

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 18
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

Walleye, Great Lakes 18

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 11
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