From the Water

**Sustainable Market Fish Selection**

<table>
<thead>
<tr>
<th>Fish Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Grouper</td>
<td>38</td>
</tr>
<tr>
<td>Seared Ahi Tuna</td>
<td>42</td>
</tr>
<tr>
<td>Pan-seared Halibut</td>
<td>59</td>
</tr>
<tr>
<td>Miso Glazed Salmon</td>
<td>44</td>
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</tbody>
</table>

**Ice Seafood Tower**

- Diver Scallops (3)
- Jumbo Gulf Shrimp
- Poached Lobster
- Iced Seafood Tower

**Today's Fresh Oyster Selection**

- Selection Assorted
- Half Dozen
- Dozen
- Sampler

**Soup & Salad**

- Clam Chowder
- Lobster Bisque
- Daily Soup Selection
- + Local Greens Salad
- Escarole
- + Chopped Salad
- Iceberg

**Appetizers & Small Plates**

- + Shrimp Cocktail
- Gulf Shrimp
- + Prince Edward Island Mussels
- Calamari Fritti
- Braised Angus Beef Short Rib
- Seared Crab Cake
- Blackened Snapper Tacos
- Pico de Gallo

**Imported Prosciutto & Cheese Board**

- Pecorino Romano
- humidifier brick cheese
- grilled peaches

**Tempura Fried Shrimp**

- Broccoli
- Cauliflower

**Housemade Naan Bread**

- Hummus
- Olives

**Diver Scallop Ceviche**

- Yuuzu
- Marina"e

**Main Courses**

- + Amish Chicken Breast
- Parmesan-Crusted Spinach, Herb Beurre Blanc, Tomato Jam
- (VG) Whole Grain Bowl
- Wheatberries, Brown Rice, Chick Peas, Lentils, Fresh Basil, Dried Cherries, Broccolini
- House Smoked Pork Chop
- Mashed Smoked Sweet Potatoes, Broccolini, Bourbon Glazed Apples
- Vegetarian Tasting
- Broad Arrow Green Salad, Broccolini, Marinara Sauce, Roasted Red Pepper, Dried Cherries
- + Ultra Slow Roasted Beef Short Ribs
- Garlic Mashed Potatoes, Carrots, Pearl Onions, Red Wine demi-glaze

**Pier W Steaks**

- USDA Prime Center Cut NY Strip Steak 14 oz.
- + Miso Grilled Cobia
- Grilled Atlantic Swordfish
- Grilled Pacific Blue Crab Cake, Seared Crab Cake, Caramelized Cippolini Jus
- + Seared Alaskan Halibut
- Taleggi Gratin, Braised Leeks, Artichoke, Blackberry Butter, Preserved Lemon
- + Seared Georges Bank Diver Scallops
- Poached Local Heirloom Beets, Trumpet Mushrooms, Poached Potatoes, Vegetable Coulis
- Pier W's Famous Bouillabaisse
- Fresh Fish, Top Neck Clams, Shrimp, Scallops Mussels Saffron Tomato
- Broth, Oven Roasted Garlic Crostini, Rouille
- Crab Stuffed Gulf White Shrimp
- Yukon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce
- Grilled Hawaiian Big Eye Tuna
- Pickled Cabbage, Spring Rolls, Wasabi Coulis
- + Alaskan King Crab Legs
- Market Price
- Drawn Butter, Rosemary Potatoes, Broccolini
- + Grilled Ruby Red Trout and Frites
- Honey Glazed Snap Peas, Avocado, Baby Sweet Gold Tomatoes, Pomme Frites, Bearnaise
- Lobster Pappardelle
- Fresh Lobster Meat, Ohio City Wide Noodle Pasta, Lobster Cognac Sauce, Green Beans, Fresh Basil
- Thai Curry Pacific Rim Snapper
- Roasted Basmati, Coconut, Crispy Bean Sprouts, Peppers, Lemongrass, Thai Basil

**Extra Side Dishes**

- Grilled Asparagus
- Creamed Spinach
- Sauteed Mushrooms
- Grilled Zucchini and Squash
- Remoulade Sauce

**Identity Assured**

- Selected Oysters
- dozen

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<td>Pan-seared Grouper</td>
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**Simply Prepared Fresh Seafood**

- Extra Virgin Olive Oil, Brown Rice, Sugar Snap Peas, Carrots
- + Chilean Verlasso Salmon
- 27
- + Diver Scallops
- 38
- + Hawaiian Big Eye Tuna
- 33
- + Atlantic Cod
- 26
- + Great Lakes Walleye
- 31
- + Halibut
- 37
- + Cobia
- 29

**Market Price**

- Filet Mignon 7 oz./10 oz.
- 42/49
- 7 oz. Filet Mignon Oscar
- 65
- 14 oz.
- 48

**Additional Sides**

- Creamed Spinach
- Grilled Asparagus
- Sauteed Mushrooms

*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.