

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Mango Cucumber Relish

½ Dozen 15 Dozen 27 Sampler 18

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	
Gulf Shrimp Tempura	12
Crispy Vegetables, Spicy Aioli	
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
Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce	
Rustic Bruschetta	7
Char-grilled 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	

SOUP & SALAD

Clam Chowder	Cup 4.5/Bowl 6.5
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, Candied Walnuts	
Chopped Salad	6
Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Verts, Avocado, Scallions and Herb Parmesan Dressing	

SPECIALTIES

Pistachio Almond Crusted Tilapia	13
Lavender Honey Butter, Yukon Gold Mashed Potatoes	
Walleye Tempura	15
Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu	
Hearth Oven Roasted Cedar Planked Organic Style Salmon	16
With Braised Organic Spinach and Fingerling Potatoes	
Trout ala Plancha	13
Pancetta, Watercress, Potatoes and Mustard Jus	
Filet Mignon 7 oz.*	26
Red Wine Sauce with Braised Spinach and Hearth Roasted Yukon Gold Potatoes	
Vegetarian Tasting	14
Breaded Japanese Eggplant, Braised Escarole, Lemon & Thyme Gnocchi,, Marinara Sauce, Reggiano	

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Seasonal Vegetable and Yukon Gold Mashed Potatoes
Daily Fresh Selection Available

Today's Special Sheet Lists Today's Selections

ENTREE SALADS

South Beach Salad	12
With Char-Grilled Chicken, Honey Mustard Cumin Vinaigrette, Grilled Papaya, Avocado, Bermuda Onion, Tomatoes, Cilantro	
Cedar Planked Hearth Roasted Salmon*	13
Hearts of Romaine, Lemon Parmesan Vinaigrette	
Grilled Chicken Piadina	12
Chopped Salad with Grilled Chestnut Farms Chicken Breast served on Hearth Roasted Flatbread	
Grilled Shrimp Salad	14
Hearts of Romaine, Lemon, Parmesan Vinaigrette	

SANDWICHES

Sandwiches are served with a Choice of Fresh French Fries, American Slaw

Surf & Turf Sliders*	13
Mini Maryland Crabcake, Reserve Angus Tillamook Cheddar Cheeseburgers	
Tempura North Atlantic Blue Cod Sandwich	12
Cole Slaw, Pickled Red Onion and Ginger Aioli	
Maine Lobster Sliders	18
Fresh Lobster Salad, Griddled New England Style	
Lemon Breaded Fried Blue Point Oyster Sandwich	10
Sourdough Bread, Lettuce, Tomato and Lemon Aioli	
Atlantic Salmon BLT	14
Atlantic Salmon Fillet, Crispy Pancetta, Heirloom Tomatoes, Herb Aioli, on Brioche Bun	
Pier W Club Sandwich	11
Smoked Turkey, Cheddar Cheese, Bacon, Avocado	
Angus Reserve Burger*	12
Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Housemade Fries, Tomatoes	

Regan Reik-Executive Chef | Mark Kawada-General Manager

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

*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.