

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)

Sturgeon Caviar

Blinis, Toast Points, Creme Fraiche, Pickled Onion

89

APPETIZERS & SMALL PLATES

+Shrimp Cocktail 18
Gulf Shrimp Classic Horseradish
Cocktail Sauce

Prince Edward Island Mussels 12
Garlic, White Wine Broth, Bacon, Crostini

Crispy Calamari 13
Gremolata, Siracha Aioli,
Sweet Spicy Tamarind Dip

**Braised Angus Beef Short Rib
Pierogies** 12
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 . Small 16
. Large 25

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

Tempura Fried Shrimp 11
Broccoli, Cauliflower, Carrots, Siracha 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
Mesculin, Endive, Caramelized Walnuts, Poached
Pear, Goat Cheese, Balsamic Vinaigrette

+Chopped Salad 11
Iceberg, Applewood Smoked Bacon, Cucumber,
Tomatoes, Haricot 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 Crostini, Rouille

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

Crab Stuffed Gulf White Shrimp 35
Yukon 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 Red Cabbage, Korean BBQ Glaze

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

+Grilled Pacific White Sturgeon 38
Sautéed Fingerling Potatoes, Prosciutto, Braised Celery, Winterberry Jam

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

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 Sturgeon Grilled	37

FROM THE LAND

+Amish Chicken Breast 21
Parmesan Creamed Spinach, Herb Beurre Blanc, Tomato Jam

+(VG) Lentil Cake Napoleon 20
Roasted Portobello Mushrooms, Toasted Almonds, Basmati Rice, Dried Fruit Chutney

+Australian Rack of Lamb* 40
Tellaggio and Artichoke Gratin, Rosemary Jus

Vegetarian Tasting 21
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

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 Reik-Executive Chef / Mark Kawada-General Manager