

# pier w

## APPETIZERS

<b>Portobello &amp; Porcini Mushroom Tart</b> Savory Pastry Shell, Black Truffle, Root Vegetables	14
<b>Crispy Calamari</b> Siracha Aoli, Sweet Tamarind, Gremolata	15
<b>Beef Short Rib Pierogies</b> Caramelized Cippolini Jus	15

## DAILY OYSTER SELECTION

Cocktail Sauce  
Mango Cucumber Mignonette  
+3 Each | 1/2 Dozen-17 | Dozen-33

<b>Shrimp Cocktail+</b> Classic Horseradish Cocktail Sauce	21
<b>House Smoked Salmon</b> Crostiti, Whipped Dill Cream, Pickled Onion	15
<b>Prince Edward Island Mussels</b> Garlic, White Wine Broth, Bacon, Crostiti	13
<b>Lobster Bisque</b> Crostiti	12
<b>Clam Chowder</b> Littlenecks, Potato, Cream, Parsely	11
<b>Local Kale &amp; Spinach Greens Salad +</b> Toasted Sunflower Seeds, Shaved Apple, Sun Choke Chips, Sweet Dijon Vinaigrette	12
<b>Butter Lettuce Wedge +</b> Bacon, Pickled Onion, Chick Peas, Roquefort Blue Cheese Dressing	14
<b>Caesar Salad</b> Romaine Hearts, Parmesan, Garlic Croutons	12

## SIDE DISHES

<b>Fingerling Potatoes</b>	7
<b>Roasted Brussels Sprouts</b>	7
<b>Green Beans</b>	6
<b>Roasted Carrots</b>	9

## ENTRÉES

<b>Sustainable Market Fish Selection</b> Chef's Seasonal Preparation	MP
<b>Grilled Hawaiian Tuna*</b> Ramen Noodles, White Miso Dressing, Crisp Vegetables, Wasabi Aioli	38
<b>Oven Roasted Cedar Planked Salmon*</b> Verlasso Salmon, Beurre Blanc Roasted Rosemary Potatoes, Green Beans	31
<b>Seared Georges Bank Diver Scallops</b> Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango	45
<b>Grilled Mahi Mahi +</b> Braised Baby Artichokes, Pancetta, Swiss Chard, Fingerling Potatoes	36
<b>Crispy Fried Lake Erie Walleye</b> Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce	32
<b>Winter Flounder Ala Meuniere</b> Roasted Cauliflower, Broccoli and Carrots, Tourne Olivette Potatoes, Lemon Capers Butter	35
<b>We offer the above seafood selections Simply Prepared with Brussels Sprouts and Roasted Fingerling Potatoes</b>	
<b>Pier W's Famous Bouillabaisse</b> Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Mussels, Fennel, Toasted Crostiti Saffron Aioli	44
<b>Maine Lobster Pappardelle</b> Fresh Ohio City Pasta, Lobster Cream Sauce, Peas, Basil	42
<b>Jumbo Shrimp Scampi</b> Baby Clams, Fresh Spaghetti, White Wine, Tomatoes, Fresh Basil and Parsley	35
<b>Overnight Slow Braised Beef Shortrib +</b> Garlic Mashed Potatoes, Local Roasted Baby Carrots, Natural Jus	39
<b>Hearth Roasted Airline Chicken+</b> Roasted Broccolini, Garlic Mashed Potatoes, Aged Sherry Reduction	27
<b>7 oz. Filet Mignon*</b> Twice Baked Cheddar Scallion Potato En Crouton	49
<b>13 oz. Delmonico Ribeye*</b> Twice Baked Cheddar and Scallion Potato En Crouton	55
<b>Chick Pea Curry (Vegan)</b> Tomatoes, Basil, Coconut and Lime, Toasted Basmati Rice Turnips, Local Spinach	25

## FEATURED WINES

<b>Cantine Maschio Prosecco</b> "Treviso Brut", Italy N.V.	12/48	<b>Corvidae "Lenore" Syrah</b> Yakima, Washington 2018	12/48
<b>Paco &amp; Lola Albarino</b> Riix Baixas, Spain 2019	10/40	<b>Ken Wright Pinot Noir</b> Willamette, Oregon 2017	18/72
<b>Marcel DuBois Vouvray</b> Loire Valley, France 2017	13/48	<b>Bozeto de Exopto Tempranillio</b> Rioja, Spain 2019	12/48
<b>Far Niente Chardonnay</b> Napa Valley, California 2017	25/100	<b>Massimo Rivetti Barbera D'Alba</b> "Serraboella" Piedmont, Italy 2015	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