

PIER 52

WATERFRONT DINING + BAR

Starters

HANGOVER TOTS - 18 GF

CRISPY TOTS, QUESO, CHEDDAR, GRILLED CORN DE GALLO, BLACK BEANS, COTIJA, SUNNY SIDE EGG, BACON, JALAPENO, CILANTRO LIME CREMA, CHIVES

AVOCADO TOAST - 15 V

HOUSE FOCACCIA, SMASHED AVOCADO, WHIPPED CHIVE CREAM CHEESE, PASTRAMI SMOKED SALMON, GARBANZO CRUMBLE, SOFT BOILED EGG, AGED BALSAMIC, EVO
GRILLED SWEETBREAD - 10
TEAR AND SHARE LOCAL MASSA SOLADA, CINNAMON WHIPPED HONEY BUTTER, SEASONAL FRUIT

Soups and Salads

HOUSE SEAFOOD CHOWDER - 11

LOBSTER BISQUE - 12 V

SMOKED CAESAR - 14

TOSSED ROMAINE, SHAVED PARMESAN, CROUTONS, SMOKED HOUSE CAESAR DRESSING

WATERMELON SALAD - 16 GF V

TENDER GREENS, SUMMER WATERMELON, CUCUMBER, RED ONIONS, FETA CHEESE, TOASTED PEPITAS, AGED BALSAMIC REDUCTION

ADD GRILLED CHICKEN 11 - ADD FAROE ISLAND SALMON 15 -
ADD GRILLED SHRIMP 15

VISIT US AT OUR PARTNER LOCATIONS:



Breakfast

CRAB CAKE BENEDICT – 25

JUMBO LUMP NEW ENGLAND CRAB CAKE, ARUGULA, POACHED EGG, CHIVE HOLLANDAISE, CRISPY SHALLOTS, LYONNAISE POTATOES

FLORENTINE BENEDICT - 21 V

ENGLISH MUFFIN, SAUTEED BABY SPINACH, CHARBROILED TOMATO JAM, CHIVE HOLLANDAISE, LYONNAISE POTATOES

QUICHE LORRAINE - 20

INDIVIDUALLY CRUSTED QUICHE LORRAINE, RENDERED BACON, HAM, SHARP CHEESES. SMALL GREEN SALAD, LYONNAISE POTATOES

NUTELLA RICOTTA CAKES - 18

FLUFFY LEMON RICOTTA SILVER DOLLAR PANCAKES, FRESH SEASONAL BERRIES, NUTELLA GLAZE, STRAWBERRIES, HOUSE GRANOLA

FRENCH TOAST DU JOUR-21

CHEFS FRENCH TOAST OF THE DAY

-ADD BOURBON VANILLA BEAN CUSTARD (2% ABV) - \$7

CHOURICO OMELET - 18 GF

MICHAELS CHOURICO, BELL PEPPERS, ONION, VERMONT SHARP CHEDDAR

VEGGIE EGG WHITE OMELETTE- 17 GF

EGG WHITE OMELETTE, SELECTION OF SEASONAL VEGETABLES, VERMONT CHEDDAR CHEESE, LYONNAISE POTATOES

CORNED BEEF HASH - 20

HOUSE BRINED CORNED BEEF HASH, 2 EGGS EASY, LYONNAISE POTATOES, SOURDOUGH

HASH BROWN WAFFLE - 14 GF V

BELGIUM STYLE HASH BROWNS

ADD \$ - BACON 3 - AVOCADO 3 - 2 EGGS ANY STYLE 4 -
CHEDDAR CHEESE 2 - CORNED BEEF 8-

Lunch

WAGYU BURGER - 24

HOUSE WAGYU GRIND, BRIOCHE BUN, FARMERS GREENS, RED ONIONS, SHARP VERMONT CHEDDAR, HERB AIOLI
ADD BACON 3 - ADD FRIED EGG 2 - SUB AMERICAN 3 -

