Today's Fresh Oyster Selection
Identity Assured
Horseshoe Cocktail Sauce, Mango Cucumber Relish, Onion, Avocado, Olive
½ 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 Horseshoe Cocktail Sauce
Prince Edward Island Mussels ....... 12
Garlic, White Wine Broth, Bacon, Crostini
Calamari Fritti ....................... 13
Gremolata, Sracha Aioli, Sweet Spicy Tamarind Dip
Braised Angus Beef Short Rib
Pierogies ............................ 12
Caramelized Cippolini Jus
Seared Crab Cake ........................ 20
Pan Seared Lump Blue Crab Cake, Dijon Mustard Butter Sauce
Blackened Snapper Tacos .......... 14
Avocado, Cilantro Lime Cream
Pico de Gallo, Crispy Won Ton Shells
Imported Prosciutto and Cheese Board 13
Pecorino Romano, Wilder Birch-Crackle, Grilled Peaches, Pickled Watermelon, Toasted French Baguette
Tempura Fried Shrimp .............. 11
Cauliflower, Carrots, Sracha Aioli
Housemade Naan Bread .. 8
Hummus, Olives, Cucumber Salad
Diver Scallop Ceviche .................. 10
Yuzu Marinade, Fresh Lime, Cilantro, Black Radish

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
+Local Greens Salad .......... 10
Escarole, Mesclun, Baby Tomatoes, Banana Peppers, Roasted Chick Peas
Champagne Vinaigrette
+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
Jumbo Lump Crabcakes ....................................................... 44
Fries, Coleslaw, Dijon Mustard Butter Sauce
+Miso Grilled Cobia .................................................. 31
Forbidden Chinese Black Rice, Tempura Vegetables
Crispy Fried Lake Erie Day Boat Perch ....................................... 29
Ono Pasta Salad, Sundried Tomato Pesto, Chargilled Zucchini and Squash, Remoulade Sauce
+Seared Alaskan Halibut .................................................. 40
Taleggio Gratin, Braised Leeks, Artichoke, Blackberry Butter, Preserved Lemon
+Seared Georges Bank Diver Scallops ....................................... 40
Poached Local Heirloom Beets, Trumpet Mushrooms, Poached Potatoes, Vegetable Coulis
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
+Alaskan King Crab Legs (1.5 lbs.) ......................................... Market Price
Drum Butter, Rosemary Potatoes, Broccolini
+Grilled Ruby Red Trout and Frites ......................................... 26
Honey Glazed Snap Peas, Avocado, Baby Sweet Gold Tomatoes, Pomme Frites, Bearnaise
Lobster Pappardelle .......................................................... 34
Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Sauce, 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 (4oz) 20

Simply Prepared Fresh Seafood
Extra Virgin Olive Oil, Brown Rice, Sugar Snap Peas, Carrots
+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  +Halibut Pan Seared 37
+Cobia Grilled 29

From the Land
+Amish Chicken Breast ......................................................... 21
Parmesan Creamed Spinach, Herb Beurre Blanc, Tomato Jam
(VG) Whole Grain Bowl ......................................................... 20
Wheatberries, Brown Rice, Chick Peas, Lentils, Fresh Basil, Dried Cherries, Broccolini
House Smoked Pork Chop ...................................................... 30
Mashed Sracha Sweet Potatoes, Broccolini, Bourbon Glazed Apples
Vegetarian Tasting .............................................................. 19
Broiled Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggano Parmesan, Basil Oil
+Ultra Slow Roasted Beef Short Ribs ........................................ 32
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
7 oz. Filet Mignon Oscar* ..................................................... 65
USDA Prime Center Cut NY Strip Steak 14 oz* ..................... 48

Additional Sides
Sautéed Mushrooms 6  Grilled Asparagus 7  Creamed Spinach 8

Regan Raik-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