**TODAY’S FRESH OYSTER SELECTION**

Horseradish Cocktail Sauce and Mango Cucumber Relish

- Half 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, Herb 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, Crotons

Grilled Chicken Piadina .............................................. 15
  Chopped Salad with Grilled Chestnut Farms Chicken Breast,
  Hearty Roasted Flatbread

Grilled Shrimp Salad .................................................. 14
  Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Crotons

**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 Onions, Greens, Tomato, Kettle Chips

Char-grilled Angus Flank Steak and Shrimp Gyro .................................................. 17
  Spinach, Field Greens, Parmesan, Creamy Horseradish Yogurt

*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.