

Appetizers

Shrimp Cocktail <i>Classic Horseradish Cocktail Sauce</i>	21
Crispy Calamari <i>Siracha Aoli, Sweet Tamarind, Gremolata</i>	18
Beef Short Rib Pierogies <i>Caramelized Cippolini Jus</i>	16
Lobster Bisque <i>Lobster Meat, Buttered Crostini</i>	12
Clam Chowder <i>Little necks, Potato, Cream, Parsley</i>	11

Entrees

Simply Prepared Seafood

We offer the above seafood selections

Simply Prepared with Braised Greens, Roasted Red Bliss Potatoes

Cedar Planked Verlasso Salmon * <i>Roasted Potatoes and Green Beans</i>	27
Lake Erie Walleye <i>Crispy Fried, Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce</i>	24
Seared George's Bank Diver Scallops * <i>Roasted Potatoes and Asparagus</i>	32
North Atlantic Cod ala Plancha <i>Lobster Cream Whipped Potatoes, Fennel Chive Salad</i>	24

Salads

Diver Scallop Poke Bowl * <i>Sticky Rice, Pickled Vegetables Avocado</i>	22
Local Spring Greens <i>Tomato, Cucumber, Radish, Feta Cheese, Fresh Dill, Toasted Pita, Lemon Oregano Dressing</i>	14
Caesar Salad <i>Croutons, Parmesan, Lemon Parmesan Dressing</i>	13

**Add to Any Salads to Make an Entree Above
Chicken 12, Shrimp 15, *Salmon 16**

Sandwiches

All Sandwiches Served with
Fries or Cole Slaw

Salmon BLT * <i>Grilled, Toasted Challah Bun, Crisp Bacon, Lettuce, Tomato, Mayo</i>	21
Pier W Cheeseburger * <i>8 oz Angus Burger, Toasted Challah Bun</i>	20
Grilled Chicken Breast Sandwich <i>Melted Provolone, Tomatoes, Fresh Basil, Toasted Challah Bun</i>	18
Maine Lobster and Shrimp Roll <i>Fresh Lobster and Shrimp Salad, Griddled New England Styled Bun</i>	32

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

*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

Mark Kawada, General Manager | Regan Reik, Executive Chef