

# *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>Chef's Garden Local Greens</b> Dried Cranberry, Goat Cheese, Fried Shallots Herb Parmesan Dressing	16
<b>Caesar Salad</b> (Available Plant Based) Romaine Hearts, Parmesan, Garlic Croutons	14

### FEATURED WINES

<b>Veuve Cliquot "Yellow Label"</b> <i>Champagne, France</i>	23/115
<b>Marc Bredif Vouvray</b> <i>Loire Valley, France</i>	15.95/64
<b>Max Ferdinand Richter Dry Riesling</b> <i>Mosel, Germany</i>	12.95/52
<b>Diatom Chardonnay</b> <i>Santa Barbara County, California</i>	18.95/76
<b>Hermann Moser Gruner Veltliner</b> <i>Kremstal, Austria</i>	11.95/48
<b>Louis Latour Pinot Noir</b> <i>Willamette, Oregon 2017</i>	12.95/52
<b>Bedrock "Old Vine" Zinfandel</b> <i>California</i>	18.95/76
<b>Domaine Mandone, Beaujolais-Villages</b> <i>Le Perreon, France</i>	11.95/48

### ENTREES

<b>Spice Grilled Mahi Mahi</b> Manchego, Leek and Potato Au Gratin, Cucumber Salad, Champagne Dill Dressing	36
<b>*Oven Roasted Cedar Planked Salmon</b> Verlasso Salmon, Roasted Rosemary Potatoes and Fall Vegetable Medley	31
<b>Seared Georges Bank Diver Scallops</b> Lime and Basil Coconut Sauce, Roasted Turnips, Carrots, Sweet Potato, Chickpea Crepe	45
<b>Grilled Hawaiian Tuna</b> Sweet Chile Glaze, Grilled Bok Choy, Glass Noodle Okonomiyaki Cake, Grilled Pineapple	40
<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	49
<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>Lake Erie Walleye</b> Seared, Rosemary Roasted Potatoes, Fall Vegetable Medley	31

### 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*