FARMERS BREAKFAST SANDWICH - 20

CROISSANT, SCRAMBLED EGG, SHARP VERMONT CHEDDAR, COUNTRY STYLE SAUSAGE, SPINACH, HERB AIOLI

YELLOWTAIL BLT -23

GRILLED YELLOWTAIL FLOUNDER, BACON, FARMERS GREENS, FRESH CIABATTA ROLL, RIPENED TOMATO, RED ONIONS, RÉMOULADE, LEMON

STEAK & EGGS - 31 GF

12 OZ RIBEYE, 2 EGGS OF CHOICE, LYONNAISE POTATOES, SWEET PEPPER ROMESCO

CHICKEN & WAFFLES - 22

BUTTERMILK COUNTRY FRIED CHICKEN, WHOLE WHEAT BELGIUM, CANDIED BACON, ALEPPO, VERMONT MAPLE

FISH & CHIPS - 22

LIGHTLY BREADED NEW ENGLAND HADDOCK, HOUSE FRIES, COLESLAW, TARTAR, LEMON

SIDES

-SAUSAGE 6- -BACON 6 - SOURDOUGH SLICE 3- CROISSANT 5

PIER 52

HOURS +EVENTS

MONDAY-SATURDAY: 12PM-11PM
SUNDAY: 11AM-11PM

MONDAY: \$1 OYSTERS + BUBBLES
TUESDAY: \$15 TEQUILA FLIGHTS
WEDNESDAY: \$10 SUSHI
THURSDAY: APPY HOUR, 4-5PM @ THE BAR
SUNDAY: BRUNCH ON THE BAY!

LIVE MUSIC MON-THURS: 6-9PM
SUNDAY 11AM-2PM, 4-8PM

Raw Bar

OYSTERS - 4

SEASONAL SELECTION

LITTLENECKS - 3.5

UI2 SHRIMP COCKTAIL - 4

1/2LB JONAH CRAB CLAWS - 12

OYSTER SAMPLER - 38

12 ASSORTED OYSTERS FROM SEASONAL SELECTION

RAW BAR SAMPLER - 68

8 ASSORTED OYSTERS, 4 LITTLENECKS, 3 UI2 SHRIMP, 1/2 LB JONAH CLAWS

Sushi

CALIFORNIA ROLL - 16

KANI, AVOCADO, CUCUMBER, TOASTED SESAME, SPICY KEWPIE, PANKO, SOY PAPER, TOBIKO

SPICY TUNA CRUNCHY ROLL - 18

SPICY TUNA, AVOCADO, CUCUMBER, UNAGI, JALAPENOS, PANKO

SHRIMP TEMPURA - 17

TEMPURA BATTERED SHRIMP, AVOCADO, CUCUMBER, UNAGI, SPICY KEWPIE, CHIVES

SPICY SALMON - 18

FAROE ISLAND SALMON, AVOCADO, CUCUMBER, SPICY KEWPIE, KIZAMI FLAKES, TOBIKO

SIDE OF WAKAME - 10 v

Brunch Drinks

BUCKET O’ PROSECCO - 60

5, 187ML BOTTLES OF CUPCAKE PROSECCO

ADD A CARAFE OF: OJ, CRAN, PINEAPPLE, \$2

MIMOSA - 13

ORANGE, PINEAPPLE, CRANBERRY

TIKI MIMOSA - 14

MALIBU COCONUT, PINEAPPLE, PROSECCO, SPLASH OF GRENADINE

TEQUILA SUNRISE MIMOSA - 14

TEQUILA BLANCO, ORANGE, GRENADINE

APEROL SPRITZ - 14

APEROL, PROSECCO, SODA WATER

CITRUS LEMONADE SPRITZ -15

GREY GOOSE CITRUS VODKA, APEROL, LEMON, GRAPEFRUIT, SODA

HUGO SPRITZ - 15

ELDERFLOWER, PROSECCO, SODA, MINT

LIMONCELLO SPRITZ - 14

LIMONCELLO, ELDERFLOWER, LEMON, SODA

ESPRESSO MARTINI - 15

SKYY ESPRESSO VODKA, BORGHETTI, ESPRESSO, BAILEYS

MAKE IT A 32OZ. SOUVENIR SHAKER!

WAKE ME UP WHISKEY - 15

SCREWBALL PEANUT BUTTER WHISKEY, WHITE CREME DE CACAO, ICED COFFEE, WHIPPED CREAM

PRIVATE EVENT COORDINATOR:
TIFFANY PARKINGTON
EVENTS@TIPSYRESTAURANTS.COM