

PIER 52

WATERFRONT DINING + BAR

Starters

HANGOVER TOTS - 17 GF

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

AVOCADO TOAST - 14 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 - 10

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 10 - ADD FAROE ISLAND SALMON 14

- ADD GRILLED SHRIMP 14

VISIT US AT OUR PARTNER LOCATIONS:

Tipsy Seagull
DOCKSIDE PUB

Morgan's
CANTINA

Breakfast

CRAB CAKE BENEDICT - 24

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

FLORENTINE BENEDICT - 20 V

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

QUICHE LORRAINE - 19

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

NUTELLA RICOTTA CAKES - 17

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 - 17 GF

MICHAELS CHOURICO, BELL PEPPERS, ONION, VERMONT SHARP CHEDDAR

VEGGIE EGG WHITE OMELETTE- 16 GF

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

CORNED BEEF HASH - 19

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

HASH BROWN WAFFLE - 13 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 - 23

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 - 19

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

YELLOWTAIL BLT - 22

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

STEAK & EGGS - 30 GF

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

CHICKEN & WAFFLES - 21

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 5- -BACON 5 - 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 - Starts at 12pm

OYSTERS - 3.5

SEASONAL SELECTION

LITTLENECKS - 3

U12 SHRIMP COCKTAIL - 4

1/2LB JONAH CRAB CLAWS - 12

OYSTER SAMPLER - 38

12 ASSORTED OYSTERS FROM SEASONAL SELECTION

RAW BAR SAMPLER - 58

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

Sushi - Starts at 12pm

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

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

SIDE OF WAKAME - 10 V

Brunch Cocktails

BUCKET O' PROSECCO - 55

5, 187ML BOTTLES OF CUPCAKE PROSECCO

ADD JUICE: ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, PASSIONFRUIT +2

GARLIC BLOODY MARY

HOUSE INFUSED GARLIC VODKA, SAVORY TOMATO BLEND

MAKE IT SPICY WITH POBLANO LIQUEUR +1

ADD SHRIMP +3 ADD BACON +2

MIMOSA

ORANGE, PINEAPPLE, CRANBERRY, GRAPEFRUIT, OR PASSIONFRUIT

TIKI MIMOSA

MALIBU COCONUT, PINEAPPLE, PROSECCO, SPLASH OF GRENADINE

SOLEIL 75

GIN, PASSIONFRUIT, PROSECCO

APEROL SEA BREEZE

APEROL, CRANBERRY, GRAPEFRUIT, PROSECCO, SODA

SUNRISE SPRITZ

GREY GOOSE CITRON VODKA, YUZU, PINEAPPLE, PROSECCO, SODA

HUGO TWIST

EMPRESS CUCUMBER-LEMON GIN, ST-GERMAIN, LEMON, SIMPLE, PROSECCO, MINT

PIER PRESSURE

PATRÓN, CHILI LIQUEUR, MANGO, LIME, TAJIN

ISLAND LATTE

MALIBU COCONUT, BANANA, IRISH CREAM, COLD BREW, WHIPPED CREAM

WAKE ME UP WHISKEY

SCREWBALL PEANUT BUTTER WHISKEY, IRISH CREAM, CHOCOLATE, COLD BREW, WHIPPED CREAM

PRIVATE EVENT COORDINATOR:
TIFFANY PARKINGTON
EVENTS@TIPSYRESTAURANTS.COM