sauce
\$7

Vegetarian Spring Rolls

with sweet chili dipping sauce
\$7

Calamari

potato crusted deep fried calamari rings with tzatziki & cocktail sauce
\$12

Seared Ahi Tuna

topped with teriyaki reduction & wonton crisps, served with wasabi & pickled ginger with a lemon vinaigrette
\$13

Coconut Panko Prawns

jumbo prawns crusted with panko & shaved coconut, served with grilled pineapple chili sauce
\$11

Pier Rib

sticky pork ribs tossed in hoisin, lime & chili sauce
\$11

dry pork ribs tossed with garlic & lemon pepper with a honey BBQ dipping sauce
\$11

Wings

your choice of: hot, kosher salt & pepper, sweet heat & garlic, honey & roasted garlic, hoisin lime & chili, or garlic lemon pepper dry rub
1 lb: \$12

• SANDWICHES •

Grilled Turkey & Swiss

fresh basil, cranberry relish & mayo, served grilled on rustic sourdough
\$14

Chicken Quesadilla

whole wheat tortilla, served with sour cream & salsa
\$14

Spicy Prawn Wrap

cajun spiced green prairie prawns in a whole wheat tortilla, served with mango chutney
\$14

Chicken Club

served grilled on olive oil focaccia bread with garlic & lime aioli
\$15

All sandwiches are served with a choice of green salad or fries. Substitute onion rings, yam fries, soup or caesar salad for \$3.

• SOUPS •

Pier Clam Chowder

\$7

Chef's Daily Soup

ask your server for today's kettle creation
\$6

• SALADS •

Pier Cobb Salad

tossed in buttermilk ranch dressing & topped with bacon, boursin cheese & balsamic drizzle
\$15

Spinach & Goat Cheese Salad

with cranberries & mandarin oranges tossed in a honey apple cider vinaigrette topped with spiced candied pecans
small: \$9 large: \$12 add chicken or prawns: \$4

Classic Caesar Salad

crisp romaine lettuce hearts & focaccia croutons, tossed in roasted garlic & lemon caesar dressing
small: \$8 large: \$11 add chicken or prawns: \$4

Warm Seafood Salad

salmon, prawns & scallops, tossed in a cajun lime butter, served over mixed greens & citrus segments with lemon vinaigrette & a toasted garlic baguette
\$18

Asian Flank Steak Salad

iceberg & romaine lettuce with rare flank steak, sautéed mushrooms & vegetables, topped with chow mein, cashews & tossed in hoisin lime dressing
\$16

• FOR SHARING •

Edamame

tossed in sesame oil, sesame seeds & kosher salt
½ lb: \$7 1 lb: \$10

Three Cheese Crab Dip

PEI rock crab, roasted artichokes & fresh basil, baked with edam, mozzarella & cream cheese, served with a toasted garlic baguette & tortilla chips
\$12

Signature Pier Mussels

garlic, tomato, white wine & fresh herbs served with a toasted garlic baguette
\$15

coconut curry, garlic, ginger, diced tomatoes & cilantro, served with garlic naan
\$15

Nachos

layered nachos served with salsa, guacamole & sour cream on the side
\$16 add chicken: \$4

Pier Tasting Platter

coconut prawns, vegetable spring rolls, edamame, sweet heat & garlic wings, dry ribs & soft pretzels, served with assorted dips & armenian flatbread
\$27