

## 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

**Lobster Pappardelle** . . . . . 34

Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Coulis, Green Beans, Fresh Basil

**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.