**TODAY’S FRESH OYSTER SELECTION**

Identity Assured

Horseradish Cocktail Sauce, Mango Cucumber Relish

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)

***********************

**STURGEON CAVIAR**

Blinis, Toast Points, Creme Fraiche, Pickled Onion

89

***********************

**APPETIZERS & SMALL PLATES**

+ Shrimp Cocktail .............................. 18
Gulf Shrimp Island Horseradish Cocktail Sauce

Prince Edward Island Mussels ...... 12
Garlic White Wine Broth, Bacon, Crustini

Crispy Calamari ....................... 13
Gremolata, Srascha Aioli, Sweet Spicy Tamarind Dip

Braised Angus Beef Short Rib ........ 20
Caramelized Cippolini Jus

Jumbo Lump Crab Cake .......... 20
Dijon Mustard Butter Sauce

Blackened Snapper Tacos .... 14
Avocado, Cilantro Lime Cream Pico de Gallo, Crispy Wonton Shells

Charcuterie and Cheese Board  16
Small 16

Pecorino Romano, Manchego and Boucheron Cheeses, Boudin Blanc Pate, Prosciutto, Dried Fruit Compote, Grain Mustard, House Pickles, Toasted French Baguette and Brown Bread

Tempura Fried Shrimp ........ 11
Broccoli, Cauliflower, Carrots, Srascha Aioli

House-made Naan Flatbread .... 10
Roasted Carrots and Fennel, Goat Feta Cheese, Hummus, Olive Tapenade

**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

Field Greens Salad .......... 10
Mesulin, Endive, Caramealized Walnuts, Poached Pear, Goat Cheese, Balsamic Vinaigrette

Chopped Salad ............... 11
Iceberg, Applewood Smoked Bacon, Cucumber, Tomatoes, Halicot Vert, Avocado, Onion, Scallions, Herb Parmesan Dressing

+ Designates 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

Seared Georges Bank Diver Scallops ...................................... 40
Sticky Rice, Grilled Bok Choy, Haricot Verts, Sweet Pepper, Miso Glaze

+Hearth Oven Roasted Cedar Planked Verlasso Salmon .......................... 28
Rosemary Roasted Potatoes, Green Beans, Lemon Butter Sauce

Pier W’s Famous Bouillabaisse ............................................. 35
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels Saffron Tomato Broth, Oven Roasted Garlic Crustini, Rouille

Pistachio Crusted Ruby Red Trout ........................................... 27
Garlic Mashed Potatoes, Green Beans, Honey Lavender Butter

Crab Stuffed Gulf White Shrimp ............................................. 35
Youkon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce

Pacific Rockfish Scaloppini .................................................. 29
Trumpet, Maitake and Portobello Mushrooms, Gnocchi, Marsala Sauce, Preserved Lemon

+Alaskan King Crab Legs (1.5 lbs.) .......................................... Market Price
Drawn Butter, Roasted Rosemary Potatoes, Green Beans

Grilled Hawaiian Big Eye Tuna* ............................................ 35
Scallion Fritter Cake, Chef’s Garden Ultra Spinach, Pickled Raddish, Korean BBQ Glaze

Lobster Pappardelle .......... 36
Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Sauce, Root Vegetables, Fresh Basil

Grilled Pacific White Seurgeon ............................................ 38
Sauted Fingerling Potatoes, Prosciutto, Balsamic, Winterberry Jam

**FROM THE LAND**

**Simply Prepared Fresh Seafood**

Served with Basmati Rice, Roasted Carrots and Brussels Sprouts

+ 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
+ Pacific White Seurgeon Grilled ........................................... 37

**Our Most Popular Additions to Any Entree**

Crab Stuffed Gulf White Shrimp (3) ........................................ 17
Lobster Tail (6oz) ................................................................. 25
Crab Cake (4oz) ................................................................. 20

**PIER W STEAKS**

All Steaks Served with our Twice Baked Cheddar and Scallion Potato on Crouton

Surf and Turf* ................................................................. 64
Filet Mignon 7oz.* ........................................................... 42
Filet Mignon Oscar 7oz.* ..................................................... 65
USDA Prime Delmonico Ribeye 13 oz.* .................................. 46
USDA Prime Center Cut NY Strip Steak 14 oz.* .......................... 48

**Additional Sides**

Sautéed Mushrooms 6  Roasted Brussels Sprouts 7  Creamed Spinach 8

**Regan Reiki-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.

---

**FROM THE WATER**

**Sustainable Market Fish Selection** .................................................. Market Price

Jumbo Lump Crabcakes ................................................. 44
Fries, Coleslaw, Dijon Mustard Butter Sauce

Seared Georges Bank Diver Scallops ...................................... 40
Sticky Rice, Grilled Bok Choy, Haricot Verts, Sweet Pepper, Miso Glaze

+Hearth Oven Roasted Cedar Planked Verlasso Salmon .......................... 28
Rosemary Roasted Potatoes, Green Beans, Lemon Butter Sauce

Pier W’s Famous Bouillabaisse ............................................. 35
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels Saffron Tomato Broth, Oven Roasted Garlic Crustini, Rouille

Pistachio Crusted Ruby Red Trout ........................................... 27
Garlic Mashed Potatoes, Green Beans, Honey Lavender Butter

Crab Stuffed Gulf White Shrimp ............................................. 35
Youkon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce

Pacific Rockfish Scaloppini .................................................. 29
Trumpet, Maitake and Portobello Mushrooms, Gnocchi, Marsala Sauce, Preserved Lemon

+Alaskan King Crab Legs (1.5 lbs.) .......................................... Market Price
Drawn Butter, Roasted Rosemary Potatoes, Green Beans

Grilled Hawaiian Big Eye Tuna* ............................................ 35
Scallion Fritter Cake, Chef’s Garden Ultra Spinach, Pickled Raddish, Korean BBQ Glaze

Lobster Pappardelle .......... 36
Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Sauce, Root Vegetables, Fresh Basil

Grilled Pacific White Seurgeon ............................................ 38
Sauted Fingerling Potatoes, Prosciutto, Balsamic, Winterberry Jam

**FROM THE LAND**

**Simply Prepared Fresh Seafood**

Served with Basmati Rice, Roasted Carrots and Brussels Sprouts

+ 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
+ Pacific White Seurgeon Grilled ........................................... 37

**Our Most Popular Additions to Any Entree**

Crab Stuffed Gulf White Shrimp (3) ........................................ 17
Lobster Tail (6oz) ................................................................. 25
Crab Cake (4oz) ................................................................. 20

**PIER W STEAKS**

All Steaks Served with our Twice Baked Cheddar and Scallion Potato on Crouton

Surf and Turf* ................................................................. 64
Filet Mignon 7oz.* ........................................................... 42
Filet Mignon Oscar 7oz.* ..................................................... 65
USDA Prime Delmonico Ribeye 13 oz.* .................................. 46
USDA Prime Center Cut NY Strip Steak 14 oz.* .......................... 48

**Additional Sides**

Sautéed Mushrooms 6  Roasted Brussels Sprouts 7  Creamed Spinach 8

**Regan Reiki-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.