

pier w

APPETIZERS

- Roasted Local Beet Salad+** 14
Goat Cheese, Candied Pistachio, Arugula, Radish,
Lemon Thyme Vinaigrette
- House Smoked Salmon*** 16
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
+3.50 Each | ½ Dozen - 20 | Dozen - 39

- Classic Oysters Rockefeller** 19
Creamed Spinach, Parmesan and Gruyere Glacage
- Shrimp Cocktail+** 21
Classic Horseradish Cocktail Sauce
- Crispy Calamari** 18
Sriracha Aioli, Sweet Tamarind Sauce, Gremolata
- Jumbo Lump Crab Cakes** 25
Honey Dijon Butter
- Lobster Bisque** 12
Lobster Meat, Buttered Crouton
- Clam Chowder** 11
Littlenecks, Potato, Cream, Parsley
- Autumn Greens Salad+** 15
Chef's Garden Mesclun, Escarole, Fresh Apple, Walnut
Quinoa and Dried Cranberry Granola, Dehydrated
Apple Chips, Creamy Champagne Vinaigrette
- Caesar Salad** (Available Plant Based) 14
Romaine Hearts, Parmesan, Garlic Croutons

FEATURED WINE

Greco DiTufo Pietra Rosa- Italy
15.95 Glass/ 64 Bottle

The Greco di Tufo Pietra Rosa of the Di Prisco winery was born in vineyards located in Fontanarosa, in the extraordinary Irpinia landscape.

It is produced exclusively with Greco di Tufo grapes, harvested and selected entirely by hand during the second decade of October. The wine ages for 6 months in bottle, before being released on the market. Di Prisco wines perfectly represent the essence of the terroir and Pasqualino's enthusiasm in always seeking the high quality and authenticity of its products.

It is characterized by an intense straw yellow color. The nose opens with a rich and intense bouquet of apricot, peach and pear. On the palate it is soft, with a pleasantly full and round body. The wine has a great structure.

Perfect to accompany first courses, seafood and shellfish,

Mark Kawada, General Manager
Regan Reik, Executive Chef

+ Denotes Gluten Free

ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Scented Hawaiian Tuna+*** 45
Lightly Smoked Bamboo Rice, Grilled Baby Bok Choy,
Tamari Glaze, Mango Coulis, Fried Tarro Root
- Oven Roasted Cedar Planked Salmon+*** 31
Verlasso Salmon, Beurre Blanc, Green Beans
Rosemary Roasted Potatoes
- Plancha Seared Georges Bank Diver Scallops** 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** 38
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** 44
Saffron Seafood Broth, Mediterranean Bass,
Pacific Snapper and Lake Erie Walleye Lobster Tail,
Clams, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 42
Fresh Ohio City Spaghetti Pasta,
Rich Lobster Cream Sauce, Peas, Basil
- Overnight Slow-Braised Beef Short Rib +** 39
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*** 52
Red Wine Demi Glace, Twice-Baked Cheddar
Scallion Potato En Crouton
- 13 oz. Delmonico Ribeye*** 55
Red Wine Demi Glace, Twice-Baked Cheddar
Scallion Potato En Crouton
- Vegetable Tasting** 25
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.