

WELCOME TO THE FAMOUS



PIER 19

RESTAURANT & BAR

**THE ONLY THING WE OVERLOOK
IS THE WATER !**

Our mission is to ensure that you will enjoy unique food, drinks, service and a wonderful view of the Laguna Madre.

The entire 750 foot pier has been dedicated to your dining and sightseeing experience with spectacular daily sunsets.

Come and enjoy the free Dolphin and pelican sightings, wind surfers, Para-sailors, kayakers, and fishermen. During the summer months be sure to enjoy our famous Hooker's Palapa Bar located at the end of the pier for more spectacular drinks, service, and wonderful views of our fireworks displays.

**Open for Breakfast, Lunch & Dinner.....,
"WHERE THE LOCALS EAT & DRINK!"**

Menu items and prices subject to change. Pier19menu_04/01/2013.pub



APPETIZERS & MUNCHIES

CRAB CAKES (2) \$12

Hand formed crab cakes pan grilled
Served with a chipotle cream sauce.

MUSSELS & CLAMS \$12

Sautéed with calamari with touch of
Chorizo and roasted red peppers topped
with parmesan cheese served with bread.

ONION BITES \$6

HUSH PUPPIES \$6

FRIED PICKLES \$7

FRIED ZUCCHINI \$8

FRIED SHROOMS \$8

CHEESESTICKS \$8

APPETIZER COMBO \$9

(Mushrooms, zucchini, cheesesticks
& Fried Pickles)

FRIED CALAMARI \$10

Fried calamari tubes and tentacle strips
deep fried served with chipotle sauce.
Add \$1 Sautéed or blackened.

CHIPS & GUACAMOLE \$6

Served with mango pico de gallo. One free
refill on chips.

CHEESE QUESADILLAS \$8

Quesadilla served with salsa & sour cream.
Additions: Add Veggies, Chicken or
Ground Beef \$1.50 Add Shrimp \$2

NACHOS \$11

Tortilla chips, topped with beans, cheese,
lettuce, tomato, topped with avocado served
with salsa, jalapenos and sour cream.

Nacho Additions: Chicken or Ground
Beef \$1.50 Add Shrimp \$2

JAL SHRIMP KISSES \$6.50

(2) Jalapeno shrimp stuffed with diced
shrimp, scallops, and crab breaded in
saltine crackers served with our
Panchotrain sauce made of mushrooms,
shrimp and crab.

SCALLOP TOSTADITAS \$12

Tortilla Chips topped with avocado,
mango Pico de Gallo topped with scallop
and habanero sauce.

OYSTERS BAR

(WHEN AVAILABLE)

OYSTER ROCKIES \$12

Deep fried oysters tossed in raspberry
chipotle, topped with Spinach, bacon
and parmesan cheese served on garlic
bread.

OYSTER ON HALF SHELL

Fresh shucked to order oysters. Please
allow a little extra time for shucking.

DOZEN \$13.50

CEVICHE \$11.50

Fish or shrimp in lime juice with onions,
tomatoes, peppers, and cilantro served
with corn tortilla chips (No Substitution)

MEX COCKTAILS \$11.50

Diced shrimp, mixed with Pico de Gallo
and cocktail sauce topped with avocado
and served with tortilla chips.
Add oysters \$1; No modifications

PEEL & EAT SHRIMP

(Add \$5 for Peeled Shrimp)

\$18.50 Pound

COLD SAMPLER (1/2 LB Boiled Shrimp, 1/2 Doz Oyster on Half Shell and Cup of fish ceviche.) \$20

SOUPS & SALADS

Dressings: Ranch, Blue Cheese, Thousand Island, Honey Mustard,
Italian, Olive Oil and Red Wine Vinegar or Raspberry Vinaigrette

CALDO DE MARISCO \$13

Mexican Seafood Soup: Mussels, Clams,
Fish, Shrimp, Scallops served with rice
and corn tortillas. (No substitutions)

(PLEASE ALLOW 20 MIN
EXTRA COOKING TIME SOUP
PREPARED PER ORDER)

SOUP OF THE DAY \$6.50

Made fresh daily please ask server about
our fresh soup of the day.

SUMMER SALAD \$9.50

A chef's favorite no matter what time of
year it is! Mixed greens, cranberries,
shaved almonds, strawberries, tossed
in our raspberry vinaigrette and
topped with mozzarella cheese.

HOUSE GREEN SALAD \$8.50

Mixed greens, cucumbers, tomatoes,
broccoli, cabbage, carrots and celery
topped with cheddar cheese.

