

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce,
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 12

Garlic & White Wine Broth, Bacon, Crostini

Calamari Fritti 13

Served with Gremolata, Siracha Aioli,
Sweet Spicy Tamarind Dip

Braised Angus Beef Short Rib Pierogies 12

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' Aged
Goat Cheeses

Tempura Fried Shrimp 11

Cauliflower, Carrots, Siracha Aioli

Slow Roasted Tomato Bruschetta 8

Aged Balsamic, Boursin Cheese, Toasted Crostini

SOUP & SALAD

Clam Chowder Cup 7/Bowl 9

New England Style with Freshly
Steamed Manila Clams

Lobster Bisque 10

Daily Soup Selection Cup 4/Bowl 5

Chef's Garden Spinach and Arugula . . 10

Fresh Strawberries, Dark Chocolate Shavings,
Strawberry Balsamic Vinaigrette

+Chopped Salad 10

Iceberg, Applewood Smoked Bacon, Cucumber,
Tomatoes, Haricot Vert, Avocado, Onion,
Scallions, Herb Parmesan Dressing

+Chef's Garden Salt Roasted Beets . . 12

Watercress, Chives, Summer Truffles
Pickled Onion, Virgin Oil

+ These menu items are Gluten Free

(VG) These menu items are Vegan

FROM THE WATER

Sustainable Market Fish Selection Market Price

Chargrilled Swordfish 33

Sauteed Kale, Roasted Chickpeas, Eggplant, Cucumber, Lemon

Great Lakes Walleye Tempura 29

Tempura Vegetables, Meyer Lemon, Fresh Ginger Aioli, Ponzu

Blackened Gulf Grouper 39

Purple Peruvian Mashed Potatoes, Avocado Salsa, Chihuahua Cheese

Seared Georges Bank Diver Scallops* 39

Ohio City Pasta Spaghetti Carbonara, Guanciale Bacon, Reggiano Parmesan, Dehydrated Egg

Pier W's Famous Bouillabaisse 35

Fresh Fish, Top Neck Clams, Shrimp, Scallops' Mussels' Saffron Tomato
Broth, Oven Roasted Garlic Crostini, Rouille

Crab Stuffed Gulf White Shrimp 34

Yukon Gold Mashed Potatoes, Bok Choy, Lemon Butter Sauce

Grilled Hawaiian Big Eye Tuna * 34

Pickled Cabbage, Spring Rolls, 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

Sauteed Acadian Redfish 28

Shrimp and Chorizo Etoufee, Soft Herb Polenta

Simply Prepared Fresh Seafood

Extra Virgin Olive Oil, Whole Grain Farro, Grilled Vegetables

Chilean Verlasso Salmon*Grilled 27 **Diver Scallops*** Pan Seared 38

Hawaiian Big Eye Tuna* Grilled 33 **Atlantic Blue Cod** Pan Seared 26

Great Lakes Walleye Pan Seared 31 **Block Island Swordfish** Grilled 32

Florida Grouper Pan Seared 38

Our Most Popular Additions to Any Entree

Crab Stuffed Gulf White Shrimp (3) ... 17 Lobster Tail (6oz) ... 20 Crab Cake (2oz) ... 8

FROM THE LAND

+Amish Chicken Breast 21

Parmesan Creamed Spinach, Herb Beurre Blanc, Tomato Jam

+(VG) Vegan Lentil Cakes 20

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

Roasted Duck Confit 30

Lo Mein Noodle, Julienne Vegetables, Scallions, Fresh Basil, Sweet Chile Udon Sauce

Vegetarian Tasting 19

Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano Parmesan, 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.