

pier w

APPETIZERS

Slow Roasted Tomato and Basil Bruschetta Grilled Ciabatta, Boursin Cheese	13
House Smoked Seafood Gratin Scallops, Shrimp and Mussels, Local Potatoes Roquefort Cheese, Sambuca Cream	15
Beef Short Rib Pierogies Caramelized Cippolini Jus	16

DAILY OYSTER SELECTION

Cocktail Sauce
Mango Cucumber Mignonette
+3.50 Each | 1/2 Dozen-20 | Dozen-39

Shrimp Cocktail+ Classic Horseradish Cocktail Sauce	21
Crispy Calamari Siracha Aoli, Sweet Tamarind, Gremolata	18
Jumbo Lump Crab Cakes Honey Dijon Butter	25
Lobster Bisque Lobster Meat, Buttered Crouton	12
Clam Chowder Littlenecks, Potato, Cream, Parsely	11
Chef's Garden Local Greens and Spinach Dried Cranberry, Goat Cheese, Fried Shallots Warm Bacon and Grain Mustard Vinaigrette	16
Caesar Salad + Plant Based, Romaine and Kale, Garlic Roasted Chick Peas, Housemade Cashew, Capers and Peppercorn Dressing <small>(Caesar Dressing Available Upon Request)</small>	14

SIDE DISHES

Red Skin Potatoes	7
Brussel Sprouts	8
Green Beans	8
Roasted Baby Carrots	8

ENTRÉES

Chef's Market Fish Selection	MP
Grilled Hawaiian Tuna* Sweet Chile Glaze, Grilled Bok Choy, Glass Noodle Okonomiyaki Cake, Grilled Pineapple	40
Oven Roasted Cedar Planked Salmon*+ Verlasso Salmon, Beurre Blanc, Green Beans Rosemary Roasted Potatoes	31
Seared Georges Bank Diver Scallops Lime and Basil Coconut Sauce, Roasted Carrots Turnips and Sweet Potatoes	45
Spice Grilled Mahi Mahi Manchego, Leek and Potato Au Gratin, Cucumber Salad with Champagne Dill Dressing	36
Hazelnut Crusted Lake Erie Walleye Local Beet and Carrot Tartlet, Marinated Kale Shaved Parmesan, Pomegranate Glaze	33
Chargrilled Spanish Bronzini Potato, Feta and Artichoke Cakes, Sundried Tomato Arrabiata Sauce	39
Fried Pacific Snapper Sushi Rice, Wakame, Pickled Vegetables, Soy Sauce, Ginger Aioli	35
We offer the above seafood selections Simply Prepared with Brussel Sprouts and Roasted Red Potatoes	
Pier W's Famous Bouillabaisse Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Clams, Fennel, Toasted Crostini Saffron Aioli	44
Maine Lobster Pasta Fresh Ohio City Spaghetti, Rich Lobster Cream Sauce, Peas, Basil	42
Overnight Slow Braised Beef Shortrib + Garlic Mashed Potatoes, Local Roasted Baby Carrots, Natural Jus	39
Seared Sonoma Duck Breast+ Kabocha Squash Gallette, Brussel Sprout Leaves Dark Cherry Gastrique	35
7 oz. Filet Mignon* Red Wine Demi Glace, Twice Baked Cheddar Scallion Potato En Crouton	49
13 oz. Delmonico Ribeye* Red Wine Demi Glace, Twice Baked Cheddar Scallion Potato En Crouton	55
Edamame Brown Rice Bowl (Vegan) Pickled Vegetables, Cucumbers, Carrots, Dried Seaweed, Spicy Ginger Tahini "Mayo", Tamari, Wasabi, Scallions	25

FEATURED WINES

Pago di Cielo Verdejo Rueda, Spain 2020	11/44	Corvidae "Lenore" Syrah Yakima, Washington 2018	12/48
Paco & Lola Albarino Rias Baixas, Spain 2020	10/40	Ken Wright Pinot Noir Willamette, Oregon 2020	18/72
Marc Bredif Vouvray Loire Valley, France 2020	16/64	Bozeto de Exopto Tempranillio Rioja, Spain 2019	12/48
Hess Collection Chardonnay Napa Valley, California 2019	15/60	Chateau Moulins Medoc Bordeaux, France 2019	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

An 18% Service Charge Will Be Added to Parties of 6 or More

+ Denotes Gluten Free