

pier w

Happy Valentine's Day

APPETIZERS

- Roasted Local Beet Salad⁺** 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** 17
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 Glaçage
- Shrimp Cocktail⁺** 22
Classic Horseradish Cocktail Sauce
- Crispy Calamari** 19
Siracha Aioli, Sweet Tamarind Sauce, Gremolata
- Jumbo Lump Crab Cakes** 26
Honey Dijon Butter
- Lobster Bisque** 15
Lobster Meat, Buttered Crouton
- Clam Chowder** 13
Littlenecks, Potato, Cream, Parsley
- Harvest Chopped Salad⁺ v** 16
Iceberg Lettuce, Kale, Granny Smith Apple, Butternut Squash, Dried Cranberry, Candied Walnuts, Creamy Poppysseed Dressing
- Caesar Salad** (Plant-Based Preparation Available) 15
Romaine Hearts, Parmesan, Garlic Croutons

Valentine's Day Prix-Fixe

72

Vanilla Poached Bosc Pear Salad 17
Arugula, Radicchio, Maple Dijon Vinaigrette, Crumbled Blue Cheese, Walnut Granola
Wine Pairing: *La Staffa Verdicchio (Marche, Italy)*
12 glass 46 bottle

Pistachio Crusted Atlantic Grouper 49
Grilled Pesto Ciabatta, Burrata, Golden Beets, Butternut Squash, Aged Balsamic
Wine Pairing: *Le Cinciole Chianti Classico (Tuscany, Italy)*
13 glass 50 bottle

Coconut Raspberry Tart 12
Coconut Custard, Fresh Raspberries & Jam, Coconut-Raspberry Coulis
Wine Pairing: *Graham's Six Grapes Ruby Port*
9 glass 90 bottle

Enjoy a Premier Wine Pairing: 20
Pricing reflects a 3 oz. pour of the suggested wine with each course, no substitutions please

ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Seared Hawaiian Tuna⁺ v** 46
Ceviche Style Hearts of Palm, Heirloom Radish, Fresh Lime & Cilantro, Seasoned Sticky Rice, Mango Coulis
- Oven Roasted Cedar Planked Salmon⁺** 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** 37
Housemade Potato Gnocchi, Black Trumpet, Shiitake & Cremini Mushrooms, Marsala Wine Reduction
- Grilled Great Lakes Walleye⁺** 35
Sweet Potato Au Gratin, Jicama Slaw,

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, Mussels, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 44
Fresh Ohio City Spaghetti Pasta, Rich Lobster Cream Sauce, Peas, Basil
- Vegetable Tasting** 29
Breaded Chinese Eggplant, Potato Gnocchi, Braised Escarole, Marinara Sauce, Parmesan Cheese, Tomato Jam
- Overnight Slow-Braised Beef Short Rib⁺** 42
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 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

Build Your Own Surf & Turf

Jumbo Lump Crab Cake (3 oz.) . . . 14 Seared Diver Scallops (3 ea.) 24
Maine Lobster Tail (6 oz.) 38 Grilled Jumbo Shrimp (4 ea.) 18
Add Bearnaise Sauce 5

SIDE DISHES

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

Regan Reik, General Manager
Cassandra Soja, Executive Chef

+ Denotes Gluten Free
v - Vegan Option

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.