

# pier w

## Happy Thanksgiving

### DAILY OYSTER SELECTION

1/2 Dozen-20 Dozen-39

#### **Chebooktoosk**

*New Brunswick, Canada  
Medium Brine, Cucumber Finish  
3.50 each*

#### **Blue Point**

*Long Island Sound, NY  
Mild Fresh Finish  
3.50 each*

### APPETIZERS

<b>Shrimp Cocktail</b> Classic Horseradish Cocktail Sauce	21
<b>Crispy Calamari</b> Siracha Aoli, Sweet Tamarind, Gremolata	18
<b>Beef Short Rib Pierogies</b> Caramelized Cippolini Jus	16
<b>Jumbo Lump Crab Cakes</b> Dijon Mustard Butter Sauce	25
<b>Lobster Bisque</b> Maine Lobster, Crostini	12
<b>Clam Chowder</b> Chopped, Littlenecks, Potato, Cream, Parsely	11
<b>Autumn Greens Salad</b> Chef's Garden Mesculin, Escarole, Fresh Apple, Walnut, Quinoa and Dried Cranberry Granola, Dehydrated Apple Chips, Creamy Champagne Dressing	15
<b>Caesar Salad</b> (Available Plant Based) Romaine Hearts, Parmesan, Garlic Croutons	14

### FEATURED WINE

**Greco DiTufo Pietra Rosa- Italy**  
15.95 Glass/ 64 Bottle

*The Greco di Tufo Pietra Rosa of the Di Prisco winery was born in vineyards located in Fontanarosa, in the extraordinary Irpinia landscape.*

*It is produced exclusively with Greco di Tufo grapes, harvested and selected entirely by hand during the second decade of October. The wine ages for 6 months in bottle, before being released on the market. Di Prisco wines perfectly represent the essence of the terroir and Pasqualino's enthusiasm in always seeking the high quality and authenticity of its products.*

*It is characterized by an intense straw yellow color. The nose opens with a rich and intense bouquet of apricot, peach and pear. On the palate it is soft, with a pleasantly full and round body. The wine has a great structure.*

*Perfect to accompany first courses, Turkey, seafood and shellfish,*

### ENTREES

<b>Roasted Mahi Mahi</b> Toasted Coconut Crust, Spiced Basmati Rice, Carribbean Curry, Plantains, Lime, Cilantro	38
<b>*Oven Roasted Cedar Planked Salmon</b> Verlasso Salmon, Roasted Rosemary Potatoes and Fall Vegetable Medley	31
<b>Plancha Seared Georges Bank Diver Scallops</b> Root Vegetable and Cabernet Stew, Baby Potatoes, Petite Carrots, Parsnips, Rutabaga, Pearl Onions, Fresh Thyme	49
<b>Sesame Scented Hawaiian Tuna</b> Lightly Smoked Bamboo Rice, Grilled Baby Bok Choy, Tamari Glaze, Mango Coulis, Fried Tarro Root	45
<b>Pier W's Famous Bouillabaisse</b> Saffron Seafood Broth, Mediterranean Bass, Pacific Snapper, and Lake Walleye, Lobster Tail, Clams, Fennel, Toasted Crostini Saffron Aioli	44
<b>*7 oz. Filet Mignon</b> Twice Baked Cheddar Scallion Potato En Crouton	52
<b>*USDA Prime Delmonico 13 oz.</b> Twice Baked Cheddar and Scallion Potato En Crouton	55
<b>Maine Lobster Pappardelle</b> Fresh Ohio City Pasta, Lobster Cream Sauce, Fall Squash, Basil	42
<b>Chargeilled Lake Erie Walleye</b> Sweet Potato Au Gratin, Goat Cheese Fondue, Carmelized Apples	33

### Thanksgiving Dinner 3 Course Prix-Fixe

Choice of:  
Butternut Squash Bisque  
or  
Chef's Garden Local 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  
**50**

Turkey To Go (with purchase of an entree)  
**20**

#### Thanksgiving Drink Special

##### **Apple Cider Margarita**

*Corazon Resposado, Orange Liqueur, Orange Juice Apple Cider, Cinnamon Sugar Rim*

**14**

**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

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