

# pier w

## 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  
Siracha 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*

## ENTREES

**Three Course Prix Fixe of the Day** MP

**Crabcake Sandwich** 24  
Challah Bun, Chipotle Mayo, Avocado, Tomatoes

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

**\*Angus Reserve Cheese Burger** 15  
Chargrilled, Toasted Challah Bun, Choice of Cheese,  
Lettuce, Tomato, Onion, Pickle

**Black Bean Burger** 12  
Fresh Herbs, Pickled Onion, Greens, Tomato

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

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

**\*Oven Roasted Cedar Planked Salmon** 22  
Rosemary Potatoes, Green Beans

**Great Lakes Walleye** 21  
Garlic Mashed Potatoes, Green Beans

**\*Jumbo Diver Scallops** 31  
Garlic Mashed Potatoes, Green Beans

**Pier W's Famous Bouillabaisse** 28  
Fresh Fish, Top Neck Clams, Shrimp, Scallops, Mussels,  
Saffron Tomato Broth, Crostini, Rouille

**Vegetarian Tasting** 21  
Breaded Japanese Eggplant, Braised Escarole,  
Dumplings, Marinara Sauce Reggiano Parmesan, Basil Oil

**Crab Stuffed Gulf White Shrimp** 23  
Garlic Mashed Potatoes, Green Beans, Butter Sauce

## SPECIALTY DRINKS (11.50 EACH)

### APRICOT MANHATTAN

Bourbon, Apricot Brandy

### PIER W MARGARITA

Tequila, Cointreau, Blue Curacao,  
Lemon Lime Juice

### RUM ORANGE SWIZZLE

White Rum, Maraschino Liqueur,  
Bitters, Simple Syrup, Orange Juice

### PIER W SANGRIA

Red or White Wine, Tequila, Orange,  
Strawberry, Pineapple

### ELDERFLOWER FRENCH 75 MARTINI

Gin, Elderflower, Cointreau,  
Lemon Juice, Prosecco Float

### PIER W MULES

Choice of Cucumber Jalapeno or Tropical  
Peach, Lime Juice, Ginger Beer

### BLUEBERRY LEMON DROP MARTINI

Blueberry Vodka, Lemon Juice, Cointreau

### RUM PUNCH

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

## FEATURED WINES

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

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

**Marcel DuBois Vouvray** 13/48  
Loire Valley, France 2017

**Far Niente Chardonnay** 20/80  
Napa Valley California 2017

**Chateau Kamnik Montepulciano** 14/52  
Skopje, Republic of Macedonia 2018

**Ken Wright Pinot Noir** 18/72  
Willamette, Oregon 2017

**Colome Malbec** 15/60  
Calchaqui Valley, Salta, Argentina 2015

**Massimo Rivetti Barbera D'Alba** 12/44  
"Serraboella" Piedmont, Italy 2015

## DRAFT BEER LIST

**Lake Erie Sunset** 5.2% ABV 7.5  
Collision Bend Brewing Co., Cleveland, OH

**Third Wheel** 9.2% ABV 10  
Sibling Revelry Brewing Co., Westlake, OH

**America's Gold** 4.6% ABV 7  
Franklin Brewing Co., Elyria, OH

**Apple Blueberry Hard Cider** 5.8% ABV 8  
Vandermill, Grand Rapids, MI

**New Cleveland Palesner** 5.0% ABV 7  
Platform Beer Co. Cleveland, OH

**Dortmunder Gold** 5.8% ABV 7  
Great Lakes Brewing Co., Cleveland, OH

**Nitro Oatmeal Stout** 4.5% ABV 7.5  
Founders Brewing Co., Grand Rapids, MI

**Columbus IPA** 6.5% ABV 7.5  
Columbus Brewing Co., Columbus, OH

**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