

# pier w

## APPETIZERS

**Roasted Local Beet Salad<sup>+</sup>** 14  
Goat Cheese, Candied Pistachio, Arugula, Radish,  
Lemon Thyme Vinaigrette

**Pier W Charcuterie Board v** 28  
Grilled Bread, Tortilla Crisps, Prosciutto de Parma Ham,  
Chorizo, Marinated Artichokes and Sun Dried Tomatoes  
Whipped Chevre, Pickles, Dehydrated Olive  
and Walnut Pate

**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

**Chef's Garden Spring Greens Salad<sup>+</sup>** 16  
Mesclun, Butter Lettuce, Fresh and 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

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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 and Cilantro, Seasoned Sticky Rice,  
Mango Coulis

**Oven Roasted Cedar Planked Salmon<sup>+</sup>** 36  
Verlasso Salmon, Beurre Blanc, Roasted Red Bliss  
Potato, Asparagus

**Plancha Seared Georges Bank Diver Scallops v** 49  
Miso Mirin Glaze, Chinese Black Rice, Local Baby  
Squash and Zucchini, Pickled Peppers, Tamari Butter

**Chargrilled Wild Striped Bass Saltimbocca<sup>+</sup>** 39  
Crisp Prosciutto Ham, Sage, Grilled Asparagus, Brown  
Butter Gnocchi, Sherry Reduction

**Tempura Fried Great Lakes Walleye<sup>+</sup>** 33  
Grilled Vegetables with House Barbecue,  
Crisp Potato and Fennel Latke, Classic Remoulade

**Gulf Shrimp and Diver Scallop Scampi** 43  
Puff Pastry, Sun Dried Tomato Pesto, White Wine, Garlic  
and Fresh Parsley, Leeks Broccolini, Alfredo Sauce

**Spice Grilled Swordfish** 39  
Roasted Local Corn and Jalapeno Salad, Black Bean  
Hummus, Pico de Gallo, Avocado Puree

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** 43  
Fresh Ohio City Spaghetti Pasta,  
Rich Lobster Cream Sauce, Peas, Basil

**Overnight Slow-Braised Beef Short Rib<sup>+</sup>** 40  
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

**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.