

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
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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.