**TODAY’S FRESH OYSTERS SELECTION**
Identity Assured
Horseshoe Cocktail Sauce, Mango Cucumber Relish,
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
  Gulf Shrimp Classic Horseradish Cocktail Sauce
Prince Edward Island Mussels .......... 12
  Garlic, White Wine Broth, Bacon, Crostini
Calamari Fritti ........................................... 13
  Greenolata, Saracha 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, Clantro Lime Cream
  Pico de Gallo, Crispy Won Ton Shells

Imported Prosciutto and Cheese Board
  Prosciutto Romano, Wildner Brick Cheese, Grilled Peaches, Pickled Watermelon, Toasted French Baguette

Tempura Fried Shrimp .................................... 11
  Cauliflower, Carrots, Saracha Aioli

Housemade Naan Bread ................................. 8
  Hummus, Olives, Cucumber Salad

Diver Scallop Ceviche .................................... 10
  Yuzu Marmade, Fresh Lime, Clantro, 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 Chic 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

Grilled Atlantic Swordfish .......... 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

+Alaskan King Crab Legs (1.5 lbs.) ........ Market Price
  Drawn Butter, Rosemary Tomatoes, Broccoli

+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) 25
  Crab Cake (4oz) 20

**Simply Prepared Fresh Seafood**

Extra Virgin Olive Oil, Brown Rice, Sugar Snap Peas, Carrots

+Chilean Verlasso Salmon*Grilled 27
  Pan Seared

+Hawaiian Big Eye Tuna* ....... 33
  Pan Seared

+Great Lakes Walleye Pan Seared 31
  Halibut Pan Seared

+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, Broccoli

House Smoked Pork Chop .................. 30
  Mashed Srawa Sweet Potatoes, Broccoli, 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, Carrots, Pearl Onions, Red Wine Demi-Glace

**PIER W STEAKS**

Cheddar and Scallion Twice Baked Potato on Crouton

Surf and Turf* .................................... 64
  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

★ 31 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.

Regressor Rain — Executive Chef / Mark Kawada — General Manager