

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Horseradish Cocktail Sauce
and Cucumber Mignonette

½ Dozen 15 Dozen 27 Sampler 18

APPETIZERS & SMALL PLATES

Grouper Tacos	9
With Avocado, Salsa, Micro Cilantro in a Crispy Wonton Shell	
Shrimp Cocktail	14.5
Colossal Gulf Shrimp with Classic Bloody Mary Cocktail Sauce	
Gulf Shrimp Tempura	9
Crispy Vegetables, Spicy Aioli	
Calamari Fritti	10
Served with Gremolata, Sriracha 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
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	

SOUP & SALAD

Clam ChowderCup 4.5/Bowl 6.5	
With Freshly Steamed Manila Clams	
Lobster Bisque	9.5
Daily Soup Selection . . .Cup 3.5/Bowl 5	
Local Greens Salad	5.5
Zeller's Farm Lettuce, Local Beefsteak, Tomatoes, Breaded Zucchini, Honey Goat Cheese Vinaigrette	
Chopped Salad	8
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	

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 Salmon	16
With Braised Organic Spinach and Fingerling Potatoes	
Shrimp Scampi Arrabiata	15
Bucatini Pasta, Spicy Tomato Sauce	
Filet Mignon 6 oz.*	21
Red Wine Sauce with Braised Spinach and Hearth Roasted Yukon Gold Potatoes	
Seasonal Mushroom Pizza	12
Fennel Puree, Laura Chenel Goat Cheese, Side Caesar Salad	
Vegetarian Tasting	14
Breaded Eggplant Parmesan, Braised Escarole, Sundried Tomato Gnocchi, Marinara Sauce, Reggiano	

Simply Prepared Fresh Seafood

With Extra Virgin Olive Oil, Sautéed Garlic Spinach and Herb Roasted 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	11
Chopped Salad with Grilled Chestnut Farms Chicken Breast served on Hearth Roasted Flatbread	
Grilled Shrimp Salad	13
Hearts of Romaine, Lemon, Parmesan Vinaigrette	
Grilled Flatiron Steak and Arugula Salad	19
Crispy Shallots, Heirloom Tomatoes, Aged Balsamic and Lemon Oil	

SANDWICHES

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

Surf & Turf Sliders*	12.5
Mini Maryland Crabcake, Reserve Angus Tillamook Cheddar Cheeseburgers	
Ahi Tuna Burger*	13
With Caramelized Onions, Special Sauce, Heirloom Tomatoes, Field Greens	
Maine Lobster Sliders	18
Fresh Lobster Salad, Griddled New England Style	
Grilled Honey Mustard Chicken	10.5
Crisp Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze, served on a Griddled Stirata Roll	
Atlantic Salmon BLT	14
Atlantic Salmon Fillet, Crispy Pancetta, Heirloom Tomatoes, Herb Aioli, on Brioche Bun	
Portabella Reuben Sandwich	11.5
Marinated Portabella Mushrooms, Homemade Sauerkraut, Basil Aioli, Thick Cut Hearth Baked Rye	
Angus Reserve Burger*	12
Char-Grilled served on a Toasted Buttered Challah Bun, Choice of Cheese, Housemade Fries, Tomatoes	

Regan Reik-Executive Chef | G Espejel-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.