

pier w

Since 1965

APPETIZERS AND SMALL PLATES

TODAY'S FRESH OYSTER SELECTION*

With Bloody Mary Cocktail Sauce and Cucumber Mignonette.... A.Q.



BLACKENED TILAPIA TACOS - Served with Avocado, Salsa, Micro Cilantro in a Crispy Wonton Shell	9
RUSTIC BRUSCHETTA - Chargilled Garlic Crostini, EVOO, Laura Chenel Goat Cheese, Roasted Tomato Basil Salad	7
SHRIMP COCKTAIL - Colossal Gulf White Shrimp with Classic and Bloody Mary Cocktail Sauces	14.5
GULF SHRIMP TEMPURA - Crispy Vegetables, Spicy Aioli	8
BRAISED ANGUS BEEF SHORT RIB PIEROGIES - Caramelized Cippolini Onion Jus.....	8
SEARED CRAB CAKES - Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce	12.5
CALAMARI FRITTI - Served with Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip	10
CLAM CHOWDER - New England Style With Freshly Steamed Manila Clams	cup..... 4.5 bowl..... 6.5
LOBSTER BISQUE - Our Creamy Classic With Fresh Maine Lobster and Brandy.....	9.5
CHOPPED SALAD - Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Avocado, Tomatoes, Haricot Verts, Scallions, Herb Parmesan Dressing	7.5
MESCLUN GREENS SALAD - Heirloom Tomatoes, Balsamic Vinaigrette, Hearth Roasted Laura Chenel Chevre Crostini	4.5
SUMMER VEGETABLE SALAD - Eggplant, Zucchini, Sweet Peppers and Petite Greens, Tarragon Vinaigrette	8.5



ICED SEAFOOD TOWER*

Gulf Shrimp, King Crab Legs, Selected Oysters, Chilled Mussels, Smoked Mussels, Maine Lobster Salad, per person.... 19 (2 person minimum)

SIMPLY PREPARED FRESH SEAFOOD

The Following are Simply Prepared with Extra Virgin Olive Oil, Braised Spinach and Hearth Oven Roasted Fingerling Potatoes

DIVER SCALLOPS* - Pan Seared.....	30	GREAT LAKES WALLEYE - Pan Seared.....	27
NORWEGIAN SALMON* - Grilled.....	25	TILAPIA FILLET - Sautéed.....	18
HAWAIIAN BIG EYE TUNA* - Grilled	30	ALASKAN WILD HALIBUT - Pan Seared.....	30
NEW ENGLAND COD - Oven Roasted	19		

SPECIALTIES

BASIL SEARED HAWAIIAN BIG EYE TUNA* - Potato and Leek Tart, Tomato Jam, Sweet Onion Coulis and Basil Oil	32
PAN ROASTED ALASKAN WILD HALIBUT - Asparagus and Wild Mushroom Saute	31
PISTACHIO ALMOND CRUSTED TILAPIA - Garlic Mashed Potatoes, Sautéed Summer Squash and Honey Lavender Butter	19
DIVER SCALLOPS PICCATA* - With Braised Organic Spinach, Crispy Carrots	30
WALLEYE TEMPURA - Great Lakes Walleye Fillet, Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu.....	27
HEARTH OVEN ROASTED CEDAR PLANK SALMON* - With Braised Organic Spinach and Roasted Fingerling Potatoes	27
PIER W'S FAMOUS BOUILLABaisse - Fresh Fish, Top Neck Clams, Shrimp and Mussels in a Saffron Tomato Broth with Oven Roasted Garlic Crostini and Rouille	27
SHRIMP SCAMPI ARRABIATA - Bucatini Pasta, Spicy Tomato Sauce.....	21
FRESH LOBSTER PAPPARDELE - Chunks of Fresh Maine Lobster, Fresh Pappardele, Roasted Red Peppers, Haricot Verts, Light Cognac Cream Sauce.....	30
14 oz. USDA PRIME CENTER CUT STRIP STEAK* - Red Wine Sauce with Braised Spinach and Hearth Oven Roasted Yukon Gold Potatoes.....	39
FILET MIGNON* - Red Wine Sauce with Braised Spinach and Hearth Oven Roasted Yukon Gold Potatoes 9oz - 35 6oz	29
SURF and TURF* - Filet Mignon and Single Maine Lobster Tail with Mild Paprika Butter	39
SEARED CHICKEN - Bacon and Goat Cheese Polenta, Veal Jus, Kumquat Marmalade	20

*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.

For your convenience parties with 6 or more an 18% Gratuity will be added to the check

REGAN REIK - EXECUTIVE CHEF

G. ESPEJEL - GENERAL MANAGER