DAILY OYSTER SELECTION
Identity Assured
1/2 Dozen 17 Dozen 33
Moon Dancer
Maine
Nutty, Mineral Finish
3 each
Boomamoto
Massachusetts
Deep Cup Shell, Mild Brine, Long Finish
3 each

APPETIZERS

Shrimp Cocktail 18
Classic Horseradish Cocktail Sauce

Crispy Calamari 13
Sriracha Aoli, Sweet Tamarind, Gremolata

Beef Short Rib Pierogies 12
Caramelized Cippolini Jus

Seared Crab Cake 20
Dijon Mustard Butter Sauce

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

Lobster Bisque 10

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

Caesar Salad 10

Add to Any Salads Above
Chicken 8, Shrimp 12, *Salmon 12

SPECIALTY DRINKS
(11.50 Each)

APRICOT MANHATTAN
Bourbon, Apricot Brandy

PIER W SANGRIA
Red or White Wine, Tequila, Orange, Strawberry, Pineapple

ELDERFLOWER FRENCH 75 MARTINI
Gin, Elderflower, Cointreau, Lemon Juice, Prosecco Float

BLUEBERRY LEMON DROP MARTINI
Blueberry Vodka, Lemon Juice, Cointreau

RUM ORANGE SWIZZLE
White Rum, Maraschino Liqueur, Bitters, Simple Syrup, Orange Juice

RUM PUNCH
Coconut Rum, Banana Liqueur, Orange Juice, Pineapple Juice, Grenadine

FEATURED WINES

Benvolio Prosecco
"Estate Bottled"Veneto, Italy
12/48

Aime Roquesante Rose
Cotes de Provence, France 2017
11/44

Del Mar Chardonnay
Napa Valley California 2017
15/60

Chateau Karmnik Montepulciano
Skapje, Republic of Macedonia 2018
14/52

Ken Wright Pinot Noir
Williamsette, Oregon 2017
18/72

Colome Malbec
Calchaqui Valley, Salta, Argentina 2015
12/44

Massimo Rivetti Barbera d’Alba
“Serraboella” Piedmont, Italy 2015

ENTREES

Three Course Prix Fixe of the Day MP

Crabcake Sandwich
Challah Bun, Chipotle Mayo, Avocado, Tomatoes

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

*Angus Reserve Cheese Burger
Char grilled, Toasted Challah Bun, Choice of Cheese, Lettuce, Tomato, Onion, Pickle

Black Bean Burger
Fresh Herbs, Pickled Onion, Greens, Tomato

Maine Lobster Roll
Fresh Lobster Salad, Grilled New England Style Bun

All Sandwiches Come With A Choice of Chips, Fries, or American Slaw

*Oven Roasted Cedar Planked Salmon
Rosemary Potatoes, Green Beans

Great Lakes Walleye
Garlic Mashed Potatoes, Green Beans

*Jumbo Diver Scallops
Garlic Mashed Potatoes, Green Beans

Pier W’s Famous Bouillabaisse
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels, Saffron Tomato Broth, Crostini, Rouille

Vegetarian Tasting
Breaded Japanese Eggplant, Braised Escarole, Dumplings, Marinara Sauce Reggiano Parmesan, Basil Oil

Crab Stuffed Gulf White Shrimp
Garlic Mashed Potatoes, Green Beans, Butter Sauce

DRAFT BEER LIST

Lake Erie Sunset 5.2% ABV
Collison Bend Brewing Co., Cleveland, OH

Third Wheel 9.2% ABV
Sibling Revelry Brewing Co., Westlake, OH

America’s Gold 4.6% ABV
Franklin Brewing Co., Elyria, OH

Apple Blueberry Hard Cider 5.8% ABV
Vandermill, Grand Rapids, MI

New Cleveland Palesner 5.0% ABV
Platform Beer Co. Cleveland, OH

Dortmunder Gold 5.8% ABV
Great Lakes Brewing Co., Cleveland, OH

Nitro Oatmeal Stout 4.5% ABV
Founders Brewing Co., Grand Rapids, MI

Columbus IPA 6.5% ABV
Columbus Brewing Co., Columbus, OH

Mark Kawada General Manager/ Regan Reik Executive Chef

*These items can be served raw or uncooked, or may contain raw or uncooked 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.