TACO SALAD \$9.50

Ground beef sautéed with Pico de Gallo
served on a bed of lettuce topped with
pinto beans, avocado, cheddar cheese
and corn tortilla chips served with mild
ranchero salsa served on the side.

SOUP & SALAD \$8.50

Our fresh green salad with mixed greens,
cucumbers, tomatoes, broccoli, cabbage,
carrots, celery topped with cheddar
cheese served with our Soup of the day.

SALAD ADDITIONS: Chicken \$3 Shrimp \$4, Scallops \$5, Mahi \$6, Tuna \$7

Please help us serve you better. However we, reserve the right to add 18% gratuity on parties of six or more.

If your service does not meet your expectations, please let us know.

CAUTION

Notice there is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risks of illness from raw oysters.

BREAKFAST SERVED**MON-FRI 7 AM-11 AM AND SAT-SUN 7 AM-12 PM****GIANT CINNAMON ROLLS****TEXAS ROLLS**Texas sized cinnamon rolls baked daily. Please check for availability. **\$5.25****BREAKFAST BISCUIT \$5.25**

Egg topped with American cheese on a grilled biscuit with choice of apple wood bacon, Canadian ham, or Cajun sausage patty served with home fries.

BLTA SANDWICH \$5.25

Apple wood bacon, lettuce, tomato and avocado on toasted rye bread served with home fries.

SEAFOOD OMELET \$10.25Omelet filled with shrimp, scallops, and crab topped with our homemade mild salsa topped with mozzarella cheese served with home fries and a biscuit. **SPICY!****HAM & CHEESE OMELET \$6.25**

Eggs, Canadian diced ham topped with cheese served with home fries & a biscuit.

VEGGIE OMELET \$6.25

Eggs, sautéed onions, green peppers, tomatoes, mushrooms, zucchini and squash topped with cheese served with home fries & a biscuit.

MEAT LOVER'S OMELET \$7.25

Eggs, apple wood bacon, Canadian ham Cajun sausage and Andouille sausage topped with cheese served with home fries & biscuit.

TEXAS OMELET \$7.25

Eggs, refried beans, chorizo topped with cheese and avocado served with home fries & a biscuit.

SPI OMELET \$8.25

Eggs, apple wood bacon, Cajun sausage patties, green peppers, mushrooms, zucchini, squash onions, and tomatoes topped with cheese served with home fries & biscuit.

SHRIMP OMELET \$9.25

Eggs, blackened shrimp with avocado topped with our homemade Pancho-train sauce made of shrimp, scallops and crab served with home fries & biscuit.

CRABBY OMELET \$10.25

Eggs, blackened crab, chipotle crab, avocado, topped with chipotle cream sauce served with home fries and a biscuit.

**TACOS STARTING AT \$3
BEGINS WITH SCRAMBLE EGGS**

Add tomatoes, onions, mushrooms, zucchini, squash, green peppers, or jalapenos for .25 or add smoked apple wood bacon, Canadian ham, Cajun style pork sausage patties, chorizo, Andouille sausage, home breakfast cubed potatoes, beans, or cheese for .50 (Add egg beaters for extra \$1)

TACO CON TODO \$9

Extra large homemade flour tortilla filled with scrambled eggs, smoked apple wood bacon, Canadian ham, Cajun style pork sausage patties, home breakfast cubed potatoes, beans, cheese, onions, tomatoes and bell pepper (Add egg beaters for extra \$1)

DECKHAND \$6.25

Two eggs with grilled corn beef hash served with grilled biscuit.

SAILOR \$7.25

Two eggs with choice of apple wood bacon, sausage patties served with home fries and a grilled biscuit.

SKIPPER \$8.25

Two eggs with choice of apple wood bacon, Canadian ham, or Cajun sausage served with home fries, grilled biscuit and a fluffy buttermilk pancake.

MIGAS A LA MEX \$6.25

Scrambled eggs with fried corn tortillas, tomato, onion, jalapenos & topped with shredded cheese served with home fries, refried beans and flour tortilla. Chorimigas add \$1.

RANCHEROS \$6.25

Eggs cooked your way & covered in a mild salsa Ranchero served with home fries, refried beans and flour tortilla. Add choice of apple wood bacon, Cajun sausage patties or Canadian Ham for extra \$1.

HUEVOS & CHORIZO \$7.25

Scramble eggs with chorizo served with home fries, refried beans and flour tortillas.

STEAK & EGGS \$10.25

5 oz. Rib Eye prepared to your request, two eggs cooked your way served with home fries and a biscuits.

