

pier w

APPETIZERS

- Roasted Local Beet Salad+** 14
Goat Cheese, Candied Pistachio, Arugula, Radish,
Lemon Thyme Vinaigrette
- House Smoked Salmon*** 18
Caramelized Fennel and Onion Tart, Herbed
Mascarpone, Citrus Fennel Salad
- Beef Short Rib Pierogies** 16
Caramelized Cippolini Jus

DAILY OYSTER SELECTION

Cocktail Sauce
Mango Cucumber Mignonette
| ½ Dozen - 24 | Dozen - 44

- Classic Oysters Rockefeller** 19
Creamed Spinach, Parmesan and Gruyere Glacage
- Shrimp Cocktail+** 22
Classic Horseradish Cocktail Sauce
- Crispy Calamari** 19
Sriracha Aioli, Sweet Tamarind Sauce, Gremolata
- Jumbo Lump Crab Cakes** 25
Honey Dijon Butter
- Lobster Bisque** 15
Lobster Meat, Buttered Crouton
- Clam Chowder** 13
Littlenecks, Potato, Cream, Parsley
- Chef's Garden Greens Salad+** 16
Mesclun, Escarole, Fresh Apple, Walnut
Quinoa and Dried Cranberry Granola, Dehydrated
Apple Chips, Creamy Champagne Vinaigrette
- Caesar Salad** (Available Plant Based) 15
Romaine Hearts, Parmesan, Garlic Croutons

FEATURED WINE

Brendel "Everbloom" Sauvignon Blanc
Napa Valley, California
14.95 Glass/ 60 Bottle

Brendel makes biodynamic, organically farmed wine with a base of sophistication and a backbone of awesomeness. The wine is crisp, mineral drive, and stays true to the storied soil it comes from.

Casa Castillo, Monastrell, Jumilla, Spain
12.95 Glass/ 52 Bottle

The Jumilla from Casa Castillo is made from younger vines sourced mainly from La Valle vineyard where the soils are silty and the grapes have more of a varietal expression than his rockier vineyards. It's juicy and tasty with fine-grain tannins with great balance. Organic, Vegan.

Mark Kawada, General Manager
Regan Reik, Executive Chef

+ Denotes Gluten Free
V.O.-Vegan Option

ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Scented Hawaiian Tuna+*** (V.O.) 46
Lightly Smoked Bamboo Rice, Grilled Baby Bok Choy,
Tamari Glaze, Mango Coulis, Fried Tarro Root
- Oven Roasted Cedar Planked Salmon+*** 36
Verlasso Salmon, Beurre Blanc, Green Beans
Rosemary Roasted Potatoes
- Plancha Seared Georges Bank Diver Scallops** (V.O.) 49
Root Vegetable and Cabernet Stew, Baby Potatoes
Petite Carrots, Parsnips, Rutabaga,
Pearl Onions, Fresh Thyme
- North Atlantic Sole Paupiettes+** 39
Florentine Filling, Braised Celery, Tourne Potatoes,
Black Truffle Butter Sauce
- Chargrilled Great Lakes Walleye +** 33
Sweet Potato Au Gratin, Goat Cheese Fondue,
Caramelized Apples
- Chargrilled Kanpachi+** 42
Spicy Cabbage and Swiss Chard Saute, White Miso and
Shrimp Bisque, Tempura Shishito Peppers
- Roasted Mahi Mahi** (V.O.) 39
Toasted Coconut Crust, Spiced Basmati Rice,
Caribbean Curry, Lime and Cilantro
- We offer the above seafood selections
Simply Prepared with Roasted Brussel Sprouts
and Rosemary Roasted Red Bliss Potatoes +**
- Pier W's Famous Bouillabaisse** 45
Saffron Seafood Broth, Mediterranean Bass,
Pacific Snapper and Lake Erie Walleye Lobster Tail,
Clams, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 43
Fresh Ohio City Spaghetti Pasta,
Rich Lobster Cream Sauce, Peas, Basil
- Overnight Slow-Braised Beef Short Rib +** 40
Garlic Mashed Potatoes, Local Roasted
Baby Carrots, Natural Jus
- Grilled Long Bone Pork Chop+*** 39
Braised Ohio Pork Belly, Braised Collard Greens
Kabocha Squash Cake, Natural Jus
- 7 oz. Filet Mignon*** 54
Red Wine Demi Glace, Twice-Baked Cheddar
Scallion Potato En Crouton
- 13 oz. Delmonico Ribeye*** 58
Red Wine Demi Glace, Twice-Baked Cheddar
Scallion Potato En Crouton
- Vegetable Tasting** 29
Breaded Chinese Eggplant, Potato Gnocchi, Braised
Escarole, Marinara Sauce Parmesan Cheese, Tomato Jam

SIDE DISHES

- Roasted Baby Carrots** 8
- Green Beans** 8
- Mushrooms** 7
- Roasted Brussel Sprouts** 8
- Sautéed Baby Spinach** 7
- Red Skin Potatoes** 7

An 18% Service Charge Will Be Added to Parties of Six or More

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.