

## 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 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, Widmer Brick Cheese, Grilled  
Peaches, Pickled Watermelon, Toasted French  
Baguette

**Tempura Fried Shrimp** ..... 11

Cauliflower, Carrots, Siracha 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

## 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

Orzo 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

**+Hearth Oven Roasted Cedar Planked Salmon** ..... 28

Rosemary Potatoes, Broccolini, Lemon Butter Sauce

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

Drawn Butter, Rosemary Potatoes, Broccolini

**+Grilled Ruby Red Trout and Frites** ..... 26

Honey Glazed Snap Peas, Avocado, Baby Sweet Gold Tomatoes, Pomme Frites, Beamaise

**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 Siracha Sweet Potatos, Broccolini, Bourbon Glazed Apples

**Vegetarian Tasting** ..... 19

Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano 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

Sauteed Mushrooms 6

Grilled Asparagus 7

Creamed Spinach 8

+ These menu items are Gluten Free

(VG) These menu items are Vegan

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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