

## Appetizers

<b>Jumbo Lump Crab Cakes</b> <i>Honey Dijon Butter</i>	5
<b>Shrimp Cocktail</b> <i>Classic Horseradish Cocktail Sauce</i>	22
<b>Crispy Calamari</b> <i>Siracha Aoli, Sweet Tamarind, Gremolata</i>	19
<b>Beef Short Rib Pierogies</b> <i>Caramelized Cippolini Jus</i>	16
<b>Lobster Bisque</b> <i>Lobster Meat, Buttered Crostini</i>	15
<b>Clam Chowder</b> <i>Little necks, Potato, Cream, Parsley</i>	13

## Salads

<b>Caesar Salad</b> <i>Croutons, Parmesan, Lemon Parmesan Dressing</i>	15
<b>Chef's Garden Spring Greens Salad</b> <i>Mesclun Butter Lettuce, Fresh and Dried Berries, Toasted Macadamia Nuts, Strawberry Balsamic Vinaigrette</i>	16
<b>Add to Any Above Salad to Make an Entrée</b> <b>Chicken 12 Shrimp 15 Salmon* 16</b>	
<b>Grilled Block Island Swordfish</b> <i>Hearts of Romaine, Roasted Corn, Pico, Avocado, Quinoa, Tortilla Chips, Honey Cumin Vinaigrette</i>	34

## Sandwiches

All Sandwiches Served with Fries or Coleslaw

<b>Salmon BLT*</b> <i>Toasted Challah Bun, Crisp, Bacon, Lettuce, Tomato, Mayo</i>	23
<b>Pier W Cheeseburger*</b> <i>8 oz. Angus Burger, Toasted Challah Bun</i>	21
<b>Grilled Chicken Breast Sandwich</b> <i>Melted Provolone, Tomatoes, Fresh Basil, Toasted Challah Bun</i>	19
<b>Maine Lobster Roll</b> <i>Fresh Lobster Salad, Griddled, New England Styled Bun</i>	34
<b>Black Bean Burger</b> <i>House Made Barbecue, Bean, Oat and Walnut Mix, Lettuce, Tomato, Pickle, Whole Wheat Bun</i>	18
<b>Halibut Sandwich</b> <i>Tempura Fried, Lettuce, Tomato, Remoulade Sauce, House Made Pretzel Bun</i>	28

## Entrées

### Simply Prepared Seafood

We offer the following seafood selections  
with Braised Greens, Roasted Red Bliss Potatoes

<b>Cedar Planked Verlasso Salmon*</b> <i>Roasted Potatoes and Green Beans</i>	29
<b>Lake Erie Walleye</b> <i>Tempura Fried, French Fries and Coleslaw, Ginger Aioli</i>	26
<b>Seared George's Bank Diver Scallops*</b> <i>Roasted Potatoes and Green Beans</i>	36
<b>Wild Striped Bass Ala Plancha</b> <i>Mashed Potatoes and Green Beans</i>	28
<b>Vegetarian Tasting</b> <i>Breaded Japanese Eggplant, Potato Gnocchi, Braised Escarole, Marinara Sauce, Parmesan Cheese, Tomato Jam</i>	28

An 18% Service Charge Will Be Added to Parties of 6 or More

\*These items can be served raw or under-cooked or may contain raw or under-cooked 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**