

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish
1/2 Dozen 17 Dozen 33 Sampler 23

APPETIZERS & SMALL PLATES

+Shrimp Cocktail 18
Gulf Shrimp, Classic Horseradish
Cocktail Sauce

Tempura Fried Shrimp 11
Broccoli, Cauliflower, Carrots, Siracha Aioli

Calamari Fritti 13
Gremolada, Siracha Aioli,
Sweet Spicy Tamarind Dip

**Braised Angus Beef Short Rib
Pierogies** 12
Caramelized Onion Jus

Seared Crab Cake 20
Pan Seared Lump Blue Crab Cake,
Dijon Mustard Butter Sauce

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

Housemade Naan Flatbread 10
Roasted Carrots, Fennel, Goat Fet Cheese,
Hummus, Olive Tapande

Blackened Snapper Tacos 14
Avocado, Pico De Gallo, Cilantro Lime
Cream, Crispy Won Ton

Charcuterie and Cheese Board . Small 16
. Large 25
Pecorino Romano, Manchego and
Bouchoron Cheeses, Boudin Blanc Pate,
Prosciutto, Dried Fruit Compote, Grain
Mustard, House Pickles, Toasted French
Baguette and Breadsticks

SOUP & SALAD

Clam Chowder Cup 7/Bowl 9
Fresh Steamed Manila Clams

Lobster Bisque 10

Daily Soup Selection Cup 5/Bowl 6

+Field Greens Salad 10
Mesculin, Endivess, Caramelized Walnuts,
Poached Pear, Goat Cheese,
Balsamic Vinaigrette

+Chopped Salad 11
Iceberg, Applewood Smoked Bacon,
Cucumber, Tomatoes, Haricot Vert,
Avocado, Red Onion, Scallion, Herb
Parmesan Dressing

Add to Any of the Salads Above:
Chicken 6 Shrimp 7 Salmon 8 Crabcake 22
+ Designates Gluten Free

SPECIALTIES

+Hearth Oven Roasted Cedar Planked Verlasso Salmon* 16
Green Beans, Rosemary Roasted New Potatoes, Lemon Butter Sauce

Crab Stuffed Gulf White Shrimp 18
Yukon Gold Mashed Potatoes, Green Beans, Lemon Butter Sauce

+Filet Mignon 7 oz.* 42
Red Wine Sauce, Green Beans, Rosemary Roasted New Potatoes

Vegetarian Tasting 16
Breaded Japanese Eggplant, Braised Escarole, Gnocchi, Marinara Sauce, Reggiano

Pier W's Famous Bouillabaisse 25
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels, Saffron Tomato
Broth, Oven Roasted Garlic Crostini, Rouille

Pistachio Encrusted Ruby Red Trout 14
Garlic Mashed Potatoes, Green Beans, Honey Lavender Butter

+Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Seasonal Vegetable, Yukon Gold Mashed Potatoes
Daily Fresh Selection Available

Walleye, Great Lakes 18

Scallops, Maine Jumbo Diver 18

Salmon, Verlasso 16

Blue Cod, North Atlantic 13

ENTREE SALADS

Roasted Verlasso Salmon Salad* 16
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons

Grilled Chicken Piadina 15
Chopped Salad with Grilled Chestnut Farms Chicken Breast,
Hearth Roasted Flatbread

Grilled Shrimp Salad 14
Hearts of Romaine, Lemon Parmesan Vinaigrette, Tomatoes, Parmesan Cheese, Croutons

SANDWICHES

Sandwiches are served with a Choice of Chips, French Fries, American Slaw

Surf & Turf Sliders* 13
Mini Maryland Crabcake, Reserve Angus Widmer Colby Cheddar Cheeseburgers

Open Face Jumbo Lump Crab Cake Sandwich 24
Served on Texas Toast with Chipotle Mayo, Avocado, Tomatoes

Maine Lobster Roll 24
Fresh Lobster Salad, Griddled New England Style

Verlasso Salmon Burger* 13
Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard, Mayonnaise

Classic Club Sandwich 13
Smoked Turkey, Bacon, Lettuce, Tomato, Mayonnaise

Angus Reserve Cheese Burger* 15
Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Tomatoes, Onion

Prosciutto and Fresh Mozzarella Panini 15
Grilled Yogurt Naan, Arugula Pesto, Tomato, Mesculin Greens, Chips

Black Bean Burger 11
Fresh Herbs, Pickled Onion, Greens, Tomato, Kettle Chips

Regan Reik-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.