

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 Classic Horseradish
Cocktail Sauce

Prince Edward Island Mussels 12

Garlic, White Wine Broth, Bacon, Crostini

Calamari Fritti 13

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

Forest Mushroom Puff Pastry Tart . . . 10

Sweet Onion Jam, Gruyere Cheese, Arugula

SOUP & SALAD

Clam Chowder Cup 7/Bowl 9

New England Style with Fresh
Steamed Manila Clams

Lobster Bisque 10

Daily Soup Selection Cup 5/Bowl 6

Poached Pear Salad 10

Escarole, Field Greens, House Smoked Blue
Cheese, Caramelized Walnuts,

Aged Balsamic

+Chopped Salad 10

Iceberg, Applewood Smoked Bacon, Cucumber,
Tomatoes, Haricot Vert, Avocado, Onion,

Scallions, Herb Parmesan Dressing

+ These menu items are Gluten Free

(VG) These menu items are Vegan

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FROM THE WATER

Sustainable Market Fish Selection Market Price

Grilled Mahi Puttanesca 30

Mascarpone Cheese, Sauteed Spinach, Potato Gnocchi

Great Lakes Walleye Tempura 29

Tempura Vegetables, Meyer Lemon, Fresh Ginger Aioli, Ponzu

Blackened Gulf Grouper 39

Butternut Squash Sage Risotto, Plantains, Glazed Carrots

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, Green Beans, Lemon Butter Sauce

Grilled Hawaiian Big Eye Tuna * 34

Pickled Cabbage, Spring Rolls, Wasabi Coulis

+Hearth Oven Roasted Cedar Planked Salmon 28

Rosemary Potatoes, Brussel Sprouts, Butternut Squash, Lemon Butter Sauce

+Alaskan King Crab Legs (1.5 lbs.) Market Price

Drawn Butter, Rosemary Potatoes, Brussel Sprouts, Butternut Squash

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

Thai Curry Pacific Rim Snapper 28

Toasted Basmati, Crispy Bean Sprouts, Peppers, Lemongrass, Thai Basil

Our Most Popular Additions to Any Entree

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

Simply Prepared Fresh Seafood

Extra Virgin Olive Oil, Whole Grain Farro, Marinated Kale

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 Wild Caught Mahi Grilled 29

Florida Grouper Pan Seared 38

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

House Smoked Pork Chop 30

Siracha Sweet Potato Mash, Caramelized Brussels, Bourbon Glazed Apples

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

PIER W STEAKS

Cheddar and Scallion Twice Baked Potato on Crouton

Surf and Turf* 58

Filet Mignon 7 oz./10 oz.* 42/49

USDA Prime Center Cut NY Strip Steak 14 oz.* 48

Additional Sides

Sauteed Mushrooms 6

Grilled Asparagus 7

Creamed Spinach 8

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