

## Appetizers

<b>Jumbo Lump Crab Cakes</b> <i>Honey Dijon Butter</i>	25
<b>Shrimp Cocktail</b> <i>Classic Horseradish Cocktail Sauce</i>	22
<b>Crispy Calamari</b> <i>Siracha Aoli, Sweet Tamarind, Gremolata</i>	19
<b>Beef Short Rib Pierogies</b> <i>Caramelized Cippolini Jus</i>	16
<b>Lobster Bisque</b> <i>Lobster Meat, Buttered Crostini</i>	15
<b>Clam Chowder</b> <i>Little necks, Potato, Cream, Parsley</i>	13

## Salads

<b>Caesar Salad</b> <i>Croutons, Parmesan, Lemon Parmesan Dressing</i>	15
<b>Chef's Garden Spring Greens Salad</b> <i>Mesclun Butter Lettuce, Fresh and Dried Berries, Toasted Macadamia Nuts, Strawberry Balsamic Vinaigrette</i>	16
<b>Add to Any Salads to Make an Entree Above</b> <b>Chicken 12, Shrimp 15, *Salmon 16</b>	
<b>Grilled Block Island Swordfish</b> <i>Hearts of Romaine, Roasted Corn, Pico, Avocado, Quinoa, Tortilla Chips, Honey Cumin Vinaigrette</i>	34

## Sandwiches

*All Sandwiches Served with Fries or Coleslaw*

<b>Salmon BLT*</b> <i>Toasted Challah Bun, Crisp, Bacon, Lettuce, Tomato, Mayo</i>	23
<b>Pier W Cheeseburger*</b> <i>8 oz Angus Burger, Toasted Challah Bun</i>	21
<b>Grilled Chicken Breast Sandwich</b> <i>Melted Provolone, Tomatoes, Fresh Basil, Toasted Challah Bun</i>	19
<b>Maine Lobster Roll</b> <i>Fresh Lobster Salad, Griddled, New England Styled Bun</i>	34
<b>Black Bean Burger</b> <i>House Made Barbecue, Bean, Oat and Walnut Mix, Lettuce, Tomato, Pickle, Whole Wheat Bun</i>	18
<b>Halibut Sandwich</b> <i>Tempura Fried, Lettuce, Tomato, Remoulade Sauce, House Made Pretzel Bun</i>	28

## Entrées

*We offer these seafood selections Simply Prepared with Braised Greens, Roasted Red Bliss Potatoes*

<b>Cedar Planked Verlasso Salmon*</b> <i>Roasted Potatoes and Green Beans</i>	29
<b>Lake Erie Walleye</b> <i>Tempura Fried, French Fries and Coleslaw, Ginger Aioli</i>	26
<b>Seared George's Bank Diver Scallops*</b> <i>Roasted Potatoes and Green Beans</i>	36
<b>Wild Striped Bass Ala Plancha</b> <i>Mashed Potatoes and Green Beans</i>	28
<b>Vegetarian Tasting</b> <i>Breaded Japanese Eggplant, Potato Gnocchi, Braised Escarole, Marinara Sauce, Parmesan Cheese, Tomato</i>	28

*An 18% Service Charge Will Be Added to Parties of 6 or More*

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

**Regan Reik, Executive Chef**