

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
Gulf Shrimp with Classic
Horseradish Cocktail Sauce
- Prince Edward Island Mussels 11
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 15
Pan Seared Lump Blue Crab Cake,
Herbed Tartar Sauce
- 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

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. 9
Local Apples, Toasted Almonds,
Honey Goat Cheese Vinaigrette
- +Chopped Salad 8
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
- Coconut Crusted Mahi Mahi 31
Toasted Brown Basmati Rice, Tempura Sweet Peppers, Cilantro Vinaigrette
- Great Lakes Walleye Tempura 29
Tempura Vegetables, Meyer Lemon 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 Bouillabaisse35
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 Shrimp32
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 Salmon28
Rosemary Potatoes, Roasted Local Vegetables, Lemon Butter Sauce
- +Alaskan King Crab Legs (1.5 lbs.)Market Price
Drawn Butter, Rosemary Potatoes, Baby Bok Choy
- Pistachio Crusted Golden Trout.....25
Mashed Potatoes, Asparagus, Honey Lavender Butter
- Gulf Shrimp and Scallop Linguine.....28
Prosciutto, Ham, Peas and Light Cajun Cream
- Pacific Snapper and Lobster Mousse Tagine.....30
Chardonnay Poached, Porcini Mushrooms, Escarole and Poached Potatoes

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Whole Grain Farro, Roasted Local Vegetables

- | | | | |
|---------------------------------|----|------------------------------|----|
| Chilean Verlasso Salmon*Grilled | 27 | Diver Scallops* Pan Seared | 36 |
| Hawaiian Big Eye Tuna* Grilled | 33 | Atlantic Blue Cod Pan Seared | 26 |
| Great Lakes Walleye Pan Seared | 31 | Florida Grouper Roasted | 34 |
| | | Florida Mahi Mahi Grilled | 30 |

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 Breast21
Parmesan Creamed Spinach, Herb Beurre Blanc
- +(VG) Vegan Lentil Cakes.....18
Toasted Almond Basmati Rice, Roasted Rosemary Potatoes, Dried Pineapple Chutney
- +Smoked Rack of Ohio Pork.....32
Soft Jalapeno and Goat Cheese Polenta, Braised Collard Greens, Cherry Demi Glace
- Vegetarian Tasting19
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano Parmesan and Basil Oil
- +Ultra Slow Roasted Beef Short Ribs25
Garlic Mashed Potatoes, Confit Carrots, Red Wine Demi-Glace
- Surf and Turf*49
Swiss Chard and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton
- Filet Mignon 7 oz./10 oz.* 38/46
Swiss Chard and Mushrooms, Cheddar and Scallion Twice Baked Potato on Crouton
- USDA Prime Center Cut NY Strip Steak 14 oz.*.....46
Swiss Chard 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.