BISCUIT & GRAVY \$5.25

Two buttermilk grilled biscuits, smothered with our delicious gravy topped with Cajun sausage pieces and served with home fries.

PANCAKE SANDWICH \$8.25

Two Eggs over easy with apple wood bacon sandwiched between 2 pancakes served with home fries.

OATMEAL & FRUIT \$6.25

Steel cut oats served with our special blend of coconut flakes, bananas, shaved almonds, and apples served with grilled biscuit and fruit.

FRENCH TOAST \$6.25

Made with two Texas Toast dipped in our special egg batter then grilled and dusted with powdered sugar and topped with whipped cream with choice of apple wood bacon, Canadian ham or Cajun sausage patties.

TROPICAL WAFFLE \$9.25

Our own Texas style waffle topped with pecans, coconut, pineapple, bananas drizzled with our home made coconut sauce dusted with powdered sugar and topped with whipped cream & choice of apple wood bacon, Canadian ham, or Cajun sausage patties.

ANDOUILLE A LA MEX \$8.25

Scramble eggs with Cajun Andouille sausage, tomato, Onion, and jalapenos served with home fries, refried beans and flour.

PANCAKE & WAFFLE

Choice of Chocolate chips, blueberries, pineapple, strawberry, banana, pecan, Or coconut with choice of apple wood bacon, Canadian Ham or Cajun Sausage patties. (Add extra .50 cents each additional)

2 PANCAKES \$4.25 with choice of one fruit \$5.25**1 WAFFLE \$4.25 with choice of one fruit \$5.25**

Please help us serve you better. However we, reserve the right to add 18% gratuity on parties of six or more. If your service does not meet your expectations, please let us know.

CAUTION

NOTICE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT OR EGG MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

BURGERS, PO'BOYS, TACOS, ETC

All Burgers, Sandwiches & PO Boys served with choice of coleslaw, seasoned fries, onion rings or fresh fruit. Add Soup or Salad \$2.

BASKETS:

ANY ONE ITEM: \$13

COMBO ANY TWO: \$15

FISH, SHRIMP,
OYSTERS, SCALLOPS,
COCONUT SHRIMP,
POPCORN SHRIMP, OR
CHICKEN STRIPS

Served with coleslaw and hushpuppies with choice of seasoned fries or onion rings. Add soup or salad for \$2.

BLTA \$8.50

Bacon, lettuce, tomato, avocado on toasted rye bread. Add Chicken \$1 or Add Blackened crab cake \$4



PLAIN BURGER \$9.50

1/2lb angus beef patty served on sweet sourdough bun. Add cheese, bacon, mushrooms, onions, or jalapenos for \$1.

BAS BURGER \$10.50

1/2 angus beef patty served with smoked apple wood bacon, avocado, and mozzarella cheese served on a sweet sourdough bun.

HAWAIIAN BURGER \$10.50

1/2 lb. Angus Beef patty topped with pine-apples, sweet & sour sauce, apple wood bacon, Canadian ham and mozzarella cheese served on a sweet sourdough bun.

BLUZANO BURGER \$10.50

1/2 lb. angus beef patty topped with blue cheese crumbles, mozzarella cheese, apple wood bacon, fried onion ring and our raspberry chipotle served on a sweet sourdough bun.

FRENCHY PHILLY \$10.50

Sliced roast beef, sliced onions, sliced bell peppers, sliced mushrooms, topped with mozzarella cheese, served on a homemade bread with a side of Au jus



CHICKEN CLUB \$10.50

Grilled chicken breast topped with mozzarella cheese, smoked apple-wood bacon, Canadian ham and ranch served on a sweet sourdough bun.

SHOREBIRD DELI \$10.50

Chicken breast breaded in crushed potato chips, then carefully deep fried topped with Canadian ham, sliced roast beef, apple-wood bacon, avocado, cheddar cheese, lettuce, tomato, served on sweet sourdough bun.

CUBANO BURGER \$10.50

1/2 angus beef patty topped with barbeque pork, Canadian ham, mozzarella cheese topped with coleslaw and fried pickles served on sweet sourdough bread.

CLASSIC RUEBEN \$10.25

Sliced corn beef, topped with sauerkraut, mozzarella cheese, served with thousand island dressing on toasted rye bread.

RIB EYE \$14.25

Certified 7 oz. Rib Eye Steak prepared to your temperature served with lettuce, tomato, onion, served on a homemade bread with side of horseradish cream and au jus dipping sauce.

