

Appetizers

Jumbo Lump Crab Cakes <i>Honey Dijon Butter</i>	25
Shrimp Cocktail <i>Classic Horseradish Cocktail Sauce</i>	22
Crispy Calamari <i>Siracha Aoli, Sweet Tamarind, Gremolata</i>	19
Beef Short Rib Pierogies <i>Caramelized Cippolini Jus</i>	16
Lobster Bisque <i>Lobster Meat, Buttered Crostini</i>	15
Clam Chowder <i>Little necks, Potato, Cream, Parsley</i>	13

Salads

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

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

Sandwiches

All Sandwiches Served with Fries or Coleslaw

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

Entrées

Simply Prepared Seafood

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

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

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**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