

PIER 52

WATERFRONT DINING + BAR

Starters

CRAB NACHOS - 18

JUMBO LUMP CRAB, CREAM CHEESE, SHARP CHEDDAR, WONTON CHIPS, CHIVES, SESAME, SWEET CHILI

POKE TUNA - 18 GF

CRISPY RICE CAKES, SMASHED AVOCADO, CUCUMBER, JALAPENOS, RED ONION, SESAME SEEDS, TOBIKO

OCTOPUS - 20 GF

SEARED TENDER TENTACLES, NEW POTATOES, RENDERED MICHAELS CHOURICO, PAN JUS, LEMON

LITTLENECKS - 18

NEW ENGLAND LITTLENECKS, TOMATO AND CLAM BROTH, GARLIC, SHALLOTS, BABY SPINACH, LEMON, BASIL, FOCACCIA

CHARCUTERIE SPREAD - 22

ASSORTMENT OF IMPORTED AND DOMESTIC CHEESE AND DELI, SEASONAL NUT AND BERRIES, FOCACCIA CROUTON

CALAMARI - 18

LIGHTLY BREADED RINGS AND TENTACLES, RENDERED MICHAELS CHOURICO, PICKLED CHERRY PEPPERS, HOUSE MARINARA

ZUCCHINI CHIPS - 16 GF V

CRISPY ZUCCHINI CHIPS, TZATZIKI, DILL, LEMON

FRIED MOZZARELLA - 20

IN-HOUSE BREADED MOZZARELLA, PRESERVED TOMATO TAPENADE, BASIL PESTO, BALSAMIC, PARMESAN, MARINARA

FOCACCIA - 10 V

HOUSE FOCACCIA, COMPOUND BUTTER

Raw Bar

SERVED WITH JALAPENO CUCUMBER MIGNONETTE AND COCKTAIL SAUCE

OYSTERS - 3.5

SEASONAL SELECTION

LITTLENECKS - 3

U12 SHRIMP COCKTAIL - 4

1/2LB JONAH CRAB CLAWS - 12

RAW BAR SAMPLER - 64

8 ASSORTED OYSTERS, 4 LITTLENECKS, 3 U12 SHRIMP, 1/2 LB JONAH CLAWS

Sushi

SERVED WITH PICKLED GINGER AND WASABI

CALIFORNIA ROLL - 15

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

SPICY TUNA CRUNCHY ROLL - 17

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

SHRIMP TEMPURA - 16

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

SPICY SALMON - 17 GF

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

SIDE OF WAKAME - 10 V

Soups and Salads

HOUSE CLAM CHOWDER - 10

LOBSTER BISQUE - 10

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 10 - ADD FAROE ISLAND SALMON 14 - ADD GRILLED SHRIMP 14 - ADD STEAK TIPS 20

Sandwiches

SERVED WITH FRIES AND A PICKLE

WAGYU BURGER - 23

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

YELLOWTAIL BLT - 23

GRILLED YELLOWTAIL, BACON, FARMERS GREENS, BRIOCHE BUN, RIPENED TOMATO, RED ONIONS, REMOULADE, LEMON

SZECHUAN CRISPY CHICKEN SANDWICH - 19

SZECHUAN CHILI BREADED CHICKEN BREAST, BRIOCHE BUN, FARMERS GREENS, HERB AIOLI

BLACK BEAN BURGER - 16 V

HOUSE VEGGIE GRIND, RED PEPPER, FARMERS GREENS, BRIOCHE BUN, HERB AIOLI

FISH TACOS - 18

FLOUR TORTILLA, GRILLED HADDOCK, CORN SALSA, COTIJA, RED CABBAGE, JALAPENO, CHIPOTLE CREMA

Sea

BAKED HADDOCK - 26

BAKED NEW ENGLAND HADDOCK WITH RITZ CRUMB CRAB STUFFING, NEW POTATOES, HARICOT VERTS, TOMATO AND CLAM BROTH

FISH & CHIPS - 22

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

SALMON CHILE LIME BOWL - 27 GF

8OZ FAROE ISLAND CHARBROILED SALMON, COCONUT RICE, RED PEPPERS, AVOCADO, CUCUMBER, ROASTED CAULIFLOWER, PUFFED FORBIDDEN RICE, LIME, CHIPOTLE CREMA

WHOLE BRANZINO - MKT GF

WHOLE ROASTED BRANZINO, CITRUS AND TOMATO SALAD, ROASTED NEW POTATOES, LEMON

SWORDFISH SKEWERS - 23 GF

CHILE LIME GLAZED SWORDFISH, COCONUT RICE, PINEAPPLE SALSA, SWEET PEPPER ROMESCO

SHRIMP ALLA CREMA DI SCAMPI - 26

SEARED SHRIMP, LITTLENECKS, FRESH LINGUINE, MARJORAM CREAM, BLISTERED CHERRY TOMATOES, BABY SPINACH

WHOLE BAKED LOBSTER - MKT

1.5 LB NEW ENGLAND LOBSTER, RITZ CRUMB CRAB STUFFING, CITRUS AND TOMATO SALAD, ROASTED NEW POTATOES, LEMON

Land

STEAK TIPS - 34 GF

14OZ BOURBON MARINATED STEAK TIPS, ROASTED NEW POTATOES, ROSEMARY CARROTS, PICKLED MUSTARD SEEDS, AU POUIVRE

GRILLED RIBEYE - 38 GF

14OZ PRIME CUT CHARBROILED, ROASTED GARLIC MASHED POTATOES, HARICOT VERTS, SWEET PEPPER ROMESCO

CHICKEN RIGATONI - 28

GRILLED CHICKEN, FRESH RIGATONI, BASIL PESTO, FRESH PEAS, PRESERVED TOMATO, CRISPY COPPA THREADS, SHAVED PARMESAN, SPICED GARBANZO CRUMB

QUINOA VEGGIE BUDDHA BOWL - 21 GF VEGAN

MARINATED TOFU, INCA RED QUINOA, FRESH PEAS, CORN SALSA, ROASTED CAULIFLOWER, BABY SPINACH, RED PEPPER, SPICED GARBANZO CRUMB, LEMON VINIAGERETTE
ADD GRILLED CHICKEN 10 - ADD FAROE ISLAND SALMON 14 - ADD GRILLED SHRIMP 14

SIDES

ROASTED GARLIC MASHED POTATOES 5

ROASTED NEW POTATOES 5

COCONUT RICE 4

FRIES 5

HARICOT VERTS 5

ROASTED CARROTS 5

ROASTED CAULIFLOWER 4

SIDE CAESAR 6

Dessert

CHEF'S CHOICE - SEASONAL
PLEASE ASK YOUR SERVER FOR DETAILS

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THE TIPSY SEAGULL

MORGAN'S CANTINA

SEAGULL SCOOPS ICE CREAM

TAKE A RIDE ON THE FALL RIVER WATER TAXI

