

pier w

APPETIZERS

- Roasted Local Beet Salad⁺** 14
Goat Cheese, Candied Pistachio, Arugula, Radish,
Lemon Thyme Vinaigrette
- Pier W Charcuterie Board** (V.O.) 28
Grilled Bread, Tortilla Crisps, Prosciutto de Parma Ham,
Chorizo, Marinated Artichokes & Sun Dried Tomatoes
Whipped Chevre, Pickles, Dehydrated Olive & Walnut Pâté
- 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⁺** 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
- Chef's Garden Spring Greens Salad⁺** 16
Mesclun, Butter Lettuce, Fresh & Dried Berries,
Toasted Macadamia Nuts, Strawberry
Balsamic Vinaigrette
- Caesar Salad** (Available Plant Based) 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

Regan Reik, Executive Chef

+ denotes Gluten Free
V.O. - Vegan Option

ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Seared Hawaiian Tuna^{**}** (V.O.) 46
Ceviche Style Hearts of Palm, Heirloom Radish,
Fresh Lime & Cilantro, Seasoned Sticky Rice,
Mango Coulis
- Oven-Roasted Cedar Planked Salmon^{**}** (V.O.) 36
Verlasso Salmon, Beurre Blanc, Roasted Red Bliss Potato,
Asparagus
- Plancha Seared Georges Bank Diver Scallops⁺** (V.O.) 49
Miso Mirin Glaze, Chinese Black Rice, Local Baby
Squash & Zucchini, Pickled Peppers, Tamari Butter
- Chargrilled Wild Striped Bass Saltimbocca** 39
Crisp Prosciutto Ham, Sage, Grilled Asparagus,
Brown Buttered Gnocchi, Sherry Reduction
- Tempura Fried Great Lakes Walleye⁺** 33
Grilled Vegetables with House Barbecue Sauce,
Potato & Fennel Latke, Classic Remoulade
- Gulf Shrimp & Diver Scallop Scampi** 43
Puff Pastry, Sun Dried Tomato Pesto, White Wine, Garlic,
Fresh Parsley, Leeks, Broccolini, Alfredo Sauce
- Spice Grilled Swordfish⁺** 39
Roasted Local Corn & Jalapeno Salad,
Black Bean Hummus, Pico de Gallo, Avocado Purée

We offer the above seafood selections
Simply Prepared with Spinach and
Roasted Red Bliss Potatoes⁺

- Pier W's Famous Bouillabaisse** 45
Saffron Seafood Broth, Mediterranean Bass,
Pacific Snapper & Lake Erie Walleye, Lobster Tail,
Clams, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 43
Fresh Ohio City Spaghetti Pasta,
Rich Lobster Cream Sauce, Peas, Basil
- Overnight Slow-Braised Beef Short Rib⁺** 40
Garlic Mashed Potatoes, Local Roasted Baby Carrots,
Natural Jus
- Grilled Long Bone Pork Chop^{**}** 39
Braised Ohio Pork Belly, Braised Collard Greens
Siracha Sweet Potato Mash, Natural Jus
- 7 oz. Filet Mignon^{*}** 54
Twice-Baked Cheddar Potato En Crouton,
Red Wine Demi-Glace
- 13 oz. Delmonico Ribeye^{*}** 58
Twice-Baked Cheddar Potato En Crouton,
Red Wine Demi-Glace
- Vegetable Tasting** 29
Breaded Chinese Eggplant, Potato Gnocchi, Braised
Escarole, Marinara Sauce Parmesan Cheese, Tomato Jam

SIDE DISHES

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

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.