TODAY'S FRESH OYSTER SELECTION
Identity Assured
Horseradish Cocktail Sauce, Mango Cucumber Relish, Mango Relish, Avocado, Onion, ½. Dozen 17.00, Dozen 33.00, Sampler 23.00

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 ................................ 18.00
Gulf Shrimp Classic Horseradish Cocktail Sauce
Prince Edward Island Mussels .... 12.00
Garlic White Wine Broth, Bacon, Crostini
Calamari Fritti .................................. 13.00
Greomolata, Sriracha Aioli, Sweet Spicy Tamarind Dip
Braised Angus Beef Short Rib Pierogies .................................. 12.00
Caramelized Cipollini Jus
Seared Crab Cake .......................... 20.00
Pan Seared Lump Crab Cake, Dijon Mustard Butter-Sauce
Blackened Snapper Tacos ............ 14.00
Avocado, Cilantro Lime Cream
Pico de Gallo, Crispy Won Ton Shells
Imported Preisscutti and Cheese Board 13.00
Pecorino Romano, Widmer Brick Cheese, Grilled Peaches, Pickled Watermelon, Toasted French Baguette
Tempura Fried Shrimp ........... 11.00
Cauliflower, Carrots, Sriracha Aioli
Housemade Naan Bread ............. 8.00
Hummus, Olives, Cucumber Salad
Diver Scallop Ceviche ......... 10.00
Yuzu Marinade, Fresh Lime, Cilantro, Black Radish

SOUP & SALAD
Clam Chowder ........ Cup 7/Bowl 9.00
New England Style with Steamed Manila Clams
Lobster Bisque ......................... 10.00
Daily Soup Selection ........ Cup 5/Bowl 6.00
+Local Greens Salad .......... 10.00
Escarole, Mesclun, Baby Tomatoes, Banana Peppers, Roasted Chick Peas, Champagne Vinaigrette
+Chopped Salad ........... 10.00
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 ............................................................... 44.00
Fries, Colelaw, Dijon Mustard Butter Sauce
+Miso Grilled Cobia .......................................................... 31.00
Forbidden Chinese Black Rice, Tempura Vegetables
Crispy Fried Lake Erie Day Boat Perch .......................... 29.00
Orzo Pasta Salad, Sunried Tomato Pesto, Chargilled Zucchini and Squash, Remoulade Sauce
+Seared Alaskan Halibut .................. 40.00
Taleggio Gratin, Braised Leeks, Artichoke, Blackberry Butter, Preserved Lemon
+Seared Georges Bank Diver Scallops® ....................................... 40.00
Poached Local Heirloom Beets, Trumpet Mushrooms, Poached Potatoes, Vegetable Coulis
Pier W's Famous Bouillabaisse .......................... 35.00
Fresh Fish, Top Neck Clams, Shrimp, Scallops Mussels Saffron Tomato Broth, Oven Roasted Garlic Crostini, Rouille
Crab Stuffed Gulf White Shrimp ....... 34.00
Yukon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce
Grilled Hawaiian Big Eye Tuna * .......................... 34.00
Pickled Cabbage, Spring Rolls, Wasabi Coulis
+Alaskan King Crab Legs (1.5 lbs.) ............................................... Market Price
Drawn Butter, Rosemary Potatoes, Broccoli
+Grilled Ruby Red Trout and Frites ........................................ 26.00
Honey Glazed Snap Peas, Avocado, Baby Sweet Gold Tomatoes, Pomme Frites, Bearnaise
Lobster Pappardelle ........................................... 34.00
Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Sauce, Green Beans, Fresh Basil
Thai Curry Pacific Rim Snapper .................. 28.00
Toasted Basmati, Coconut, Crispy Bean Sprouts, Peppers, Lemongrass, Thai Basil

Our Most Popular Additions to Any Entree
Crab Stuffed Gulf White Shrimp (3) .......................... 17.00
Lobster Tail (6oz) .................................. 20.00
Crab Cake (4oz) .................................. 20.00

Simply Prepared Fresh Seafood
Extra Virgin Olive Oil, Brown Rice, Sugar Snap Peas, Carrots
+Chilean Verlasso Salmon*Grilled 27.00
+Diver Scallops* Pan Seared 38.00
+Hawaiian Big Eye Tuna* Grilled 33.00
+Atlantic Blue Cod Pan Seared 26.00
+Great Lakes Walleye Pan Seared 31.00
+Halibut Pan Seared 37.00
+Cobia Grilled 29.00

FROM THE LAND
+Amish Chicken Breast .................................. 21.00
Parmesan Creamed Spinach, Herb Beurre Blanc, Tomato Jam
(VG) Whole Grain Bowl .................................. 20.00
Wheatberries, Brown Rice, Chick Peas, Lentils, Fresh Basil, Dried Cherries, Broccoli
House Smoked Pork Chop ................. 30.00
Mashed Sracha Sweet Potatoes, Broccoli, Bourbon Glazed Apples
Vegetarian Tasting .................................. 19.00
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano Parmesan, Basil Oil
+Ultra Slow Roasted Beef Short Ribs .......... 32.00
Garlic Mashed Potatoes, Carrots, Pearl Onions, Red Wine Demi-Glace

PIER W STEAKS
Cheddar and Scallion Twice Baked Potato on Crouton
Surf and Turf* .................................. 58.00
Filet Mignon 7 oz/10 oz* .................. 42/49.00
7 oz. Filet Mignon Oscar* .................. 65.00
USDA Prime Center Cut NY Strip Steak 14 oz* .................................. 48.00

Additional Sides
Sauteed Mushrooms 6.00
Grilled Asparagus 7.00
Creamed Spinach 8.00

*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.

+ These menu items are Gluten Free
(VG) These menu items are Vegan

Regan Rakai—Executive Chef / Mark Kawada—General Manager

From The Water
From The Land

*Executive Chef / General Manager