

PIER51

Dinner Menu

At PIER 51, enjoy our Signature cross-culture cuisine. According to our philosophy, the savory dishes with very distinct flavors are perfectly complemented by the aroma-rich and intensive tasting wines we have selected from all over the world. Turn the menu and get inspired!

» Soups & Starters

Coconut Soup Coconut milk, ginger, lemon grass and shiitake	13,90
Boston Lobster Bisque Classic lobster cream soup with lobster meat	14,90
Caesar Salad Romaine lettuce with Caesar dressing and grated parmesan	13,90
Choice of grilled chicken strips	7,90
Choice of grilled Tiger Prawns (3 pcs.)	9,90
Bone Marrow Bone Marrow with onion melt and toasted bread	19,90
Oktopus Carpaccio Octopus with yuzu-soy marinade and pickled shallots	20,90
Tuna Tatar Yellowfin tuna with avocado and roasted shallots	22,90
Steak Tatar with quail egg Black Angus beef with quail egg and chervil cream	23,90
Seven Sins (2 people) A variation of seven wickedly good starters	45,90

» Seafood Specials

Crusted Ikarimi-Salmon Ikarimi salmon with curry brown sugar crust, mashed potatoes, spinach and citrus butter	34,90
Grilled Tiger Prawns Tiger Prawns with panfried vegetables and garlic bread and sweet-chili-sauce	34,90
Yellowfin Tuna Yellow Fin Tuna with black pepper crust, lemongrass risotto and balsamic-jus	45,90

» PIER 51 Specials

Wok-fried Vegetables Wok-fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and served with basmati rice	25,90
Choice of grilled chicken strips	7,90
Choice of grilled Tiger Prawns (3 pcs.)	9,90
Fettuccine out of the Parmesan wheel With fresh truffles	27,90
Thai Chicken Pasta Penne with Asian curry sauce, roasted chicken, red onions and shiitake, flavoured with ginger, lemon grass and coconut milk	26,90
PIER51 Prime Bacon Cheeseburger 200 g	34,90
100 % Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	
PIER51 Lobster Burger	46,90
Lobster, parmesan cheese, Brioche bun, horseradish, bacon and truffled parmesan fries	
PIER51 Vegan Prime Burger 180 g	26,90
Beyond Meat Patty, vegan cheese, vegan Brioche bun, lettuce, onions, tomato relish and truffled fries	

» Famous for Lobster

Enjoy your lobster as they do at the Boston Fish Market: fresh from the pot and completely pure. The only legitimate extra: plenty of melted butter!

A whole Maine Lobster oder	
a whole Canadian Lobster	per 100 g 16,95
The Real Surf & Turf (for two)	
Argentinian Black Angus filet, weight according to your wishes	per 100 g 20,95
Canadian Lobster, weight according to size	per 100 g 16,95

„Our freshly baked bread, crispy and fragrant from the oven, is the perfect accompaniment to any meal and a delight for all the senses“
3,90

» Oyster Platters

Famous for lobster and seafood that's what PIER51 is all about, for over 20 years. We are the only ones with an own Lobster Tank. We stand for freshness and quality. With the same promise of quality we choose our Oyster Platters.

Small		39,90
6 oysters, 4 crevettes, shrimps cocktail „classic“, mussels, shallots vinaigrette, honey mustard dip		
Royal		69,90
6 oysters, 6 crevettes, shrimps cocktail „classic“, mussels, tuna Sashimi, 1 lobster tail, honey mustard dip, shallot vinaigrette		
PIER 51		149,90
12 oysters, 12 crevettes, shrimps cocktail „classic“, mussels, tuna Sashimi, tuna tartare, 2 lobster tails, honey mustard dip, shallot vinaigrette		
Fine de Claire		Gillardeau
1 pcs 3,50		1 pcs 5,50
6 pcs 19,90		6 pcs 29,90
12 pcs 37,90		12 pcs 57,90

» Prime Meats

Argentinian Black Angus Beef

As a result of being kept on pasture all year round, the Argentine Angus beef has a very low fat content and is therefore extremely tender and intense in excellent inherent taste.

Filet	180 g	38,90
Filet	250 g	55,90
Rib Eye	350 g	44,90

Australian Beef

The Australian Tomahawk steak is a true „Down Under Classic“. The tomahawk-like shape is responsible for the name, and due to its size, a well-prepared piece is hardly surpassed in juiciness. Depending on your appetite a Tomahawk Steak should be enough for up to three meat lovers and it will be cut at your table.

Tomahawk Steak	per 100 g	15,95
Rib Eye	350 g	49,90

US Beef

Quite expensive but it's really worth it as Longhorn and Hereford cows are known for their superior quality. This beautifully marbled and slightly sweet meat is especially tasty, and it is offered in top restaurants around the world.

Classic Rumpsteak	300 g	39,90
Filet	180 g	49,90
Filet	250 g	69,90
Rib Eye	350 g	64,90

Local Dry Aged Beef & Chianina Beef

We could find high-quality beef even in our „neighborhood“. It is dry aged to our own specifications to achieve the best possible flavor. Throughout this process, the meat is losing a lot of water which explains the significantly higher price.

Chianina T-Bone Steak	per 100 g (from 1200 g)	15,90
PIER 51 »Masterpiece-Rumpsteak«	300 g	57,90

» Sides & Sauces

Baked Potato	5,90	Barbecue Sauce	2,90
Coleslaw	6,90	Horseradish Sauce	2,90
Potato Gratin	6,90	Green Pepper Sauce	2,90
Panfried Vegetables	7,90	Sauce Béarnaise	3,90
Baby Leaf Spinach	7,90	Herb Butter	3,90
Truffled French Fries	11,90		

Please ask our service staff for our allergen menu.