

COCKTAILS

VODKA

French Mule 15

Ketel One Vodka, Hella Ginger Beer, Lime Juice,
Lavender Bitters

Hard Lemonade 15

Tito's Handmade Vodka, Lemon Liqueur, Sour Mix,
Agave Nectar, Fresh Lemon

GIN

Cucumber Martini 16

Tanqueray Gin, Lime, Muddled Cucumbers, Splash of
Sour Mix, Simple Syrup, Cucumber Garnish

The Gentleman 18

Tanqueray Ten, Grapefruit Juice, Rosemary Syrup,
Sprig of Rosemary

Hibiscus On The Bay 16 (local)

Islamorada Distilling Hibiscus Gin, Fresh Citrus Juice,
Agave Nectar, Soda Water

TEQUILA

Spicy Sunset 20

Don Julio Añejo, Orange Liqueur, Lime Juice,
Simple Syrup, Chipotle Chili

Pierre's Pamplermousse 18

Don Julio Blanco, Grapefruit Juice,
Splash of Soda, Squeeze of Lime

RUM

Pierre's Punch 16

Parrot Bay Coconut Rum, Spiced Rum, Tropical Juices

Caipimorada 16 (local)

Islamorada Distilling Barrel Aged Rum, Raw Sugar, Fresh Lime

New Old Fashioned 18

Havana Club Añejo, Muddled Raw Sugar, Orange, Cherry,
Bitters, Tiny Splash of Soda

BUBBLES

French Kiss 16

Chandon Brut Sparkling, Mint, Lemon,
Raspberries, Splash of Chambord

Pierre's
BEACHSIDE



OCEAN

***Huîtres du Jour** ½ Dozen 27 / Dozen 45 GF
Daily Selection of Chilled Oysters on the Half Shell,
Traditional Accompaniments

***Marky's Russian Osetra Caviar** 1 oz 130
Minced Organic Hen's Egg, Crème Fraîche, Shallots,
Homemade Mini Crêpes

***Seafood Tower** 2 person 75 / 4 person 125
Shrimp Cocktail, King Crab Legs, Daily Oyster Selection,
Mignonette, Crab Mustard, Cocktail Sauce, Citrus

***Ahi Tuna Tartar** 20 GF
Blood Orange Oil, Cucumber, Pistachios

King Crab Cocktail 32 GF
Served Hot or Chilled with Drawn Butter and Mustard Sauce

Jumbo Shrimp Cocktail 22 GF
Served with a Duo of Sauces

GARDEN

Pierre's Artisan Greens 14 V GF
European Cucumber, Vine Ripe Tomatoes, Caramelized
Hazelnuts, Key Lime Vanilla-Jalapeño Vinaigrette

Organic Market Salad 17 GF
Organic Mixed Greens, Granny Smith Apple, Candied Bacon,
Spiced Walnuts, Sweet Onion Vinaigrette

Sparkling Wine

	Glass	Carafe	Bottle
Moët & Chandon, Brut, France	24	-	105
Francois Montand, Brut, France	15	-	55
Francois Montand, Brut Rosé, France	16	-	60
Mionetto, Prosecco, Italy	14	-	50

White Wine

Newton Red Label, Chardonnay, California	16	20	60
Nobilo, Sauvignon Blanc, New Zealand	14	16	50
Anziano, Pinot Grigio, Italy	14	16	50
La Fleur d'Or, Sauternes, France (Dessert Wine)	16	20	60

Rosé Wine

Dominique, Côtes de Provence, France	14	16	50
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Red Wine

Smoke Tree, Pinot Noir, California	16	20	60
Noble Vines 337, Cabernet, California	15	18	55
Terrazas de Los Andes, Reserva Malbec, Argentina	15	18	55
Tomassi, Rompicollo, Super Tuscan, Italy	16	20	60

TABLE FARE

Artisanal Charcuterie 30
Daily Selection of Domestic and Imported Meats
with Traditional Accompaniments

Curated Cheese Board 25 V
Chef-Selected Domestic and Imported Cheeses

Charcuterie & Cheese Board 45
Chef-Selected Assortment of Fine Meats, Cheeses
and Traditional Accompaniments

Ibérico Pata Negra 60
Organic Acorn-Fed Cinco Jotas Iberico Ham, Fresh Crushed
Tomato, Garlic, Extra Virgin Olive Oil, Toasted Bread

BIGGER BITES

***Pierre's Decadence Burger** 30
12 oz. Prime Chuck, Short Rib, Wagyu Beef Blend, Nueske's
Applewood Bacon Confit, Bourbon-Onion Marmalade,
Rogue Creamery Smoked Blue Cheese

Steak Frites 65 GF
Prime Delmonico, Sauce au Poivre, Frites

Local Catch du Jour 42
Roasted Fingerling Potatoes, Haricots Verts, Brown Butter,
Fresh Lemon, Parsley Salad

Florida Lobster Curry 48
Fresh Florida Lobster Tail in a Coconut Shell, Thai Coconut
Curry Sauce, Chinese Black Rice, Braised Baby Bok Choy

ON THE SIDE

Truffle Salt Frites 14

Haricots Verts 10

Chinese Black Rice 10

V = Vegetarian VG = Vegan GF = Gluten Free

Chef de Cuisine – Joe Wiktorek

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.