

## TODAY'S FRESH OYSTER SELECTION

*Identity Assured*

Horseradish Cocktail Sauce  
and Mango Cucumber Relish

1/2 Dozen 15 Dozen 27 Sampler 18

## ICED SEAFOOD TOWER

Jumbo Gulf Shrimp, Poached Lobster,  
Selected Oysters,

Chilled Mussels, Lump Crab Salad

42 (serves 3 to 4 people)

## APPETIZERS & SMALL PLATES

**Tilapia Tacos** . . . . . 9

With Avocado, Salsa, Micro Cilantro  
in a Crispy Wonton Shell

**+Shrimp Cocktail** . . . . . 14.5

Colossal Gulf Shrimp with Classic  
Horseradish Cocktail Sauce

**Fried Blue Point Oysters** . . . . . 9

Lemon Panko, Pickled Vegetables

**Prince Edward Island Mussels** . . . . . 9

Garlic & White Wine Broth, Bacon, Crostini

**Calamari Fritti** . . . . . 10

Served with Gremolata, Siracha Aioli,  
Sweet Spicy Tamarind Dip

**Braised Angus Beef Short Rib**

**Pierogies** . . . . . 8

Caramelized Cippolini Jus

**Seared Crab Cakes** . . . . . 12.5

Pan Seared Lump Blue Crab Cake,  
Herbed Tartar Sauce

**Rustic Bruschetta** . . . . . 7

Chargrilled Garlic Crostini, Extra Virgin  
Olive Oil, Laura Chenel Goat Cheese,  
Roasted Tomato Basil Salad

**Pier W Sampler (Serves 2)** . . . . . 19

Assortment of Beef Short Rib Pierogies,  
Petite Crab Cakes, Rustic Bruschetta and  
Cajun Roasted Gulf Shrimp

**Maine Lobster Tempura Sushi Roll** . 13.5

Ponzu, Watercress, Sweet Thai Chillies

## SOUP & SALAD

**Clam Chowder** . . . . . Cup 4.5/Bowl 6.5

New England Style with Freshly  
Steamed Manila Clams

**Lobster Bisque** . . . . . 9.5

**Daily Soup Selection** . . . Cup 3.5/Bowl 5

**+Autumn Greens Salad** . . . . . 7

Boston Butter, Circus Frisee,  
Belgian Endive, Poached Apples, Honey  
Goat Cheese Vinaigrette and Candied  
Walnuts

**+Chopped Salad** . . . . . 6

Chilled Iceberg Lettuce, Applewood Smoked  
Bacon, Cucumber, Tomatoes, Haricot Verts,  
Avocado, Scallions and  
Herb Parmesan Dressing

**+Wood Roasted Heirloom**

**Beet Salad** . . . . . 11

With Blue Goat Cheese, Marinated  
Watermelon, Aged Balsamic Vinegar,  
Dill Oil and Red Shiso

\*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.

## FROM THE WATER

**+Hearth Oven Roasted Cedar Planked Organic Style Salmon** . . . . . 27  
With Braised Organic Spinach and Rosemary Roasted New Potatoes

**Pistachio Almond Crusted Tilapia** . . . . . 22

Lavender Honey Butter, Garlic Mashed Potatoes

**Fresh Lobster Pappardelle** . . . . . 28

Chunks of Fresh Maine Lobster, Fresh Pappardelle, Roasted Red Peppers,  
Haricot Verts, Light Cognac Cream Sauce

**Walleye Tempura** . . . . . 26

Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu

**Pan Roasted North Atlantic Haddock** . . . . . 30

Lobster Mashed Potatoes, Asparagus, Lemon Butter and Lobster Sauce,  
Sweet Bell Pepper Brunoise

**+Jumbo Georges Bank Seared Diver Scallops\*** . . . . . 33

Scalloped Potato, Butternut Squash and Bartlet Pear, Pear Chutney

**+Blackened Hawaiian Mahi Mahi** . . . . . 25

Purple Peruvian Mashed Potatoes, Avocado Salsa

**Pier W's Famous Bouillabaisse** . . . . . 28

Fresh Fish, Top Neck Clams, Shrimp and Mussels in a Saffron Tomato Broth  
with oven Roasted Garlic Crostini and Rouille

**Crab Stuffed Gulf White Shrimp** . . . . . 30

Yukon Gold Mashed Potatoes, Haricot Verts, Lemon Butter Sauce

**Grilled South American Cobia** . . . . . 26

High in Omega Oils, with a Miso Glaze, Sticky Rice and Tempura Vegetables

**+Alaskan King Crab Legs (1.5 lbs.)** . . . . . 75

Drawn Butter, Hearth Oven Rosemary Roasted New Potatoes, Organic Spinach

### *Our Most Popular Additions to Any Entree*

Crab Stuffed Gulf White Shrimp (3) . . . 12 Lobster Tail (6oz) . . . 20 Crab Cake (2oz) . . . 6

### *Simply Prepared Fresh Seafood*

The following are simply prepared with extra virgin olive oil, braised spinach  
and hearth oven rosemary roasted new potatoes

**+Faroe Is. Organic Salmon\***Grilled 25 **+Diver Scallops\*** Pan Seared . . . . . 33

**+South American Cobia\*** Grilled . 25 **+Atlantic Haddock** Oven Roasted . 23

**+Great Lakes Walleye** Pan Seared. 28 **+Hawaiian Mahi Mahi** Grilled . . . . 25

## FROM THE LAND

**Hearth Roasted Amish Chicken** . . . . . 20  
Sherry and Crimini Mushroom Tart, Annie's Braised Collard Greens

**+Slow Roasted Pork Shoulder** . . . . . 21

Jalapeno and Bacon Polenta

**Vegetarian Tasting** . . . . . 19

Breaded Japanese Eggplant, Braised Escarole, Lemon & Thyme Gnocchi,  
Marinara Sauce, Reggiano Parmesan and Basil Oil

**+Braised Angus Beef Short Ribs** . . . . . 21

Slow Roasted with Garlic Mashed Potatoes, Confit Carrots, Aus Jus

**+Surf and Turf\*** . . . . . 45

Roasted Brussels Sprouts and Tourne Olivette Potatoes

**+Filet Mignon 7 oz./10 oz.\*** . . . . . 35/42

Roasted Brussels Sprouts and Tourne Olivette Potatoes

**+Filet Mignon Medallions\*** . . . . . 27

Sherry and Crimini Mushrooms, Asparagus, Garlic Mashed Potatoes

**+Prime Center Cut NY Strip Steak 14 oz.** . . . . . 42

Roasted Brussels Sprouts and Tourne Olivette Potatoes

+These menu items are Gluten Free

Regan Reik-Executive Chef / Mark Kawada-General Manager

*For your convenience, parties of 8 or more an 18% Gratuity will be added to the check*