

pier w

Happy Thanksgiving

DAILY OYSTER SELECTION

1/2 Dozen-17 Dozen-33

TBD

Cape Cod MA
Crisp and Briny Flavor
3 each

TBD

Yarmouth, MA
Medium Brine, Earthy Finish
3 each

APPETIZERS

Shrimp Cocktail Classic Horseradish Cocktail Sauce	18
Crispy Calamari Siracha Aoli, Sweet Tamarind, Gremolata	13
Beef Short Rib Pierogies Caramelized Cippolini Jus	12
Seared Crab Cake Dijon Mustard Butter Sauce	20
Prince Edward Island Mussels Garlic, White Wine Broth, Bacon, Crostini	12
Lobster Bisque Basil Oil, Crostini	10
Clam Chowder	10
Mesclun and Local Spinach Poached Pears, Toasted Almonds, Goat Cheese Balsamic Vinaigrette	10
Caprese Salad Beefsteak Tomatoes, Buffalo Mozzarella, Aged Balsamic Vinegar, Fresh Basil	10

FEATURED WINES

Bosco del Merlo Prosecco "Millesimato Brut" Veneto, Italy 2019	12/48
Aime Roquesante Rose Cotes de Provence, France 2017	11/44
Marcel DuBois Vouvray Loire Valley, France 2017	13/48
Far Niente Chardonnay Napa Valley California 2017	20/80
Chateau Kamnik Montepulciano Skopje, Republic of Macedonia 2018	14/52
Ken Wright Pinot Noir Willamette, Oregon 2017	18/72
Colome Malbec Calchaqui Valley, Salta, Argentina 2015	15/60
Massimo Rivetti Barbera D'Alba "Serraboella" Piedmont, Italy 2015	11/44

ENTREES

Grilled Hawaiian Bigeye Tuna Korean BBQ, Steamed Rice, Roasted Broccolini, Water Chestnut, Scallions, Pickled Cucumber Salad	36
Coconut Dusted Florida Mahi Mahi Thai Coconut Milk, Thai Basil, Toasted Basmati Rice Pickled Turnips, Tempura Vegetables	38
*Oven Roasted Cedar Planked Salmon Verlasso Salmon, Roasted Rosemary Potatoes and Grilled Asparagus	29
Sauteed Georges Bank Diver Scallops Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango	40
Crab Stuffed Gulf White Shrimp Garlic Mashed Potatoes, Grilled Asparagus, Butter Sauce	35
Pier W's Famous Bouillabaisse Fresh Fish, Top Neck Clams, Mussels, Shrimp, Scallops, Saffron Tomato Broth, Garlic Crostini, Rouille	35
*7 oz. Filet Mignon Twice Baked Cheddar Scallion Potato En Crouton	42
*USDA Prime Delmonico 13 oz. Twice Baked Cheddar and Scallion Potato En Crouton	46

Thanksgiving Dinner 3 Course Prix-Fixe

Choice of:
Butternut Squash Bisque,
Field Greens Salad
Caprese Salad

Hearth Roasted Local Amish Turkey
Bowman and Landes Farm Free Range Turkey,
Cranberry Compote, Sage Jus, Classic Sourdough
Sausage Stuffing, Garlic Mashed Potatoes,
Cinnamon Candied Yams and
Fall Vegetable Medley

Pumpkin or Pecan Pie with Whipped Cream

SPECIALTY DRINKS (11.50 EACH)

Apricot Manhattan Bourbon, Apricot Brandy
PIER W MARGARITA Tequila, Cointreau, Blue Curacao, Lemon Lime Juice
Rum Punch Coconut Rum, Banana Liqueur, Orange Juice, Pineapple Juice, Grenadine
Cherry Manhattan Bourbon, Cherry Brandy
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

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