

pier w

APPETIZERS

- Fresh Burrata** 16
Local Strawberry Salsa, Mint Pesto, Crushed Pistachio
- Seared Hawaiian Tuna*** 19
House made Kimchee, Kimchee Pancake
- Beef Short Rib Pierogies** 16
Caramelized Cippolini Jus

DAILY OYSTER SELECTION

Cocktail Sauce
Mango Cucumber Mignonette
+3.50 Each | ½ Dozen - 20 | Dozen - 39

- Shrimp Cocktail+** 21
Classic Horseradish Cocktail Sauce
- Crispy Calamari** 18
Sriracha Aioli, Sweet Tamarind Sauce, Gremolata
- Jumbo Lump Crab Cakes** 25
Honey Dijon Butter
- Lobster Bisque** 12
Lobster Meat, Buttered Crouton
- Clam Chowder** 11
Littlenecks, Potato, Cream, Parsley
- Chef's Local Greens Salad+** 15
Fresh Blackberries and Blueberries, Walnuts, Pepitas, Clementine, Aged Balsamic
- Caesar Salad** (Available Plant Based) 14
Romaine Hearts, Parmesan, Garlic Croutons

FEATURED WINES

- Pago di Cielo Verdejo** 11/44
Rueda, Spain 2020
- Paco & Lola Albarino** 14/56
Riax Baixas, Spain 2020
- Marc Bredif Vouvray** 16/64
Loire Valley, France 2021
- Pacherhof Kerner** 16/64
Trentino Alto-Adige, Italy 2021
- Corvidae "Lenore" Syrah** 13/52
Yakima, Washington 2019
- Ken Wright Pinot Noir** 18/72
Willamette, Oregon 2021
- La Alta Rioja Vina Alberdi Reserva** 17/68
Rioja, Spain 2018
- Chateau Moulins** 11/44
Medoc Bordeaux, France 2019

Mark Kawada, General Manager
Regan Reik, Executive Chef

+ Denotes Gluten Free

ENTRÉES

- Chef's Market Fish Selection** MP
- Sesame Crusted Ahi Tuna*** 45
Seared Sticky Rice Cake, Bok Choy, Pineapple Wakame, Spicy Soy
- Oven Roasted Cedar Planked Salmon*+** 31
Verlasso Salmon, Beurre Blanc, Green Beans, Rosemary Roasted Potatoes
- Seared Georges Bank Diver Scallops +** 45
Shiitake Mushrooms, Baby Carrots, Roasted Broccoli, Socca Flatbread, Coconut Milk Sauce
- Herb Parmesan Crusted Jumbo Cod Loin+** 39
Summer Black Truffle Anna Potato, Sautéed Spinach, Truffle Butter
- Sautéed Lake Erie Walleye +** 33
Mexican Street Corn Salad, Cotija Cheese, Honey Glazed Plantains
- Roasted Sturgeon** 39
Sweet Asian Barbecue, Nama Soba Noodle Salad with Mushrooms, Peppers, Bok Choy, Broccoli, Scallions, Toasted Sesame Seed (Substitute Tofu - 25)
- Grilled Block Island Swordfish+** 39
Rosemary Scented, Grilled Eggplant, Roasted Chick Peas, Local Baby Tomatoes, Cucumbers, Marinated Kale, Charred Lemon Virgin Oil
- We offer the above seafood selections
Simply Prepared with Sautéed Baby Spinach
and Rosemary Roasted Red Bliss Potatoes +**
- Pier W's Famous Bouillabaisse** 44
Saffron Seafood Broth, Mediterranean Bass, Pacific Snapper and Lake Erie Walleye Lobster Tail, Clams, Fennel, Toasted Crostini, Saffron Aioli
- Maine Lobster Pasta** 42
Fresh Ohio City Spaghetti Pasta, Rich Lobster Cream Sauce, Peas, Basil
- Overnight Slow-Braised Beef Short Rib +** 39
Garlic Mashed Potatoes, Local Roasted Baby Carrots, Natural Jus
- Herb Crusted New Zealand Lamb*** 49
Cherry Clafoutis, Grilled Asparagus, Lamb Jus
- 7 oz. Filet Mignon*** 52
Red Wine Demi Glace, Twice-Baked Cheddar Scallion Potato En Crouton
- 13 oz. Delmonico Ribeye*** 55
Red Wine Demi Glace, Twice-Baked Cheddar Scallion Potato En Crouton
- Edamame Brown Rice Bowl (Vegan)** 25
Pickled Vegetables, Cucumbers, Carrots, Dried Seaweed, Spicy Ginger Tahini "Mayo", Soy Sauce, Wasabi, Scallions

SIDE DISHES

- Asparagus** 8
- Roasted Baby Carrots** 8
- Green Beans** 8
- Mushrooms** 7
- Roasted Broccoli** 8
- Sautéed Baby Spinach** 7
- Red Skin Potatoes** 7

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.