

Seaside OnThe Pier

250 Santa Monica Pier 90401 · +13108575073 · Updated: Jan 14, 2026

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APPETIZERS 5

Crab Cakes	\$16.95
Pan-seared colossal crab cakes with lemon caper remoulade	
Twice-Cooked Buffalo Wings	\$15.95
Chicken wings baked & then fried to perfection & tossed in Buffalo sauce, served with celery, carrots & bleu cheese dressing	
Fried Calamari	\$9.95
Lightly fried calamari with marinara sauce	
Coconut Shrimp	\$14.50
Lightly breaded coconut shrimp with sweet Thai chili sauce	
Ceviche-Style Shrimp Cocktail	\$17.95
Shrimp with fresh cucumber, tomato, red onion, jalapeño & avocado	

SALADS 3

Chicken Caesar	\$13.95
Crisp romaine hearts, grilled chicken breast, croutons, Parmesan & Caesar dressing	
Citrus Kale	AVAILABLE OPTIONS
Superfood blend of kale, julienned broccoli, slivered Brussels sprouts & cabbage, feta, dried cranberries, fresh grapefruit & oranges, served with agave dressing	\$14.95
	Add grilled chicken breast:
	\$6.00
Add salmon: \$8.00	
Baja Chicken	\$14.95
Romaine, pulled chicken breast, cheddar & Monterey Jack, avocado, black beans, Roma tomato, corn & tortilla strips, served with creamy chili lime dressing	

SANDWICHES 4

Shrimp Po' Boy	\$16.95
Cajun fried shrimp, mayonnaise, lettuce & tomato on a toasted hoagie roll	
Blackened Mahi	\$16.95
Blackened mahi, our house-made tartar sauce, lettuce & tomato on a gourmet bun	
Lobster Roll	
Chunky lobster mix on a split top roll	

Lobster BLT

Chunky lobster mix, bacon, lettuce & tomato on sliced brioche bread

BURGERS 5

Seaside	\$14.95
USDA Choice beef, cheddar, lettuce, tomato & onion on a gourmet bun	
Spicy Southwest	\$15.50
USDA Choice beef, pepper jack cheese, fried jalapeños & chipotle mayonnaise on a gourmet bun	
Big Bacon	\$16.95
USDA Choice beef topped with thick cut bacon, cheddar cheese, secret sauce, garlic aioli, griddled onion & pickles on a gourmet bun	
BBQ Bacon Cheddar	\$15.50
USDA Choice beef topped with bacon, cheddar, our signature BBQ sauce, lettuce, tomato & onion on a gourmet bun	
Pier Vegan	\$16.95
Impossible™ burger topped with lettuce, tomato & onion on a gourmet bun	

PIZZAS 4

Margherita	\$13.95
Fresh mozzarella & parmesan cheeses, fresh basil & marinara sauce	
Pepperoni	\$14.95
Pepperoni, marinara sauce, Parmesan & mozzarella cheeses	
Supreme	\$15.95
Pepperoni, sausage, peppers, onions, olives, mushrooms, parmesan & mozzarella cheeses with marinara sauce	
BBQ Meats	\$15.95
Ham, bacon, Roma tomatoes, red onion, jalapeños & BBQ sauce	

SEAFOOD 7

Seaside Fish & Chips	\$15.95
Crispy cod with our house-made tartar sauce, coleslaw & French fries	
Seafood Pasta	\$24.50
Lobster, cod, shrimp & scallops tossed with linguine & Alfredo sauce	
Salmon	\$19.95
Grilled or blackened salmon, served with seasonal vegetables & cilantro rice	
Blackened Mahi Tacos	\$16.95
Seared blackened mahi , fresh pineapple pico, shredded slaw & avocado lime crema, served with cilantro rice & black beans	
Fish Tacos	\$14.95
Crispy cod, pineapple pico de gallo, fresh cabbage & spicy aioli in corn tortillas, served with cilantro rice & black beans	

Catch of the Day

8 oz whole fish, seasoned & pan fried, served with choice of two sides - ask server for details

Seaside Seafood Tower

Seasonal seafood tower (available Friday, Saturday & Sunday) - ask server for details

SPECIALTIES 4

Ribeye \$29.95

12 oz. ribeye served with green beans & French fries

Fried Chicken \$18.95

4 piece honey fried chicken, served with French fries & coleslaw

Seaside Bacon Wrapped Hot Dog \$14.95

Nathan's Famous all beef frank wrapped in applewood bacon, grilled peppers, onions, jalapeños, chipotle mayo, French fries & coleslaw