SEAFOOD ENCHILADAS \$13

Corn tortillas filled with diced fish, shrimp, crab and scallops topped with homemade salsa, mozzarella cheese served with rice and refried beans.

PO'BOYS \$11

served with Crab mayo, lettuce, tomato, onion and avocado served on homemade loaf choice of grouper, Shrimp or Oysters.

KOA (choice of two) \$12

Fried Grouper, Shrimp or Oysters

FLOUNDER (blackened) \$13

CRAB CAKE (Grilled) \$14

MAHI PO'BOY \$14

Mahi battered in crushed potato chips then carefully deep fried served with chipotle crab mayo, lettuce, tomato, onion and avocado on homemade bread.

SEA DOG ROLL \$13

A poor man's lobster roll. Diced shrimp, crab, and scallops with our chipotle cream topped with strips of onion and crushed potato chips served on homemade bread.

BAJA TACOS \$12

Fish or Shrimp fried, pan grilled, broiled or blackened topped with fresh cabbage, chipotle sauce, mango Pico, and avocado served on three corn tortillas with rice and bean bowl.

For Mahi Add \$2 For Tuna Add \$2

HOT CHICK \$10.50

One delicious chick a must try !! Fried chicken breast sandwich topped with Frank's wings sauce, mozzarella cheese, bacon, avocado served on sweet sourdough bread.

MEX SEAFOOD BURRITO \$11

Flour tortilla filled with diced shrimp, crab, scallops and mozzarella cheese then deep fried topped with chipotle cream, served with rice and refried beans.

VEGETARIAN PLATTERS ADD SOUP OR SALAD FOR \$2

VEGGIE BURGER \$10

8 oz. veggie patty filled with zucchini, squash, onion, bell pepper, mushrooms, carrots, peas, rice and potatoes served on sweet sourdough bread. Add cheese \$1.

VEGGIE PLATE \$11

Amazing Vegetarian Delight, a must try. Sautéed mushrooms, bell peppers, tomatoes, and onions served with rice, vegetables, lettuce, avocado and corn tortillas.

VEGGIE PASTA \$12

Sautéed mushrooms, bell pepper, tomatoes, and onions served over angel hair pasta and topped with Alfredo sauce served with garlic bread.

VEGETARIAN AWARENESS PLEASE ADVISE SERVER OF ANY OTHER REQUEST.

There may be small bones in some fresh fish, maraschino cherries and nearly all wines contain sulfating agents to protect flavor and color. Certain individuals may be allergic to specific types of food or ingredients used in food items (i.e. MSG). We are not responsible for any individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. Notice there is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oyster.

CAUTION

DOCKSIDE SPECIALTIES

Dockside Specialties served with hushpuppies, & choice of rice, vegetables, corn, coleslaw, seasoned fries, mashed potatoes or roasted potatoes EXCEPT on Cajun Steamers.
Add Soup or Salad \$2. Add to Any Meal Shrimp \$7 King Crab SMKT Lobster Tail SMKT

GROUPEL \$16, FLOUNDER \$17, MAHI \$18, TUNA \$19 OR RED SNAPPER MKT

(WHEN AVAILABLE) Your choice of above fillets prepared pan grilled, broiled, blackened or deep fried topped with choice of sauces: Mango Habanero, Rockefeller sauce, or Panchotrain

FRESH CUBANO STYLE WHOLE FLOUNDER OR SNAPPER MKT (WHEN AVAILABLE)

FRESH DAILY

LARGE SAMPLER \$21

Seafood combination of fried grouper fillets, fried shrimp, fried oysters, fried scallops, fried coconut shrimp and a fried Jalapeno Shrimp Kiss stuffed with crab. Substitutions only allowed on oysters and scallops.

(All items in this platter are prepared only fried. No substitutions)

SCALLOPS \$19

Succulent plump Atlantic sea scallops prepared fried, pan grilled, broiled, or blackened.

SMALL SAMPLER \$18

Combination of Grouper fillets, shrimp and scallops all prepared one way your choice fried, pan grilled, broiled, or blackened.

CAJUN STEAMERS

Sautéed in a Cajun seasoning, old bay and a hint of chorizo served with red potatoes, Andouille sausage, corn and bread.

SHRIMP \$20

MUSSELS & CLAMS \$21

KING CRABS \$ MKT

LOBSTER TAILS \$ MKT

SHRIMP DELIGHTS

COMBO TWO SELECTIONS \$ 18

Served with hushpuppies & choice of rice, vegetables, corn, coleslaw, seasoned fries, roasted potatoes, or mashed potatoes. Add Soup or Salad for \$2.00

ADD GROUPEL \$5, FLOUNDER \$7 MAHI \$8, TUNA \$9, SNAPPER \$11 (When Available)

SHRIMP DIABLOS - Shrimp stuffed with cream cheese, a sliver of jalapeno, wrapped in apple wood bacon, topped with raspberry chipotle sauce.

