

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

65 (serves 2 to 3 people)

110 (serves 4 to 5 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, 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

(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, Siracha Aioli

Slow Roasted Tomato Bruschetta 8

Aged Balsamic, Boursin Cheese, Toasted Crostini

Citrus Scallop Ceviche 9

Lime, Orange, Radish and Cilantro

SOUP & SALAD

Clam Chowder Cup 6/Bowl 8

New England Style 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

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

Hearth Baked Whole Maine Lobster 45

Lobster, Mushroom and Cauliflower Filling, Lobster Sauce, Roasted Potatoes and Vegetables

Great Lakes Walleye Tempura 29

Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu

Blackened "My Gulf Wild" Grouper 35

Avocado Puree, Black Bean Blini, Creme Fraiche, Jalapeno Honey and Grilled Mango

+Seared Georges Bank Diver Scallops* 36

Jamaican Spices, Pineapple Salsa, Plantain Chips, Crispy Sweet Potatoes, Wasabi Coulis

Pier W's Famous Bouillabaisse 35

Fresh Fish, Top Neck Clams, Shrimp, Scallops and Mussels in a Saffron Tomato
Broth with oven Roasted Garlic Crostini and Rouille

Crab Stuffed Gulf White Shrimp 32

Yukon Gold Mashed Potatoes, Bok Choy, 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, Roasted Broccoli and Carrots, Lemon Butter Sauce

+Alaskan King Crab Legs (1.5 lbs.) Market Price

Drawn Butter, Rosemary Potatoes, Roasted Broccoli and Carrots

Pistachio Crusted Golden Trout 25

Mashed Potatoes, Asparagus, Honey Lavender Butter

Gulf Shrimp and Scallop Linguine 28

Prosciutto, Ham, Peas and Light Cajun Cream

Sauteed Pacific Snapper 30

Milanese Breading, Maine Lobster Mashed Potatoes, Grilled Asparagus, Lobster Sauce

+Olive Oil Poached Chilean Sea Bass 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

+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 31 **+Florida Grouper** Roasted 34

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) Vegan Lentil Cakes 18

Toasted Almond Basmati Rice, Roasted Rosemary Potatoes, Dried Pineapple Chutney

+Trio of Elysian Lamb 35

Grilled Striploin, Tenderloin, Braised Crepinette,
Fennel Sauerkraut and Creamed Leeks, Roasted Potatoes, Moustarda 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.