

PIER 52

WATERFRONT DINING + BAR

Starters

CRAB NACHOS - 19

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

POKE TUNA - 19 GF

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

OCTOPUS - 21 GF

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

LITTLENECKS - 19

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

CHARCUTERIE SPREAD - 23

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

CALAMARI - 19

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

ZUCCHINI CHIPS - 17 GF V

CRISPY ZUCCHINI CHIPS, TZATZIKI, DILL, LEMON

FRIED MOZZARELLA - 21

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

FOCACCIA - 11 V

HOUSE FOCACCIA, COMPOUND BUTTER

Raw Bar

SERVED WITH JALAPENO CUCUMBER MIGNONETTE AND COCKTAIL SAUCE

OYSTERS - 4

SEASONAL SELECTION

LITTLENECKS - 4

UI2 SHRIMP COCKTAIL - 5

1/2LB JONAH CRAB CLAWS - 13

RAW BAR SAMPLER - 68

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

Sushi

SERVED WITH PICKLED GINGER AND WASABI

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 GF

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

SIDE OF WAKAME - 11 V

Soups and Salads

HOUSE CLAM CHOWDER - 11

LOBSTER BISQUE - 11

SMOKED CAESAR - 15

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

WATERMELON SALAD - 17 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 - ADD STEAK TIPS 21

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 - 27

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

FISH & CHIPS - 23

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

SALMON CHILE LIME BOWL - 28 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 - 24 GF

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

SHRIMP ALLA CREMA DI SCAMPI - 29

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 - 35 GF

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

GRILLED RIBEYE - 39 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 - 22 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 11 - ADD FAROE ISLAND SALMON 15 - ADD GRILLED SHRIMP 15

SIDES

ROASTED GARLIC MASHED POTATOES 6
ROASTED NEW POTATOES 6
COCONUT RICE 5
FRIES 6
HARICOT VERTS 6
ROASTED CARROTS 6
ROASTED CAULIFLOWER 5
SIDE CAESAR 7

Dessert

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

Visit our Other Locations:

THE TIPSY SEAGULL
MORGAN’S CANTINA
SEAGULL SCOOPS ICE CREAM

TAKE A RIDE ON THE FALL RIVER WATER TAXI

