PIER 7

Cocktails

Passion Spritz 14
Aperol, vodka, passion fruit syrup, lemon juice and sparkling wine

Handcrafted Margarita 14
Patron Silver tequila, Cointreau, lime juice, agave, muddled limes and orange with a salt rim

Watermelon Margarita 14
Patron Silver tequila, triple sec, watermelon syrup and margarita mix

Scarlett's Tropical Sangria 14
Castle Rock Pinot Noir, guava and passion fruit syrups, pineapple and lime juice

Napa Sour 14
Buffalo Trace Bourbon, Robert Mondavi Cabernet Sauvignon, lemon juice and simple syrup

Wine

Gerard Bertrand Hermitage Cremant	11	55
Gerard Bertrand Espirit du Rose	8	32
Gerard Bertrand Gris Blanc Rose	8	29
Danzante Pinot Grigio	10	40
Les Fumees Sauvignon Blanc	8	29
Chateau d Aussiers Chardonnay	9	33
Matua Pinot Noir	11	47
Chateau d Aussieres Cabernet Sauvignon	9	33

Zero-Proof

Lifesaver Lemonade
Coconut water, lemon juice, coconut syrup, orgeat, fresh pineapples and house-made lemonade

Ocean Potion Lemonade
Butterfly pea tea, passion fruit, coconut, banana and ginger juice, nutmeg and house-made lemonade

Cocoberry Lemonade
Coconut water, fresh blueberries, lemon juice, blueberry purée, coconut syrup, orgeat, butterfly pea tea, house-made lemonade

Tropic Blast Lemonade
Orange juice, pineapple juice, mango and guava syrup and house-made lemonade

Watermelon Fizz Lemonade
Watermelon juice, Sprite, house-made lemonade

Bubbly Wubbly Lemonade
Banana purée, peach syrup, club soda, house-made lemonade

Foamy Waves

Beer

Stone IPA	7.99
Peroni	7.99
Bud Light	7.49
Dos Equis	7.99

PIER 7

Dinner

Make your selections as a prix fixe menu by your choice of any three dishes for $25. Add a fourth dish for an additional $5.

Board Bites

Chicken Lettuce Cups
Build your own cups with crisp lettuce, stir-fried chicken with ginger, onions, bell peppers and jalapeños with teriyaki dipping sauce and toasted peanuts

Loaded Quesadilla
Diced chicken, shrimp or steak with bell peppers and freshly grated mozzarella and pepper jack cheeses pressed in a grilled flour tortilla, served with our housemade mango salsa

Shrimp Tostadas
Crispy golden tortillas piled high with sautéed shrimp, bell peppers, diced mangos and chunky guacamole, garnished with cilantro and fresh lime
*Top it off with an egg**

Whipped Ricotta and Tomato Crostini
Toasted baguette topped with whipped ricotta, blistered cherry tomatoes, a balsamic drizzle and fresh basil

Buddha Bowl
Your choice of chicken, shrimp or raw tuna* served on a base of warm jasmine rice, with a rainbow of diced mango and avocado, sweet yams, edamame, cucumber and bright purple cabbage

Pier 7 Salad
A bed of mixed greens with pickled red onions, sliced avocado, Mexican corn and pomegranate seeds tossed in our creamy avocado-lime ranch
Add chicken $6
Add shrimp $7
Add skirt steak $9*

Wave-Riding Entrées

Seared Ahi Tuna*
Crusted with everything seasoning and paired with carrot butter, served with roasted asparagus, creamy avocado and a bright tomato salad

Baja Fish Tacos
Flaky battered fish on warm flour tortillas topped with fresh tomato salsa, shredded cabbage, spicy mayo, sour cream and cilantro, served with your choice of fries, tots or chips

Korean Fried Chicken
Crispy chicken in a sweet ginger soy sauce and toasted sesame seeds, served with sticky rice and a red cabbage, radish and cilantro salad

Crispy Chicken Tenders
Golden fried chicken tenders served with your choice of fries, tots or chips

Grilled Cheese
Warm and gooey cheese sandwich served with your choice of fries, tots or chips

Seafood Cioppino
Fisherman's stew of clams, mussels, shrimp, scallops and flakey white fish in a fragrant tomato broth served with a warm baguette

Santa Maria Tenderloin*
Chargrilled steak served with smoky pico de gallo, pinquito beans and warm flour tortillas

California Burger*
Juicy beef patty topped with melted cheddar, bacon, guacamole, jalapeños, crispy onion strings, arugula and fresh tomato on a toasted brioche bun with your choice of fries, tots or chips
*Top it off with an egg**

Surfer's Club
Layers of deli-sliced turkey, ham, and bacon with fresh tomato, sharp aged cheddar—all on warm, toasted bread, served with your choice of fries, tots or chips

Bibimbap*
Colorful bowl of fried cauliflower rice, kimchi, creamy avocado and gochujang sauce topped off with a fried egg

Lobster & Shrimp Pasta
Lobster tail and shrimp tossed in a creamy lemon-garlic cream sauce with parsley sun-dried tomatoes and Parmesan

Sweet Waves

Caramel Waffles
Fluffy waffles with melted butter, fresh berries, and a thick caramel drizzle topped with vanilla ice cream

Warm Toffee Chocolate Cake
Molten chocolate cake with melted salted toffee, brûlée marshmallows, fresh strawberries and vanilla ice cream

Banana Split
Neapolitan ice cream and a gooey brownie topped with sweet pineapples, cherries, toasted almonds and wafers with chocolate and strawberry sauces

Kids under 12 eat free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask. Gratuity will be added for certain ports or itineraries. VAT may be added.

Allergen Guide