

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 Block Island Swordfish** 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 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

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| 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 | Block Island Swordfish Roasted | 34 |
| | | Florida Mahi Mahi Grilled | 30 |

Our Most Popular Additions to Any Entree

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

- +Amish Chicken Breast** 21
Parmesan Creamed Spinach, Herb Beurre Blanc, Tomato Jam
- +(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 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
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.