

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

+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

Clam Chowder	Cup 5/Bowl 7
With Freshly Steamed Manila Clams	
Lobster Bisque	10
Daily Soup Selection	Cup 4/Bowl 5
Chef's Garden Local Baby Greens	8
Strawberries, Pecans, Lake Erie Creamery Feta Cheese, Balsamic Vinaigrette	
+Chopped Salad	7
Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Verts, Avocado, Scallions, Herb Parmesan Dressing	

+ Designates Gluten Free

SPECIALTIES

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 Broccoli and Carrots, Rosemary Roasted New Potatoes, Lemon Butter Sauce	
Crab Stuffed Gulf White Shrimp	15
Yukon Gold Mashed Potatoes, Bok Choy, Lemon Butter Sauce	
+Filet Mignon 7 oz.*	32
Red Wine Sauce, Roasted Broccoli and Carrots, 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

Hearth Oven Roasted Cedar Planked Verlasso Salmon*	13
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese and Croutons	
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, Tomatoes, Parmesan Cheese and Croutons	

SANDWICHES

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

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 Roll	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.