

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish

1/2 Dozen 16 Dozen 30 Sampler 18

ICED SEAFOOD TOWER

Jumbo Gulf Shrimp, Poached Lobster,
Selected Oysters,
Chilled Mussels, Lump Crab Salad
55 (serves 3 to 4 people)

APPETIZERS & SMALL PLATES

- +Shrimp Cocktail** 18
Colossal Gulf Shrimp with Classic
Horseradish Cocktail Sauce
- Prince Edward Island Mussels** 10
Garlic & White Wine Broth, Bacon, Crostini
- Calamari Fritti** 12
Served with Gremolata, Sriracha 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
- (VG) Vegan Vegetable Pizette** 8
Fennel Jam, Artichoke Puree, Crispy Kale,
Portobello Mushroom
- Classic Oysters Rockefeller** 14
Hearth Roasted, Creamy Spinach
Parmesan Glacage
- Shaved Prosciutto and Cheese Board** . . 13
Pickled Local Vegetables, Olive Tapenade,
Tomato Jam, Manchego and Aged
Goat Cheeses
- Tempura Fried Shrimp** 10
Cauliflower, Carrots, Sriracha Aioli
- Slow Roasted Tomato Bruschetta** 8
Aged Balsamic, Boursin Cheese, Toasted Crostini

SOUP & SALAD

- Clam Chowder** Cup 5/Bowl 7
New England Style 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
- Local Beet Carpaccio Salad** 11
Arugula, Shaved Parmesan,
Pickled Onion and Merlot Reduction

+ These menu items are Gluten Free
(VG) These menu items are Vegan

FROM THE WATER

- Sustainable Market Fish Selection** Market Price
- Whole Maine Lobster** 45
Sous-Vide Poached, Strozzaparetti Pasta,
Snow Peas, Natural Lobster Coulis
- Great Lakes Walleye Tempura** 28
Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu
- Florida "My Gulf Wild" Grouper Scallopine** 32
Sherry, Coconut Milk, Potato Gnocchi and Mushrooms
- Seared Georges Bank Diver Scallops*** 36
Moustarada, Toasted Rice Pilaf, Butternut Squash and Belgian Endive Purse
- Pier W's Famous Bouillabaisse** 35
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Snow Crab Claw and Mussels in a Saffron Tomato
Broth with oven Roasted Garlic Crostini and Rouille
- Crab Stuffed Gulf White Shrimp** 32
Yukon Gold Mashed Potatoes, Broccolini, Lemon Butter Sauce
- Grilled Hawaiian Big Eye Tuna *** 33
Pickled Cabbage, Spring Rolls and Wasabi Coulis
- +Hearth Oven Roasted Cedar Planked Salmon** 28
Rosemary Potatoes, Brussel Sprouts and Butternut Squash, Lemon Butter Sauce
- +Alaskan King Crab Legs (1.5 lbs.)** Market Price
Drawn Butter, Rosemary Potatoes, Brussel Sprouts and Butternut Squash
- Pistachio Crusted Golden Trout** 25
Mashed Potatoes, Asparagus, Honey Lavender Butter
- Gulf Shrimp and Scallop Linguine** 28
Prosciutto, Ham, Peas and Light Cajun Cream
- Grilled North Atlantic Swordfish** 32
Whole Wheat Freekeh, Mango, Lemon and Dried Pineapple Chutney

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Rosemary Potatoes, Brussel Sprouts and Butternut Squash

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| +Chilean Verlasso Salmon* Grilled | 25 | +Diver Scallops* Pan Seared | 36 |
| +Hawaiian Big Eye Tuna* Grilled | 33 | +Atlantic Blue Cod Pan Seared | 28 |
| +Great Lakes Walleye Pan Seared | 30 | +Florida Grouper Roasted | 32 |
| | | +North Atlantic Swordfish Grilled | 32 |

Our Most Popular Additions to Any Entree

Crab Stuffed Gulf White Shrimp (3) . . . 15 Lobster Tail (6oz) . . . 20 Crab Cake (2oz) . . . 8

FROM THE LAND

- Amish Chicken Breast** 21
Parmesan Creamed Spinach, Herb Beurre Blanc
- (VG) Coconut Milk Braised Turnips, Peppers, Asparagus, Green Beans & Broccoli** . . . 18
Sticky Rice, Grilled Romaine Lettuce **with Tofu** . . . 23
- Classic Steak Diane - Tenderloin Medallions*** 31
Toume Olivette Potatoes, Mushrooms, Cognac Demi-Glace
- Vegetarian Tasting** 19
Breaded Japanese Eggplant, Braised Escarole, Gnocchi,
Marinara Sauce, Reggiano Parmesan and Basil Oil
- +Ultra Slow Roasted Beef Short Ribs** 25
Garlic Mashed Potatoes, Confit Carrots, Red Wine Demi Glace
- Surf and Turf*** 49
Roasted Asparagus and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton
- Filet Mignon 7 oz./10 oz.*** 38/46
Roasted Asparagus and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton
- USDA Prime Center Cut NY Strip Steak 14 oz.*** 46
Roasted Asparagus and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton

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.