

pier w

APPETIZERS

DAILY OYSTER SELECTION

+*Each 3 1/2 Dozen-17 Dozen-33

Powder Point

Duxbury,, Massachusetts
Rich, Flavorable, Seaweed Finish
3 each

Beausoleil

New Brunswick, Canada
Bright, Clean Mild Brine, Slight Notes
of Cucumber, Celery and Green Melon
3 each

+Shrimp Cocktail 18
Classic Horseradish Cocktail Sauce

Crispy Calamari 13
Siracha Aoli, Sweet Tamarind, Gremolata

Beef Short Rib Pierogies 12
Caramelized Cippolini Jus

Seared Crab Cake **Market Price**
Dijon Mustard Butter Sauce

House Smoked Salmon 15
Crostini, Whipped Dill Cream, Pickled Onion

Basil Pesto Risotto Cake 14
Marinated Kale, House Made Mozzarella,
Roasted Tomato

Prince Edward Island Mussels 12
Garlic, White Wine Broth, Bacon, Crostini

House Pickled Vegetables 11
Olives, Marinated Mushrooms, Focaccia,
Brie and Manchego Cheeses

Lobster Bisque 10
Basil Oil, Crostini

Clam Chowder 10

Foraged Ohio Greens 11
Watercress, Dandelion, Amaranth and Sorrel,
Fried Shallots, Honey Raspberry Vinaigrette

Caesar Salad 10

ENTREES

Sustainable Market Fish Selection MP

***Grilled Hawaiian Tuna** 36
Rice Noodles, White Miso Dressing, Crisp
Vegetables, Wasabi Aioli

Sauteed Wild Halibut 39
Soft Goat Cheese Polenta, Sweet Baby
Tomato Salad, Fried Eggplant

***Oven Roasted Cedar Planked Salmon** 29
Verlasso Salmon, Roasted Rosemary Potatoes,
Green Beans

Sauteed Georges Bank Diver Scallops 40
Tarragon Dumplings, Oyster Mushrooms, Spinach,
Leeks, Vanilla Mango

Nantucket Wild Striped Bass 35
Wild Rice Pilaf, Grilled Fennel and Bacon,
Fennel Marmalade, Pickled Ramps

Grilled Pacific Coast Snapper 33
Butter Bean, Sweet Pepper and Avocado Fricassee
Manchego Cheese, Tortilla Coulis

Crispy Fried Lake Erie Walleye 31
Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon,
Chipotle Tartar Sauce

*We Offer the Above Seafood Selections Simply Prepared
with Wild Rice Pilaf, Roasted Broccoli and Carrots*

Pier W's Famous Bouillabaisse 40
Saffron Seafood Broth, Striped Bass, Snapper and Halibut,
Lobster Tail, Mussels, Fennel, Toasted Crostini
Saffron Aioli

Maine Lobster Pappardelle 36
Fresh Ohio City Pasta, Lobster Cream Sauce,
Peas, Basil

Crab Stuffed Gulf White Shrimp **Market Price**
Garlic Mashed Potatoes, Grilled Asparagus, Butter Sauce

Classic Steak Diane 38
Two 4 oz. Beef Tenderloin Medallions, Tourne Olivet
Potatoes Mushrooms, Cognac Sauce

+Hearth Roasted Airline Chicken 23
Roasted Broccolini, Mashed Potatoes,
Garlic Aged Sherry Reduction

***7 oz. Filet Mignon** 42
Twice Baked Cheddar Scallion Potato En Crouton

***USDA Prime Delmonico 13 oz.** 46
Twice Baked Cheddar and Scallion
Potato En Crouton

FEATURED WINES

Cantine Maschio Prosecco 12/48
"Treviso Brut" Italy N.V.

Paco & Lola Albarino 9.95/40
Riix Baixas, Spain 2019

Marcel DuBois Vouvray 13/48
Loire Valley, France 2017

Far Niente Chardonnay 20/80
Napa Valley California 2017

Corvidae "Lenore" Syrah 12/48
Yakima, Washington 2018

Ken Wright Pinot Noir 18/72
Willamette, Oregon 2017

Colome Malbec 15/60
Calchaqui Valley, Salta, Argentina 2015

Massimo Rivetti Barbera D'Alba 11/44
"Serraboella" Piedmont, Italy 2015

Mark Kawada General Manager/ Regan Reik Executive Chef

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that
consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness

+ Denotes Gluten Free