

# pier w

## APPETIZERS

- Roasted Local Beet Salad<sup>+</sup>** 14  
Goat Cheese, Candied Pistachio, Arugula, Radish,  
Lemon Thyme Vinaigrette
- Pier W Charcuterie Board** 24  
Prosciutto de Parma, Sopressetta, Tallegio & Bellovitano Cheeses,  
Pickled Vegetables, Balsamic Grilled Portabella Mushroom,  
Toasted Crostini, Crackers
- Beef Short Rib Pierogies** 16  
Caramelized Cippolini Jus

### DAILY OYSTER SELECTION

Cocktail Sauce  
Mango Cucumber Mignonette  
½ Dozen - 24 | Dozen - 44

- Iced Seafood Tower** 90 Sm/155 Lg  
Shrimp Cocktail, Oysters, Lobster Tail, Cajun Scallops,  
Tuna Crudo, Jumbo Lump Crab Salad
- Classic Oysters Rockefeller** 21  
Creamed Spinach, Parmesan and Gruyere Glacage
- Shrimp Cocktail<sup>+</sup>** 22  
Classic Horseradish Cocktail Sauce
- Crispy Calamari** 19  
Siracha Aioli, Sweet Tamarind Sauce, Gremolata
- Jumbo Lump Crab Cakes** 25  
Honey Dijon Butter
- Lobster Bisque** 15  
Lobster Meat, Buttered Crouton
- Clam Chowder** 13  
Littlenecks, Potato, Cream, Parsley
- Harvest Chopped Salad** 16  
Iceberg Lettuce, Kale, Granny Smith Apple, Butternut Squash,  
Dried Cranberry, Candied Walnuts, Creamy Poppyseed Dressing
- Caesar Salad** (Plant-Based Preparation Available) 15  
Romaine Hearts, Parmesan, Garlic Croutons

## FEATURED WINE

### Cal'Del Sarto Unoaked Chardonnay

Terre Di Chieti, Italy  
13 Glass | 50 Bottle

### Cantine Fina "Kebrilla" Grillo

Sicily, Italy  
10 Glass | 38 Bottle

### Le Petit Saint Vincent "Pelo" Cabernet Franc

Saumur-Champigny, France  
14 Glass | 54 Bottle

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**Regan Reik, General Manager**  
**Cassandra Soja, Executive Chef**

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+ Denotes Gluten Free  
V - Vegan Option

## ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Seared Hawaiian Tuna<sup>++</sup> v** 46  
Ceviche Style Hearts of Palm, Heirloom Radish,  
Fresh Lime & Cilantro, Seasoned Sticky Rice, Mango Coulis
- Oven Roasted Cedar Planked Salmon<sup>++</sup>** 36  
Verlasso Salmon, Beurre Blanc, Roasted Red Bliss Potato,  
Green Beans
- Plancha Seared Georges Bank Diver Scallops v** 49  
Miso Mirin Glaze, Chinese Black Rice, Baby Bok Choy,  
Pickled Peppers, Tamari Butter
- Pacific Rockfish Marsala<sup>+</sup>** 37  
Housemade Potato Gnocchi, Black Trumpet, Shiitake &  
Cremini Mushrooms, Marsala Wine Reduction
- Grilled Great Lakes Walleye<sup>+</sup>** 34  
Sweet Potato Au Gratin, Jicama Slaw, Goat Cheese Fondue
- Roasted Icelandic Cod Loin** 39  
Soba Noodles, Carrots, Purple Cabbage, Sweet Peppers, Shiitake  
Mushrooms, Scallions, Sweet Chile Tamari Glaze
- Grilled Mahi** 39  
Spiced Basmati Rice, Butternut Squash Curry,  
Roasted Brussels Sprouts
- We offer the above seafood selections  
Simply Prepared with Spinach and  
Roasted Red Bliss Potatoes<sup>+</sup>**
- Pier W's Famous Bouillabaisse** 45  
Saffron Seafood Broth, Mediterranean Bass,  
Pacific Snapper and Lake Erie Walleye Lobster Tail,  
Clams, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 44  
Fresh Ohio City Spaghetti Pasta, Rich Lobster Cream Sauce,  
Peas, Basil
- Overnight Slow-Braised Beef Short Rib<sup>+</sup>** 42  
Garlic Mashed Potatoes, Local Roasted Baby Carrots,  
Natural Jus
- Grilled Long Bone Pork Chop<sup>++</sup>** 39  
Braised Ohio Pork Belly, Braised Collard Greens  
Siracha Sweet Potato Mashed, Natural Jus

- 7 oz. Filet Mignon\*** 54  
Red Wine Demi Glace, Twice-Baked Cheddar Scallion Potato  
En Crouton
- 13 oz. Delmonico Ribeye\*** 58  
Red Wine Demi Glace, Twice-Baked Cheddar Scallion Potato  
En Crouton
- Vegetable Tasting** 29  
Breaded Chinese Eggplant, Potato Gnocchi, Braised Escarole,  
Marinara Sauce, Parmesan Cheese, Tomato Jam

## SIDE DISHES

- Red Skin Potatoes** 8
- Roasted Baby Carrots** 9
- Green Beans** 9
- Brussels Sprouts** 9
- Sautéed Baby Spinach** 8
- Mushrooms** 9

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

\*These items can be served raw or undercooked or may contain raw or undercooked ingredients. State health regulations require we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.