

# pier w

## APPETIZERS

<b>Tempura Soft Shell Crab</b> Avocado Coulis, Melon Relish, Jalapeno Honey	15
<b>Diver Scallop Poke</b> Sticky Rice, Pickled Vegetables, Avocado, Wakame, Yakatori Marinade	17
<b>Beef Short Rib Pierogies</b> Caramelized Cippolini Jus	16

## DAILY OYSTER SELECTION

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

<b>Shrimp Cocktail+</b> Classic Horseradish Cocktail Sauce	21
<b>Crispy Calamari</b> Siracha Aoli, Sweet Tamarind, Gremolata	18
<b>Slow Roasted Tomato and Basil Bruschetta</b> Grilled Ciabatta, Boursin Cheese	13
<b>Lobster Bisque</b> Lobster Meat, Buttered Crouton	12
<b>Clam Chowder</b> Littlenecks, Potato, Cream, Parsely	11
<b>Local Spring Greens +</b> Tomato, Cucumber, Radish, Feta Cheese, Fresh Dill, Toasted Pita, Lemon Oregano Dressing	14
<b>Caesar Salad</b> Romaine Hearts, Parmesan, Garlic Croutons	13

## SIDE DISHES

<b>Red Skin Potatoes</b>	7
<b>Grilled Asparagus</b>	8
<b>Green Beans</b>	8
<b>Roasted Cauliflower and Carrots</b>	8
<b>Lobster Mashed Potatoes</b>	11

## ENTRÉES

<b>Chef's Market Fish Selection</b>	MP
<b>Grilled Hawaiian Tuna*</b> Sweet Chile Glaze, Grilled Bok Choy, Glass Noodle Okonomiyaki Cake, Grilled Pineapple	40
<b>Oven Roasted Cedar Planked Salmon*</b> Verlasso Salmon, Beurre Blanc, Green Beans Rosemary Roasted Potatoes	31
<b>Seared Georges Bank Diver Scallops</b> Lime and Basil Coconut Sauce, Grilled Eggplant, Sweet Peppers, Chickpea Crepe	45
<b>Alaskan Halibut</b> Creamed Leeks, Braised Celery Hearts and Potatoes, Celery Leaves Salad	45
<b>Crispy Fried Lake Erie Walleye</b> Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce	32
<b>Atlantic Cod Ala Plancha</b> Lobster Mashed Potatoes, Roasted Cauliflower and Shaved Fennel Salad, Tangerine Supremes	36
<b>Grilled Block Island Swordfish</b> Soft Polenta, Fried Zucchini, Goat Cheese and Rosemary, Tomato Pomodoro	39
<p><b>We offer the above seafood selections Simply Prepared with Grilled Asparagus and Roasted Red Potatoes</b></p>	
<b>Pier W's Famous Bouillabaisse</b> Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Fennel, Toasted Crostini Saffron Aioli	44
<b>Maine Lobster Pasta</b> Fresh Ohio City Spaghetti, Rich Lobster Cream Sauce, Peas, Basil	42
<b>Overnight Slow Braised Beef Shortrib +</b> Garlic Mashed Potatoes, Local Roasted Baby Carrots, Natural Jus	39
<b>Hearth Roasted Chicken Breast+</b> Roasted Broccolini, Garlic Mashed Potatoes, Aged Sherry Reduction	29
<b>7 oz. Filet Mignon*</b> Red Wine Demi Glace, Twice Baked Cheddar Scallion Potato En Crouton	49
<b>13 oz. Delmonico Ribeye*</b> Red Wine Demi Glace, Twice Baked Cheddar Scallion Potato En Crouton	55
<b>Local Tofu Poke</b> (Vegan) Local Tofu, Sticky Rice, Pickled Vegetables, Avocado, Wakame, Yakatori Marinade	25

## FEATURED WINES

<b>Pago di Cielo Verdejo</b> Rueda, Spain 2020	11/44	<b>Corvidae "Lenore" Syrah</b> Yakima, Washington 2018	12/48
<b>Paco &amp; Lola Albarino</b> Riix Baixas, Spain 2020	10/40	<b>Ken Wright Pinot Noir</b> Willamette, Oregon 2020	18/72
<b>Marcel DuBois Vouvray</b> Loire Valley, France 2019	13/48	<b>Bozeto de Exopto Tempranillio</b> Rioja, Spain 2019	12/48
<b>Hess Collection Chardonnay</b> Napa Valley, California 2019	15/60	<b>Chateau Moulins</b> 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