

## TODAY'S FRESH OYSTER SELECTION

*Identity Assured*

Horseradish Cocktail Sauce  
and Mango Cucumber Relish

1/2 Dozen 17 Dozen 33 Sampler 23

## APPETIZERS & SMALL PLATES

<b>+Shrimp Cocktail</b> . . . . .	<b>18</b>
Gulf Shrimp, Classic Horseradish Cocktail Sauce	
<b>Tempura Fried Shrimp</b> . . . . .	<b>11</b>
Cauliflower, Carrots, Siracha Aioli	
<b>Calamari Fritti</b> . . . . .	<b>13</b>
Gremolada, Siracha Aioli, Sweet Spicy Tamarind Dip	
<b>Braised Angus Beef Short Rib Pierogies</b> . . . . .	<b>12</b>
Caramelized Cippolini Jus	
<b>Seared Crab Cake</b> . . . . .	<b>20</b>
Pan Seared Lump Blue Crab Cake, Dijon Mustard Butter Sauce	
<b>Prince Edward Island Mussels</b> . . . . .	<b>12</b>
Garlic & White Wine Broth, Bacon, Crostini	
<b>Naan and Chickpea Hummus</b> . . . . .	<b>8</b>
Housemade, Olives, Cucumber Salad	
<b>Diver Scallop Cheviche</b> . . . . .	<b>10</b>
Soy Yuzu Marinade, Fresh Lime, Cilantro, Black Radish	
<b>Blackened Snapper Tacos</b> . . . . .	<b>14</b>
Avocado, Pico De Gallo, Cilantro Lime Cream, Crispy Won Ton	

## SOUP & SALAD

<b>Clam Chowder</b> . . . . .	<b>Cup 7/Bowl 9</b>
Fresh Steamed Manila Clams	
<b>Lobster Bisque</b> . . . . .	<b>10</b>
<b>Daily Soup Selection</b> . . . . .	<b>Cup 5/Bowl 6</b>
<b>+Local Greens Salad</b> . . . . .	<b>10</b>
Escarole, Mesculin, Baby Tomatoes, Banana Peppers, Roasted Chick Peas, Champagne Vinaigrette	
<b>+Chopped Salad</b> . . . . .	<b>10</b>
Iceberg, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Vert, Avocado, Red Onion, Scallion, Herb Parmesan Dressing	
<b>Whole Grain Bowl</b> . . . . .	<b>15</b>
Wheat Berries, Brown Rice, Lentils, Fresh Basil, Roasted Chick Peas, Dried Cherries, Broccolini	

**Add to Any of the Salads or Bowl Above:**  
Chicken 6 Shrimp 7 Salmon 8 Crabcake 22  
+ Designates Gluten Free

## SPECIALTIES

<b>Crispy Fried Lake Erie Dayboat Perch</b> . . . . .	<b>18</b>
Orzo Pasta Salad, Sun Dried Tomato Pesto, Chargrilled Zucchini and Squash, Remoulade	
<b>+Hearth Oven Roasted Cedar Planked Verlasso Salmon*</b> . . . . .	<b>16</b>
Green Beans, Rosemary Roasted New Potatoes, Lemon Butter Sauce	
<b>Crab Stuffed Gulf White Shrimp</b> . . . . .	<b>16</b>
Yukon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce	
<b>+Filet Mignon 7 oz.*</b> . . . . .	<b>42</b>
Red Wine Sauce, Green Beans, Rosemary Roasted New Potatoes	
<b>Vegetarian Tasting</b> . . . . .	<b>14</b>
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano	
<b>Pier W's Famous Bouillabaisse</b> . . . . .	<b>25</b>
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels, Saffron Tomato Broth, Oven Roasted Garlic Crostini, Rouille	
<b>Ruby Red Trout and Frites</b> . . . . .	<b>14</b>
Honey Glazed Snap Peas, Avocado, Baby Sweet Gold Tomatoes, Pomme Frites, Bearnaise	

### +Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Seasonal Vegetable, Yukon Gold Mashed Potatoes  
Daily Fresh Selection Available

<b>Walleye, Great Lakes</b> . . . . .	<b>18</b>
<b>Scallops, Maine Jumbo Diver</b> . . . . .	<b>18</b>
<b>Salmon, Verlasso</b> . . . . .	<b>16</b>
<b>Blue Cod, North Atlantic</b> . . . . .	<b>13</b>

## ENTREE SALADS

<b>Hearth Oven Roasted Cedar Planked Verlasso Salmon*</b> . . . . .	<b>16</b>
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons	
<b>Grilled Chicken Piadina</b> . . . . .	<b>15</b>
Chopped Salad with Grilled Chestnut Farms Chicken Breast, Hearth Roasted Flatbread	
<b>Grilled Shrimp Salad</b> . . . . .	<b>14</b>
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons	

## SANDWICHES

*Sandwiches are served with a Choice of Fresh French Fries, American Slaw*

<b>Surf &amp; Turf Sliders*</b> . . . . .	<b>13</b>
Mini Maryland Crabcake, Reserve Angus Widmer Colby Cheddar Cheeseburgers	
<b>Open Face Jumbo Lump Crab Cake Sandwich</b> . . . . .	<b>24</b>
Served on Texas Toast with Chipotle Mayo, Avocado, Tomatoes	
<b>Maine Lobster Roll</b> . . . . .	<b>24</b>
Fresh Lobster Salad, Griddled New England Style	
<b>Verlasso Salmon Burger*</b> . . . . .	<b>13</b>
Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard, Mayonnaise	
<b>Classic Club Sandwich</b> . . . . .	<b>13</b>
Smoked Turkey, Bacon, Lettuce, Tomato, Mayonnaise	
<b>Angus Reserve Cheese Burger*</b> . . . . .	<b>15</b>
Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Tomatoes, Onion	
<b>Crispy Fried Chicken Sandwich</b> . . . . .	<b>14</b>
Challah Bun, Lettuce, Tomato, Spicy Mayo	
<b>Black Bean Burger</b> . . . . .	<b>11</b>
Fresh Herbs, Pickled Onion, Greens, Tomato, Kettle Chips	

Regan Reik-Executive Chef | Mark Kawada-General Manager