

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 also Offer these Seafood Selections 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
Seared North Atlantic Cod <i>Ala Plancha, 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

Mark Kawada, General Manager | Regan Reik, Executive Chef