

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish

½ Dozen 16 Dozen 30 Sampler 18

APPETIZERS & SMALL PLATES

+Shrimp Cocktail	18
Gulf Shrimp with Classic Horseradish Cocktail Sauce	
Tempura Fried Shrimp	11
Cauliflower, Carrots, Siracha Aioli	
Calamari Fritti	12
Served with Gremolada, 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	
Prince Edward Island Mussels	12
Garlic & White Wine Broth, Bacon, Crostini	
Slow Roasted Tomato Bruschetta	8
Aged Balsamic, Boursin Cheese, Toasted Crostini	

SOUP & SALAD

Clam Chowder	Cup 7/Bowl 9
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, Red Onion, Scallion, Herb Parmesan Dressing	
+Chef's Garden Salt Roasted Beets	12
Watercress, Chives, Summer Truffles Pickled Onion, Virgin Oil	

Add to Any of the Salads Above:
Crabcake 15, Salmon 8, Shrimp 7, Chicken 6

+ Designates Gluten Free

SPECIALTIES

Great Lakes Walleye Tempura	16
Tempura Vegetables, Meyer Lemon, Fresh Ginger Aioli, Ponzu	
+Hearth Oven Roasted Cedar Planked Verlasso Salmon*	16
Baby Bok Choy, Rosemary Roasted New Potatoes, Lemon Butter Sauce	
Crab Stuffed Gulf White Shrimp	16
Yukon Gold Mashed Potatoes, Baby Bok Choy, Lemon Butter Sauce	
+Filet Mignon 7 oz.*	38
Red Wine Sauce, Baby Bok Choy, Rosemary Roasted New Potatoes	
Vegetarian Tasting	14
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano	
Pier W's Famous Bouillabaisse	25
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels, Saffron Tomato Broth, Oven Roasted Garlic Crostini, Rouille	
Pistachio Crusted Golden Trout	14
Yukon Gold Mashed Potatoes, Asparagus, Honey Lavender Butter	

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Seasonal Vegetable, Yukon Gold Mashed Potatoes
Daily Fresh Selection Available

Scallops, Maine Jumbo Diver	18
Salmon, Verlasso	16
Blue Cod, North Atlantic	13

ENTREE SALADS

Hearth Oven Roasted Cedar Planked Verlasso Salmon*	16
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons	
Grilled Chicken Piadina	15
Chopped Salad with Grilled Chestnut Farms Chicken Breast, Hearth Roasted Flatbread	
Grilled Shrimp Salad	14
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons	

SANDWICHES

Sandwiches are served with a Choice of Fresh French Fries, American Slaw

Surf & Turf Sliders*	13
Mini Maryland Crabcake, Reserve Angus Widmer Colby Cheddar Cheeseburgers	
Open Face Crab Cake Sandwich	18
Served on Texas Toast with Chipotle Mayo, Avocado, Tomatoes	
Maine Lobster Roll	24
Fresh Lobster Salad, Griddled New England Style	
Verlasso Salmon Burger*	13
Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard, Mayonnaise	
Classic Club Sandwich	12
Smoked Turkey, Bacon, Lettuce, Tomato, Mayonnaise	
Angus Reserve Burger*	14
Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Tomatoes, Onion	
Free Range Rosemary Chicken Salad Wrap	14
Spinach Wrap, Muenster Cheese, Grilled Romaine	
Black Bean Burger	10
Fresh Herbs, Pickled Onion, Greens, Tomato, Kettle Chips	
Oyster Po Boy Sandwich	14
Crispy Fried East Coast Oysters, Toasted Cibatta, Lettuce, Tomato, Cheddar Cheese, Tartar Sauce	

Regan Reik-Executive Chef | Mark Kawada-General Manager