

pier w

APPETIZERS

Portobello & Porcini Mushroom Tart Savory Pastry Shell, Black Truffle, Root Vegetables	14
Crispy Calamari Siracha Aoli, Sweet Tamarind, Gremolata	13
Beef Short Rib Pierogies Caramelized Cippolini Jus	12
Seared Crab Cake Dijon Mustard Butter Sauce	MP

DAILY OYSTER SELECTION

Cocktail Sauce
Mango Cucumber Mignonette
+3 Each | 1/2 Dozen-17 | Dozen-33

Shrimp Cocktail+ Classic Horseradish Cocktail Sauce	18
House Smoked Salmon Crostini, Whipped Dill Cream, Pickled Onion	15
Prince Edward Island Mussels Garlic, White Wine Broth, Bacon, Crostini	13
Lobster Bisque Basil Oil, Crostini	11
Clam Chowder Chopped, Littlenecks, Potato, Cream, Parsely	10
Local Kale & Spinach Greens Salad Toasted Sunflower Seeds, Shaved Apple, Sun Choke Chips, Sweet Dijon Vinaigrette	12
Butter Lettuce Wedge Bacon, Pickled Onion, Chick Peas, Roquefort Blue Cheese Dressing	14
Caesar Salad Romaine Hearts, Parmesan, Garlic Croutons	11

SIDE DISHES

Fingerling Potatoes	7
Roasted Brussels Sprouts	7
Green Beans	6
Roasted Carrots	9

ENTRÉES

Sustainable Market Fish Selection Chef's Seasonal Preparation	MP
Grilled Hawaiian Tuna* Rice Noodles, White Miso Dressing, Crisp Vegetables, Wasabi Aioli	36
Oven Roasted Cedar Planked Salmon* Verlasso Salmon, Roasted Rosemary Potatoes, Green Beans	29
Seared Georges Bank Diver Scallops Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango	40
Grilled Mahi Mahi Braised Baby Artichokes, Pancetta, Swiss Chard, Fingerling Potatoes	36
Crispy Fried Lake Erie Walleye Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce	31
Dover Sole Meuniere Roasted Cauliflower, Broccoli and Carrots, Tourne Olivette Potatoes, Lemon Capers Butter	65
We offer the above seafood selections Simply Prepared with Brussels Sprouts and Roasted Fingerling Potatoes	
Pier W's Famous Bouillabaisse Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Mussels, Fennel, Toasted Crostini Saffron Aioli	42
Maine Lobster Pappardelle Fresh Ohio City Pasta, Lobster Cream Sauce, Peas, Basil	40
Crab Stuffed Gulf White Shrimp Garlic Mashed Potatoes, Grilled Asparagus, Butter Sauce	MP
Slow Braised Ohio Pork Cheeks Roasted Baby Turnips, Parsnips and Brussel Sprouts, Toasted Farro Risotto, Natural Jus	34
Hearth Roasted Airline Chicken+ Roasted Broccolini, Mashed Potatoes, Garlic Aged Sherry Reduction	23
7 oz. Filet Mignon* Twice Baked Cheddar Scallion Potato En Crouton	46
USDA Prime Delmonico 13 oz.* Twice Baked Cheddar and Scallion Potato En Crouton	54

FEATURED WINES

Cantine Maschio Prosecco "Treviso Brut", Italy N.V.	12/48	Corvidae "Lenore" Syrah Yakima, Washington 2018	12/48
Paco & Lola Albarino Rias Baixas, Spain 2019	9.95/40	Ken Wright Pinot Noir Willamette, Oregon 2017	18/72
Marcel DuBois Vouvray Loire Valley, France 2017	13/48	Bozeto de Exopto Tempranillo Rioja, Spain 2019	12/48
Far Niente Chardonnay Napa Valley, California 2017	20/80	Massimo Rivetti Barbera D'Alba "Serraboella" Piedmont, Italy 2015	11/44

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

+ Denotes Gluten Free