SHRIMP PANCHOS - Shrimp stuffed with cream cheese, roasted red peppers & garlic then deep fried and topped with a chipotle cream.

SWEET & SOUR SHRIMP - Tempura battered shrimp topped with pineapples pieces and sweet & sour sauce.

COCONUT SHRIMP - Shrimp battered in fresh coconut flakes, deep fried and served with a homemade coconut tartar sauce.

CRAB CAKE SHRIMP - Shrimp topped with lump crab meat, mozzarella cheese then baked and topped with hollandaise sauce.

JALAPENO SHRIMP KISSES - Shrimp in a jalapeno, with lump crab, mozzarella cheese breaded in a crushed cracker and deep fried topped with Panchotrain sauce.



GULF FRESH SHRIMP - Fresh Gulf Coast Shrimp prepared : fried, broiled, pan grilled or blackened.

PASTAS

Pastas served with toasted bread. Add soup or salad for \$2.00.

SEAFOOD PASTA \$19

Diced crab, shrimp and scallops mixture sautéed with mussels and clams served over angel hair pasta topped with choice of Marinara, Alfredo or scampi sauce.

(No Substitutions Allowed)

PASTALAYA \$18

Our own twist on Jambalaya !! Shrimp, chicken and Andouille sausage sautéed in a garlic scampi sauce with mushrooms, bell peppers and onions served over angel hair pasta.

CHICKEN ALFREDO \$14

Breast of chicken grilled, blackened or fried served with angel hair pasta topped with choice of Marinara, Alfredo, or Scampi sauce.

For Shrimp Alfredo Add \$3.

STEAKS & CHICKEN

Served with hushpuppies choice of rice, vegetables, corn, coleslaw, seasoned fries, Mashed potatoes or roasted red potatoes EXCEPT on Chicken Fried Chicken.
Add Soup or Salad \$2. Steak Surf Additions: Shrimp \$7, King Crab OR Lobster Tail MKT

CAJUN DEEP SEA RIBEYE: \$25

Certified USDA choice 10 oz Rib Eye grilled to your temperature topped with grilled scallops, grilled shrimp and blue crab smothered in a Cajun spicy chipotle cream sauce. AMAZING!!

PRIME RIB \$21

Certified USDA Choice 10 oz Prime Rib grilled temperature Med rare to Well done served with horseradish cream and au jus on side.

CHICKEN FRY CHICKEN \$14

Not your traditional chicken fried chicken! We served ours with homemade spinach gravy that will take you out of this world so good served with mashed red potatoes and vegetables served with Texas toast.

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**PLEASE VISIT OUR OTHER LOCATIONS FOR MORE GREAT FOOD,
FISHING, AND LOTS OF FUN!!**



**PIRATES LANDING
FISHING PIER**
THE LONGEST FISHING PIER IN TEXAS!!
OPEN 24 HRS MARCH-SEPTEMBER
(Located at the Historic Lighthouse Square)
110 N Garcia St, Port Isabel, Texas
956-943-PIER (7437)



**Famous for the fun,
Known for the food!**
Casual Waterfront Dining
Open Daily
Lunch & Dinner at 11:00 am
(Located at the base of the Queen Isabella
Causeway Bridge in Port Isabel)
956-943-FOOD (3663)



**HOME OF THE BLACK
DRAGON PIRATE SHIP**
Serving BBQ & Sandwiches
Casual Waterfront
Dining
Open Daily



**FINE WATERFRONT
DINING**
Bar Opens at 4:30 pm
Dinner served at 5:00 pm
1 Padre Blvd,
South Padre Island
(956) 761-1314



**LOCATED IN THE HEART OF THE
ENTERTAINMENT DISTRICT**
201 West Ling
South Padre Island, TX
FOOD, SPIRITS AND SUNSETS
956-433-5499
OPEN DAILY 12PM—2 AM

We have over 60 years of restaurant experience and your satisfaction is our #1 priority. We welcome all comments, concerns or questions you have regarding your experience here at Pier 19. For your convenience, there is a "comment suggestion box" located at our hostess stand. You also may at any time ask for our management team personally. With your feedback, we can continue to improve our business and earn your continued patronage and support. Thank you for visiting and we look forward to seeing you tomorrow!