

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce,
Mango Cucumber Relish

1/2 Dozen 17 Dozen 33 Sampler 23

ICED SEAFOOD TOWER

Jumbo Gulf Shrimp, Poached Lobster,
Selected Oysters,

Chilled Mussels, Lump Crab Salad

70 (serves 2 to 3 people)

115 (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

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 Block Island Swordfish	36
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, Coconut, 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
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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
		Block Island Swordfish Grilled	35

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
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