

pier w

APPETIZERS

- Portobello & Porcini Mushroom Tart** 14
Savory Pastry Shell, Black Truffle, Root Vegetables
- Crispy Calamari** 13
Siracha Aoli, Sweet Tamarind, Gremolata
- Beef Short Rib Pierogies** 12
Caramelized Cippolini Jus

DAILY OYSTER SELECTION

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

- Shrimp Cocktail+** 18
Classic Horseradish Cocktail Sauce
- House Smoked Salmon** 15
Crostini, Whipped Dill Cream, Pickled Onion
- Prince Edward Island Mussels** 13
Garlic, White Wine Broth, Bacon, Crostini
- Lobster Bisque** 11
Crostini
- Clam Chowder** 10
Littlenecks, Potato, Cream, Parsely
- Local Kale & Spinach Greens Salad +** 12
Toasted Sunflower Seeds, Shaved Apple, Sun Choke Chips, Sweet Dijon Vinaigrette
- Butter Lettuce Wedge +** 14
Bacon, Pickled Onion, Chick Peas, Roquefort Blue Cheese Dressing
- Caesar Salad** 11
Romaine Hearts, Parmesan, Garlic Croutons

SIDE DISHES

- Fingerling Potatoes** 7
- Roasted Brussels Sprouts** 7
- Green Beans** 6
- Roasted Carrots** 9

ENTRÉES

- Sustainable Market Fish Selection** MP
Chef's Seasonal Preparation
- Grilled Hawaiian Tuna*** 36
Ramen Noodles, White Miso Dressing, Crisp Vegetables, Wasabi Aioli
- Oven Roasted Cedar Planked Salmon*** 29
Verlasso Salmon, Roasted Rosemary Potatoes, Green Beans
- Seared Georges Bank Diver Scallops** 42
Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango
- Grilled Mahi Mahi +** 36
Braised Baby Artichokes, Pancetta, Swiss Chard, Fingerling Potatoes
- Crispy Fried Lake Erie Walleye** 31
Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce
- Winter Flounder Ala Meuniere** 34
Roasted Cauliflower, Broccoli and Carrots, Tourne Olivette Potatoes, Lemon Capers Butter
- | **We offer the above seafood selections** |
| **Simply Prepared with Brussels Sprouts** |
| **and Roasted Fingerling Potatoes** |
- Pier W's Famous Bouillabaisse** 42
Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Mussels, Fennel, Toasted Crostini Saffron Aioli
- Maine Lobster Pappardelle** 40
Fresh Ohio City Pasta, Lobster Cream Sauce, Peas, Basil
- Jumbo Shrimp Scampi** 35
Prosciutto Wrapped, Baby Clams, Fresh Spaghetti, White Wine, Tomatoes, Fresh Basil and Parsley
- Overnight Slow Braised Beef Shortrib +** 35
Garlic Mashed Potatoes, Local Roasted Baby Carrots, Natural Jus
- Hearth Roasted Airline Chicken+** 23
Roasted Broccolini, Garlic Mashed Potatoes, Aged Sherry Reduction
- 7 oz. Filet Mignon*** 46
Twice Baked Cheddar Scallion Potato En Crouton
- USDA Prime Delmonico 13 oz.*** 54
Twice Baked Cheddar and Scallion Potato En Crouton
- Chick Pea Curry (Vegan)** 25
Tomatoes, Basil, Coconut and Lime, Toasted Basmati Rice

FEATURED WINES

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|---|---|
| Cantine Maschio Prosecco 12/48
"Treviso Brut", Italy N.V. | Corvidae "Lenore" Syrah 12/48
Yakima, Washington 2018 |
| Paco & Lola Albarino 10/40
Riix Baixas, Spain 2019 | Ken Wright Pinot Noir 18/72
Willamette, Oregon 2017 |
| Marcel DuBois Vouvray 13/48
Loire Valley, France 2017 | Bozeto de Exopto Tempranillo 12/48
Rioja, Spain 2019 |
| Far Niente Chardonnay 20/80
Napa Valley, California 2017 | Massimo Rivetti Barbera D'Alba 11/44
"Serraboella" Piedmont, Italy 2015 |

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

+ Denotes Gluten Free