

**HAPPY THANKSGIVING**

**FROM THE WATER**

**TODAY'S FRESH OYSTER SELECTION**

*Identity Assured*

Horseradish Cocktail Sauce and Mango Cucumber Relish

1/2 Dozen 16 Dozen 30 Sampler 18

**OYSTERS**

TBD

**APPETIZERS & SMALL PLATES**

- Shrimp Cocktail ..... 18  
Colossal Gulf Shrimp with Classic Horseradish Cocktail Sauce
- Prince Edward Island Mussels ..... 11  
Garlic & White Wine Broth, Bacon, Crostini
- Calamari Fritti..... 12  
Served with Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip
- Seared Crab Cakes..... 15  
Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce
- Classic Oysters Rockefeller ..... 14  
Hearth Roasted, Creamy Spinach Parnesan Glacage

**SOUP & SALAD**

- Clam Chowder..... Bowl 7  
New England Style with Freshly Steamed Manila Clams
- Lobster Bisque ..... 10
- Local Greens Salad ..... 9  
Local Apples, Toasted Pecans, Honey and Goat Cheese Dressing
- Caprese Salad ..... 9  
Beefsteak Tomatoes, Buffalo Mozzarella Aged Balsamic Vinegar, Fresh Basil

- Hearth Oven Roasted Cedar Planked Salmon .....28  
Rosemary Potatoes, Roasted Brussel Sprouts and Butternut Squash, Lemon Butter Sauce
- Crab Stuffed Gulf White Shrimp .....32  
Yukon Gold Mashed Potatoes, Baby Bok Choy, Lemon Butter Sauce
- 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
- Blackened "My Gulf Wild" Grouper ..... 35  
Avocado Puree, Black Bean Blini, Creme Fraiche, Jalapeno Honey and Grilled Mango
- Alaskan King Crab Legs (1.5 lbs.) .....75  
Drawn Butter, Rosemary Potatoes, Roasted Brussel Sprouts and Butternut Squash
- Grilled Hawaiian Big Eye Tuna \*.....33  
Pickled Cabbage, Spring Rolls and Wasabi Coulis

**FROM THE LAND**

- Tenderloin Medallions\*.....31  
Red Wine Demi Glace, Baby Bok Choy, Mashed Potatoes
- Vegetarian Tasting .....19  
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano Parmesan and Basil Oil
- Filet Mignon 7 oz.\*.....38  
Broccoli Rabe and Mushrooms, Cheddar and Scallion Twice Baked Potato
- Surf and Turf\* .....49  
Filet Mignon and Maine Lobster Tail, Drawn Butter, Broccoli Rabe and Mushrooms, Cheddar and Scallion Twice Baked Potato

*WINE PAIRING: Ken Wright Pinot Noir, Willamette Oregon 2014 . 1495/60*

*Simply Prepared Fresh Seafood*

The following are Simply Prepared with Extra Virgin Olive Oil, Roasted Brussel Sprouts, Butternut Squash and Rosemary Potatoes

- |                                 |    |                                  |    |
|---------------------------------|----|----------------------------------|----|
| 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 | North Atlantic Swordfish Grilled | 32 |

*Holiday Specialties 3 Course Prix-Fixe*

- Slow Roasted Prime Rib Of Beef .....47  
Caramelized Mushrooms and Onions, Petite Baked Potatoes, Grilled Asparagus, Merlot Au Jus
- Hearth Roasted Amish Turkey .....45  
Cranberry Compote, Sage Jus, Classic Sourdough & Sausage Stuffing, Garlic Mashed Potatoes,, Cinnamon Candied Yams and Fall Vegetable Medley

All Holiday Specials are Served With A Choice Of Cup Of Butternut Squash Bisque, Local Greens Salad or Caprese Salad

And Pumpkin Pie or Pecan Pie

- Turkey To Go (with purchase of an entree) .....12  
If you would like some more left overs, you can get a whole other plate of turkey to enjoy tomorrow

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.