

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish

1/2 Dozen 16 Dozen 30 Sampler 18

APPETIZERS & SMALL PLATES

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| +Shrimp Cocktail | 18 |
| Colossal Gulf Shrimp with Classic Horseradish Cocktail Sauce | |
| Tempura Fried Shrimp | 10 |
| Cauliflower, Carrots, Siracha Aioli | |
| Calamari Fritti | 12 |
| Served with Gremolada, Siracha Aioli, Sweet Spicy Tamarind Dip | |
| Braised Angus Beef Short Rib Pierogies | 10 |
| Caramelized Cippolini Jus | |
| Seared Crab Cakes | 13 |
| Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce | |
| Prince Edward Island Mussels | 10 |
| Garlic & White Wine Broth, Bacon, Crostini | |
| Slow Roasted Tomato Bruschetta | 8 |
| Aged Balsamic, Boursin Cheese, Toasted Crostini | |

SOUP & SALAD

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| Clam Chowder | Cup 5/Bowl 7 |
| With Freshly Steamed Manila Clams | |
| Lobster Bisque | 10 |
| Daily Soup Selection | Cup 4/Bowl 5 |
| Boston Bibb and Local Spinach Salad | 8 |
| Candied Pecans, Tomatoes, Grilled Apples, Honey Goat Cheese Dressing | |
| +Chopped Salad | 7 |
| Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Verts, Avocado, Scallions, Herb Parmesan Dressing | |

SPECIALTIES

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| Great Lakes Walleye Tempura | 15 |
| Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu | |
| +Hearth Oven Roasted Cedar Planked Verlasso Salmon* | 16 |
| Roasted Butternut Squash and Brussel Sprouts, Rosemary Roasted New Potatoes, Lemon Butter Sauce | |
| Crab Stuffed Gulf White Shrimp | 15 |
| Yukon Gold Mashed Potatoes, Broccolini, Lemon Butter Sauce | |
| +Filet Mignon 7 oz.* | 32 |
| Red Wine Sauce, Roasted Butternut Squash and Brussel Sprouts, Rosemary Roasted New Potatoes | |
| Vegetarian Tasting | 14 |
| Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano | |
| Pier W's Famous Bouillabaisse | 25 |
| Fresh Fish, Top Neck Clams, Shrimp, Scallops, Snow Crab Claw and Mussels in a Saffron Tomato Broth with oven Roasted Garlic Crostini and Rouille | |
| Pistachio Crusted Golden Trout | 14 |
| Yukon Gold Mashed Potatoes, Asparagus, Honey Lavender Butter | |

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Seasonal Vegetable and Yukon Gold Mashed Potatoes
Daily Fresh Selection Available

Today's Special Sheet Lists Today's Selections

ENTREE SALADS

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| Hearth Oven Roasted Cedar Planked Verlasso Salmon* | 13 |
| Hearts of Romaine, Lemon Parmesan Vinaigrette | |
| Grilled Chicken Piadina | 13 |
| Chopped Salad with Grilled Chestnut Farms Chicken Breast served on Hearth Roasted Flatbread | |
| Grilled Shrimp Salad | 14 |
| Hearts of Romaine, Lemon Parmesan Vinaigrette | |

SANDWICHES

Sandwiches are served with a Choice of Fresh French Fries, American Slaw

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| Surf & Turf Sliders* | 13 |
| Mini Maryland Crabcake, Reserve Angus Widmer Colby Cheddar Cheeseburgers | |
| Open Face Crab Cake Sandwich | 16 |
| Served on Texas Toast with Chipotle Mayo, Avocado and Tomatoes | |
| Tempura North Atlantic Blue Cod Sandwich | 13 |
| Cole Slaw, Pickled Red Onion and Ginger Aioli | |
| Maine Lobster Sliders | 22 |
| Fresh Lobster Salad, Griddled New England Style | |
| Verlasso Salmon Burger* | 13 |
| Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard and Mayonnaise | |
| Pier W Club Sandwich | 12 |
| Smoked Turkey, Cheddar Cheese, Bacon, Avocado | |
| Angus Reserve Burger* | 13 |
| Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Tomatoes | |
| BST Wrap | 14 |
| Bacon, Blackened Shrimp, Tomatoes, Marinated Kale and Boursin Cheese | |
| Black Bean Burger | 9 |
| Fresh Herbs, Pickled Onion, Greens, Tomato and Kettle Chips | |

Regan Reik-Executive Chef | Mark Kawada-General Manager

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.