

pier w

Happy Thanksgiving

DAILY OYSTER SELECTION

1/2 Dozen-17 Dozen-33

Chebooktoosk
New Brunswick, Canada
Balanced Salinity, Sweet, Brothy Finish
3 each

Blue Point
Long Island Sound, NY
Mild Fresh Finish
3 each

(Subject to Change)

APPETIZERS

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

Prince Edward Island Mussels 13
Garlic, White Wine Broth, Bacon, Crostini

Lobster Bisque 11
Maine Lobster, Crostini

Clam Chowder 10
Chopped, Littlenecks, Potato, Cream, Parsely

Local Kale and Spinach Greens Salad 12
Toasted Sunflower Seeds, Shaved Apple, Apple Chips,
Sweet Dijon Vinaigrette

Butter Lettuce Wedge 14
Bacon, Pickled Onion, Chick Peas,
Ruquefort Blue Cheese Dressing

FEATURED WINES

Poema Cava Rose Brut 10/40
Conca de Barbera, Catalonia, Spain

Hermann Moser Gruner Veltliner 11/44
Kremstal, Austria 2019

Max Ferdinand Richter Dry Riesling 13/52
Mosel, Germany 2019

Far Niente Chardonnay 20/80
Napa Valley California 2017

Ground Effect Cab Sauv 14/52
Santa Barbara, California 2019

Ken Wright Pinot Noir 18/72
Willamette, Oregon 2017

Field Recordings "Fiction" Red Blend 16/64
Paso Robles, California 2019

Heinrich "Naked" Red Blend 13/52
Burgenland, Austria 2018

ENTREES

Grilled Mahi Mahi 36
Braised Baby Artichokes, Pancetta, Swiss Chard,
Fingerling Potatoes

***Oven Roasted Cedar Planked Salmon** 29
Verlasso Salmon, Roasted Rosemary Potatoes and
Grilled Asparagus

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

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

Pier W's Famous Bouillabaisse 42
Saffron Seafood Broth, Striped Bass, Snapper and Halibut,
Lobster Tail, Mussels, Fennel, Toasted Crostini
Saffron Aioli

***7 oz. Filet Mignon** 46
Twice Baked Cheddar Scallion Potato En Crouton

***USDA Prime Delmonico 13 oz.** 54
Twice Baked Cheddar and Scallion
Potato En Crouton

Maine Lobster Pappardelle 40
Fresh Ohio City Pasta, Lobster Cream Sauce,
Fall Squash, Basil

Lake Erie Walleye 31
Seared, Roasted Brussel Sprouts Baby Carrots,
Sweet Potatoes

Thanksgiving Dinner 3 Course Prix-Fixe

Choice of:
Butternut Squash Bisque,
or Local Kale and Spinach Greens Salad

Hearth Roasted Local Amish Turkey

Bowman and Landes Farm Free Range Turkey,
Cranberry Compote, Sage Jus, Classic Sourdough
Sausage Stuffing, Garlic Mashed Potatoes,
Cinnamon Candied Yams and
Fall Vegetable Medley

Pumpkin or Pecan Pie with Whipped Cream
48

Turkey To Go (with purchase of an entree)
20

Thanksgiving Drink Special

Spiced Apple Prosecco 12
Captain Morgan Spiced Rum,
Apple Cider, Prosecco

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