

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish

½ Dozen 17 Dozen 33 Sampler 23

APPETIZERS & SMALL PLATES

+Shrimp Cocktail	18
Gulf Shrimp, Classic Horseradish Cocktail Sauce	
Tempura Fried Shrimp	11
Cauliflower, Carrots, Siracha Aioli	
Calamari Fritti	13
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	
Forest Mushroom Puff Pastry Tart	10
Sweet Onion Jam, Gruyere Cheese, Arugula	

SOUP & SALAD

Clam Chowder	Cup 7/Bowl 9
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, Red Onion, Scallion, Herb Parmesan Dressing	

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
Green Beans, Rosemary Roasted New Potatoes, Lemon Butter Sauce	
Crab Stuffed Gulf White Shrimp	16
Yukon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce	
+Filet Mignon 7 oz.*	42
Red Wine Sauce, Green Beans, 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	
Crispy Fried Chicken Sandwich	14
Challah Bun, Lettuce, Tomato, Spicy Mayo	
Black Bean Burger	11
Fresh Herbs, Pickled Onion, Greens, Tomato, Kettle Chips	
Chargrilled Angus Flank Steak and Shrimp Gyro	17
Spinach, Field Greens, Parmesan, Creamy Horseradish Yogurt	