

## 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 2 to 3 people)  
95 (serves 4 to 5 people)

### APPETIZERS & SMALL PLATES

<b>+Shrimp Cocktail</b> . . . . .	18
Colossal Gulf Shrimp with Classic Horseradish Cocktail Sauce	
<b>Prince Edward Island Mussels</b> . . . . .	10
Garlic & White Wine Broth, Bacon, Crostini	
<b>Calamari Fritti</b> . . . . .	12
Served with Gremolata, Siracha Aioli, Sweet Spicy Tamarind Dip	
<b>Braised Angus Beef Short Rib Pierogies</b> . . . . .	10
Caramelized Cippolini Jus	
<b>Seared Crab Cakes</b> . . . . .	13
Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce	
<b>(VG) Vegan Vegetable Pizette</b> . . . . .	8
Fennel Jam, Artichoke Puree, Crispy Kale, Portobello Mushroom	
<b>Classic Oysters Rockefeller</b> . . . . .	14
Hearth Roasted, Creamy Spinach Parmesan Glacage	
<b>Shaved Prosciutto and Cheese Board</b> . . . . .	13
Pickled Local Vegetables, Olive Tapenade, Tomato Jam, Manchego and Aged Goat Cheeses	
<b>Tempura Fried Shrimp</b> . . . . .	10
Cauliflower, Carrots, Siracha Aioli	
<b>Slow Roasted Tomato Bruschetta</b> . . . . .	8
Aged Balsamic, Boursin Cheese, Toasted Crostini	
<b>Scallop Mousse Terrine</b> . . . . .	12
Arugula and Saffron, Cucumber Salad, Sturgeon Caviar	

### SOUP & SALAD

<b>Clam Chowder</b> . . . . .	Cup 5/Bowl 7
New England Style with Freshly Steamed Manila Clams	
<b>Lobster Bisque</b> . . . . .	10
<b>Daily Soup Selection</b> . . . . .	Cup 4/Bowl 5
<b>Chef's Garden Local Baby Greens</b> . . . . .	8
Strawberries, Pecans, Lake Erie Creamery Feta Cheese, Balsamic Vinaigrette	
<b>+Chopped Salad</b> . . . . .	7
Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Verts, Avocado, Scallions, Herb Parmesan Dressing	
<b>Local Beet Carpaccio Salad</b> . . . . .	11
Arugula, Shaved Parmesan, Pickled Onion and Merlot Reduction	

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

## FROM THE WATER

<b>Sustainable Market Fish Selection</b> . . . . .	Market Price
<b>Hearth Baked Whole Maine Lobster</b> . . . . .	45
Lobster, Mushroom and Cauliflower Filling, Lobster Sauce, Roasted Potatoes and Vegetables	
<b>Great Lakes Walleye Tempura</b> . . . . .	28
Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu	
<b>Blackened "My Gulf Wild" Grouper</b> . . . . .	35
Avocado Puree, Black Bean Blini, Creme Fraiche, Jalapeno Honey and Grilled Mango	
<b>+Seared Georges Bank Diver Scallops*</b> . . . . .	36
Jamaican Spices, Pineapple Salsa, Plantain Chips, Crispy Sweet Potatoes, Wasabi Coulis	
<b>Pier W's Famous Bouillabaisse</b> . . . . .	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	
<b>Crab Stuffed Gulf White Shrimp</b> . . . . .	32
Yukon Gold Mashed Potatoes, Bok Choy, Lemon Butter Sauce	
<b>Grilled Hawaiian Big Eye Tuna *</b> . . . . .	33
Pickled Cabbage, Spring Rolls and Wasabi Coulis	
<b>+Hearth Oven Roasted Cedar Planked Salmon</b> . . . . .	28
Rosemary Potatoes, Roasted Broccoli and Carrots, Lemon Butter Sauce	
<b>+Alaskan King Crab Legs (1.5 lbs.)</b> . . . . .	Market Price
Drawn Butter, Rosemary Potatoes, Roasted Broccoli and Carrots	
<b>Pistachio Crusted Golden Trout</b> . . . . .	25
Mashed Potatoes, Asparagus, Honey Lavender Butter	
<b>Gulf Shrimp and Scallop Linguine</b> . . . . .	28
Prosciutto, Ham, Peas and Light Cajun Cream	
<b>Miso Grilled "Open Blue" Cobia</b> . . . . .	32
Chinese Black Rice, Tempura Vegetables, Grilled Scallion	
<b>+Olive Oil Poached Chilean Sea Bass</b> . . . . .	39
Toasted Almond Basmati Rice, Vanilla Poached Rhubarb, Local Feta Fondue	

### Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Rosemary Potatoes, Roasted Broccoli and Carrots

<b>+Chilean Verlasso Salmon*</b> Grilled	25	<b>+Diver Scallops*</b> Pan Seared	36
<b>+Hawaiian Big Eye Tuna*</b> Grilled	33	<b>+Atlantic Blue Cod</b> Pan Seared	28
<b>+Great Lakes Walleye</b> Pan Seared	30	<b>+Florida Grouper</b> Roasted	34
		<b>+South American Cobia</b> Grilled	32

### Our Most Popular Additions to Any Entree

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

<b>+Amish Chicken Breast</b> . . . . .	21
Parmesan Creamed Spinach, Herb Beurre Blanc	
<b>+(VG) Vegan Lentil Cakes</b> . . . . .	18
Toasted Almond Basmati Rice, Roasted Rosemary Potatoes, Dried Pineapple Chutney	
<b>+Trio of Elysian Lamb</b> . . . . .	35
Grilled Striploin, Tenderloin, Braised Crepinette, Fennel Sauerkraut and Creamed Leeks, Roasted Potatoes, Moustarda Demi-Glace	
<b>Vegetarian Tasting</b> . . . . .	19
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano Parmesan and Basil Oil	
<b>+Ultra Slow Roasted Beef Short Ribs</b> . . . . .	25
Garlic Mashed Potatoes, Confit Carrots, Red Wine Demi-Glace	
<b>Surf and Turf*</b> . . . . .	49
Roasted Asparagus and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton	
<b>Filet Mignon 7 oz./10 oz.*</b> . . . . .	38/46
Roasted Asparagus and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton	
<b>USDA Prime Center Cut NY Strip Steak 14 oz.*</b> . . . . .	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.