



pier w

Happy Thanksgiving

DAILY OYSTER SELECTION

1/2 Dozen - 24 | Dozen - 44

Chebooktook

*New Brunswick, Canada
Medium Brine, Cucumber Finish
3.50 each*

Blue Point

*Long Island Sound, NY
Mild Fresh Finish
3.50 each*

APPETIZERS

Shrimp Cocktail..... 22
Classic Horseradish Cocktail Sauce

Crispy Calamari..... 19
Siracha Aoli, Sweet Tamarind, Gremolata

Beef Short Rib Pierogies 17
Caramelized Cippolini Jus

Jumbo Lump Crab Cakes..... 25
Dijon Mustard Butter Sauce

Lobster Bisque 15
Maine Lobster, Crostini

Clam Chowder..... 13
Chopped, Littlenecks, Potato, Cream, Parsely

Autumn Harvest Salad 16
Chef's Garden Mesclun Greens, Kale, Fresh Apple,
Dried Cranberries, Roasted Pepitas, Beet Chips,
Creamy Apple Cider Vinaigrette

Caesar Salad (Available Plant Based) 15
Romaine Hearts, Parmesan, Garlic Croutons

FEATURED WINE

2023 Ken Wright Pinot Noir

Willamette, Oregon
Medium Bodied and Lively with Dark Cherry Undertones
Glass - 18 | Bottle - 70

2022 Domaine Drouhin Chardonnay

Macon-Village, France
Medium Body, Essence of Apple and Pear, Round Finish
Glass - 16 | Bottle - 62

ENTRÉES

Grilled Mahi Mahi 42
Sesame Garlic Marinade, Creamy Mascarpone Polenta,
Fresh Watercress Salad, Caramelized Pearl Onions,
Fire-Roasted Bell Peppers

Oven Roasted Cedar Planked Salmon* 39
Verlasso Salmon, Roasted Rosemary Potatoes,
Fall Vegetable Medley

Plancha Seared Georges Bank Diver Scallops 49
Butternut Squash Farrotto & Aromatic Broth, Grape Chutney,
Toasted Hazelnuts, Kale Chips

Sesame Seared Hawaiian Tuna 47
Crisped Sticky Rice Cake, Pickled Vegetable-Mango "Ceviche",
Shiso Leaves, Hibachi Mustard Sauce

Pier W's Famous Bouillabaisse 46
Saffron Seafood Broth, Mediterranean Bass, Pacific Snapper,
Lake Walleye, Lobster Tail, Clams, Fennel, Toasted Crostini,
Saffron Aioli

7 oz. Filet Mignon* 54
Twice Baked Cheddar Scallion Potato En Crouton

13 oz. Angus Reserve New York Strip Steak* 65
Twice Baked Cheddar & Scallion, Potato En Crouton

Maine Lobster Pasta 45
Fresh Ohio City Spaghetti Pasta, Rich Lobster Cream Sauce,
Peas, Basil

Tempura Fried Lake Erie Walleye 36
Sesame Seared Baby Bok Choy, Tempura Sweet Potato,
Green Beans, Shiitake Mushrooms, Spicy Soy Dipping Sauce

THANKSGIVING DINNER

59

Starter

Butternut Squash Bisque or
Harvest Chopped Salad

Hearth Roasted Local Amish Turkey

Bowman & Landes Farm Free Range Turkey, Cranberry Compote,
Sage Jus, Classic Sourdough Sausage Stuffing, Garlic Mashed Potatoes,
Cinnamon Candied Yams, Fall Vegetable Medley

Dessert

Pumpkin or Pecan Pie with Whipped Cream

Turkey to Go

(with purchase of an entrée)

29

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 that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness

Regan Reik, General Manager | Cassandra Soja, Executive Chef

