TODAY’S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce and Mango Cucumber Relish

% 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
  Greenolada, 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 Fat Cheese, Hummus, Olive Tapenade

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

Charcuterie and Cheese Board  Small 16
  Pecorino Romano, Manchego and Boucheron 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
  Mesclun, Endives, Caramelized Walnuts, Roasted Pear, Goat Cheese, Balsamic Vinaigrette

+Chopped Salad .......................... 11
  Iceberg, Applewood Smoked Bacon, Cucumber, Tomatoes, Hancot 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, 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.* .......................... 18
  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

ENTREE SALADS

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

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, Crostons

SANDWICHES

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

Surf & Turf Sliders*
  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*
  Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard, Mayonnaise

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

Angus Reserve Cheese Burger*
  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, Pecorino Greens, Chips

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

Regan Rieh-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.