Chicken Alfredo \$19.95

Grilled chicken & linguini tossed in Alfredo Sauce, served with garlic bread

SIDES 6

Seasonal Vegetables \$5.95

Cilantro Rice \$4.95

Black Beans \$4.95

French Fries \$3.95

Coleslaw \$4.95

Garlic Bread \$3.95

KIDS 2

Chicken Fingers \$6.50

Cheese Pizza \$6.95

DESSERTS 49

Chocolate Cake \$7.50

Belleruche - Rosé

La Marca - Prosecco

Stella - Pinot Grigio

Kim Crawford - Sauvignon Blanc

Michael David - Chardonnay

Chateau St. Michelle - Chardonnay

Kaiken - Malbec

Sartori Family - Pinot Noir

Petite Petit - Red Blend

Z. Alexander Brown - Cabernet

Freakshow Cabernet

Earthquake - Zinfandel

Ballast Point Sculpin

American IPA

Bud Light

American Light Lager

Stella Artois

European Pale Lager

Samuel Adams Boston Lager

Vienna Lager

Modelo Especial

Pilsner-style Lager

Pacifico Clara

Pilsner-style Lager

Boomtown - Mic Czec

Bohemian Pilsner

Allagash - White

Belgian-Style Witbier

Golden Road Brewing - Hazy LA IPA

New England IPA

Golden Road Mango Cart

Mango Wheat Ale

Santa Monica Brew Works - Wit

Belgian Witbier

Santa Monica Brew Works - 310 Blonde Ale

American Blonde Ale

Kona Brewing Co. - Longboard Island Lager

American Lager

Santa Monica Brew Works - XPA

American Pale Ale

Coors Light

American Light Lager

Stiegl Radler - Grapefruit

Shandy

Miller Lite

Budweiser

Goose Island IPA

Michelob Ultra

Corona

Blue Moon

Seaside Classic Margarita

Tequila, Cointreau, agave nectar, fresh lime juice & orange juice

The Fishbowl

Stoli Oranj vodka, blue curacao, fresh sour & Sierra Mist

High Tide Tiki

Cruzan mango rum, Malibu coconut rum, fresh sour & cranberry juice

Strawberry Margarita

Tequila, strawberries, lime juice, agave syrup & triple sec - on the rocks or frozen with a salted rim (or not)

Pepsi\$3.49

Three Rum Colada

Cruzan Guava & Mango rums and Malibu Coconut rum blended with cream of coconut & fresh pineapples, served in your choice of a freshly-cut coconut or pineapple

Mist Twst\$3.49

Diet Pepsi\$3.49

Iced Tea\$2.99

Lemonade\$3.49

Tea\$2.99

Coffee\$2.99

San Pellegrino Sparkling WaterAVAILABLE OPTIONS501 mL: \$5.002 L: \$7.00

Acqua Panna Still Water

AVAILABLE OPTIONS

- 500 mL: \$5.00
- 1 L: \$7.00

DRAFT BEER 26

Allagash - White

Belgian-Style Witbier

Boomtown - Mic Czec

Bohemian Pilsner

Golden Road Mango Cart

Mango Wheat Ale

Golden Road Brewing - Hazy LA IPA

New England IPA

Santa Monica Brew Works - 310 Blonde Ale

American Blonde Ale

Santa Monica Brew Works - Wit

Belgian Witbier

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American Pale Ale

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Coors Light

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Bud Light

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Ballast Point - Sculpin

American IPA

Samuel Adams - Boston Lager

Vienna Lager

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American Pale Ale

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American Lager

Stiegl Radler - Grapefruit

Shandy

Coors Light

American Light Lager

PIZZA 8

Pepperoni

Pepperoni, marinara sauce, parmesan & mozzarella cheeses

Supreme

Pepperoni, sausage, peppers, onions, olives, mushrooms, parmesan & mozzarella cheeses with marinara sauce

BBQ Meats

Ham, bacon, Roma tomatoes, red onion, jalapeños & BBQ sauce

Shrimp & Artichoke

Spiced shrimp, artichoke hearts, spinach & our savory cheese blend

Margherita

Tomatoes, fresh basil, marinara sauce, fresh mozzarella & parmesan cheeses

Pepperoni

Pepperoni, marinara sauce, parmesan & mozzarella cheeses

Supreme

Pepperoni, sausage, peppers, onions, olives, mushrooms, parmesan & mozzarella cheeses with marinara sauce

BBQ Meats

Ham, bacon, Roma tomatoes, red onion, jalapeños & BBQ sauce

ENTRÉES 8

Breakfast Burrito \$9.99

Eggs, bacon, hashbrowns, pepperjack cheese, American cheese caramelized onions, garlic aioli

BEC \$7.99

Brioche bun, 2 eggs, American cheese, bacon, garlic aioli - served with hashbrowns

HEC \$7.99

Brioche bun, 2 eggs, American cheese, ham, garlic aioli - served with hashbrowns

Steak & Eggs \$23.99

Ribeye steak, 3 eggs, hashbrowns

Veggie Omlet \$9.99

3 eggs, American cheese, red & green bell peppers, mushrooms, onions - served with hashbrowns

Avocado Toast \$7.99

Toast with leek spread, avocado, lemon vinaigrette

Buttermilk Pancakes \$9.99

Two house-made pancakes, maple syrup, butter

Croissant French Toast \$13.99

Croissant, vanilla bean, citrus, powdered sugar

BEVERAGES 5

Mimosa \$7.99

Bloody Mary \$9.49

Michelada

Coffee \$2.50

OJ \$2.50

SPARKLING & ROSÉ WINE 2

La Marca - Prosecco

Belleruche - Rosé

WHITE WINE 4

Kim Crawford - Sauvignon Blanc

Stella - Pinot Grigio

Chateau St. Michelle - Chardonnay

Michael David - Chardonnay

RED WINE 6

Sartori Family - Pinot Noir

Kaiken - Malbec

Z. Alexander Brown - Cabernet

Petite Petit - Red Blend

Earthquake - Zinfandel

Freakshow Cabernet

BOTTLED BEER 6

Budweiser

Miller Lite

Michelob Ultra

Goose Island IPA

Blue Moon

Corona

SPECIALTY COCKTAILS 5

The Fishbowl

Seaside Classic Margarita

Strawberry Margarita

High Tide Tiki

Three Rum Colada