**Daily Oyster Selection**

1/2 Dozen-17  Dozen-33

- **Moon Dancer**
  Maine
  Nutty, Mineral Finish
  3 each

- **Wianno**
  Massachusetts
  Firm Meats, Cucumber Finish
  3 each

**Appetizers**

- **Shrimp Cocktail**
  18
  Classic Horseradish Cocktail Sauce

- **Crispy Calamari**
  13
  Siracha Aoli, Sweet Tamarind, Gremolata

- **Beef Short Rib Pierogies**
  12
  Caramelized Cippolini Jus

- **Seared Crab Cake**
  20
  Dijon Mustard Butter Sauce

- **Citrus Diver Scallop Ceviche**
  10
  Soy Yuzu Marinade, Radish, Cilantro

- **Fish Tacos**
  14
  Avocado, Cilantro Lime Cream, Pico De Gallo, Crispy Wonton Shells

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

- **Lobster Bisque**
  10
  Basil Oil, Crostini

- **Mesclun and Local Spinach**
  10
  Blueberries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

- **Caesar Salad**
  10

**Entrees**

- **Sustainable Market Fish Selection**
  MP

- **Grilled Hawaiian Bigeye Tuna**
  Korean BBQ, Steamed Rice, Roasted Broccolini, Water Chestnut, Scallions, Pickled Cucumber Salad

- **Sauteed Florida Black Grouper**
  Purple Peruvian Mashed Potatoes, Grilled Pineapple and Avocado Salsa, Plantain Chip

- ***Oven Roasted Cedar Planked Salmon**
  Verlasso Salmon, Roasted Rosemary Potatoes and Grilled Asparagus

- **Sauteed Georges Bank Diver Scallops**
  Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango

- **Rosemary Scented Swordfish**
  Parmesan Creamed Spinach, Fresh Pomodoro Sauce, Fried Basil

- **Tempura Great Lakes Walleye**
  Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu

- ***7 oz. Filet Mignon**
  Twice Baked Cheddar Scallion Potato En Crouton

- **USDA Prime Delmonico 13 oz.**
  Twice Baked Cheddar and Scallion Potato En Crouton

**Specialty Drinks**

<table>
<thead>
<tr>
<th>Specialty Drinks</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot Manhattan</td>
<td>$11.50</td>
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<tr>
<td>PIER W Manhattan</td>
<td>$11.50</td>
</tr>
<tr>
<td>PIER W Sangria</td>
<td>$11.50</td>
</tr>
<tr>
<td>PIER W Mules</td>
<td>$11.50</td>
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<tr>
<td>Blueberry Lemon Drop Martini</td>
<td>$11.50</td>
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</tbody>
</table>

**Feathered Wines**

Bosco del Merlo Prosecco
“Millesimato Brut” Veneto, Italy 2019

Aime Roquesante Rose
Cotes de Provence, France 2017

Marcel DuBois Youvray
Loire Valley, France 2017

Far Niente Chardonnay
Napa Valley California 2017

Chateau Kaimnik Montepulciano
Skopje, Republic of Macedonia 2018

Ken Wright Pinot Noir
Willamette, Oregon 2017

Colome Malbec
Calchaqui Valley, Salta, Argentina 2015

Massimo Rivetti Barbera D’Alba
“Serraboedia” Piedmont, Italy 2015

**Mark Kawada General Manager/ Regan Reik Executive Chef**

*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.*