

pier w

APPETIZERS

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| +Shrimp Cocktail Classic Horseradish Cocktail Sauce | 18 |
| Crispy Calamari Siracha Aoli, Sweet Tamarind, Gremolata | 13 |
| Beef Short Rib Pierogies Caramelized Cippolini Jus | 12 |
| Seared Crab Cake Dijon Mustard Butter Sauce | Market Price |
| House Smoked Salmon Crostini, Whipped Dill Cream, Pickled Onion | 15 |
| Basil Pesto Risotto Cake Marinated Kale, House Made Mozzarella, Roasted Tomato | 14 |
| Prince Edward Island Mussels Garlic, White Wine Broth, Bacon, Crostini | 12 |
| House Pickled Vegetables Olives, Marinated Mushrooms, Focaccia, Brie and Manchego Cheeses | 11 |
| Lobster Bisque Basil Oil, Crostini | 10 |
| Clam Chowder | 10 |
| Local Greens Salad Local Butter Lettuces, Macerated Plums, Caramelized Pecans, Goat Cheese, Aged Balsamic Syrup | 11 |
| Caesar Salad | 10 |

ENTREES

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| Sustainable Market Fish Selection | MP |
| *Grilled Hawaiian Tuna Rice Noodles, White Miso Dressing, Crisp Vegetables, Wasabi Aioli | 36 |
| Sauteed Wild Halibut Soft Goat Cheese Polenta, Sweet Baby Tomato Salad, Fried Eggplant | 39 |
| *Oven Roasted Cedar Planked Salmon Verlasso Salmon, Roasted Rosemary Potatoes, Green Beans | 29 |
| Seared Georges Bank Diver Scallops Tarragon Dumplings, Oyster Mushrooms, Spinach, Leeks, Vanilla Mango | 40 |
| Nantucket Wild Striped Bass Wild Rice Pilaf, Grilled Fennel and Bacon, Fennel Marmalade, Pickled Ramps | 35 |
| Grilled Pacific Coast Snapper Butter Bean, Sweet Pepper and Avocado Fricassee, Manchego Cheese, Tortilla Coulis | 33 |
| Crispy Fried Lake Erie Walleye Mexican Street Corn Salad, Jicama Slaw, Fresh Lemon, Chipotle Tartar Sauce | 31 |
| <i>We Offer the Above Seafood Selections Simply Prepared with Wild Rice Pilaf, Roasted Broccoli and Carrots</i> | |
| Pier W's Famous Bouillabaisse Saffron Seafood Broth, Striped Bass, Snapper and Halibut, Lobster Tail, Mussels, Fennel, Toasted Crostini, Saffron Aioli | 40 |
| Maine Lobster Pappardelle Fresh Ohio City Pasta, Lobster Cream Sauce, Peas, Basil | 36 |
| Crab Stuffed Gulf White Shrimp Market Price Garlic Mashed Potatoes, Grilled Asparagus, Butter Sauce | |
| Classic Steak Diane Two 4 oz. Beef Tenderloin Medallions, Tourne Olivet Potatoes, Mushrooms, Cognac Sauce | 38 |
| +Hearth Roasted Airline Chicken Roasted Broccolini, Mashed Potatoes, Garlic Aged Sherry Reduction | 23 |
| *7 oz. Filet Mignon Twice Baked Cheddar Scallion Potato En Crouton | 42 |
| *USDA Prime Delmonico 13 oz. Twice Baked Cheddar and Scallion Potato En Crouton | 46 |

FEATURED WINES

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| Cantine Maschio Prosecco "Treviso Brut" Italy N.V. | 12/48 | Corvidae "Lenore" Syrah Yakima, Washington 2018 | 12/48 |
| Paco & Lola Albarino Riix Baixas, Spain 2019 | 9.95/40 | Ken Wright Pinot Noir Willamette, Oregon 2017 | 18/72 |
| Marcel DuBois Vouvray Loire Valley, France 2017 | 13/48 | Bihlar Tempranillio Rioja, Spain 2018 | 15/60 |
| Far Niente Chardonnay Napa Valley California 2017 | 20/80 | Massimo Rivetti Barbera D'Alba "Serraboella" Piedmont, Italy 2015 | 11/44 |

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