

PIER 52

WATERFRONT DINING + BAR

Starters

CRAB NACHOS 18.

JUMBO LUMP CRAB, CREAM CHEESE, SHARP CHEDDAR, WONTON CHIPS, CHIVES

EGGPLANT 16. V

GRILLED CHINESE EGGPLANT, CHARRED SHISHITO PESTO, HERBED RICOTTA, CHERRY TOMATOES, HAZELNUT GREMOLATA, BALSAMIC REDUCTION

SCALLOPS 23. GF

U12 SEA SCALLOPS, EDAMAME & MINT SUCCOTASH, SPICED SEASONAL SQUASH, CARROT, BRUSSELS, RENDERED BACON

LITTLENECKS 17.

NEW ENGLAND LITTLENECKS, RENDERED CHOURICO, CHABLIS, FENNEL, BLISTERED PEARL ONIONS, LEMON, FOCACCIA

BRIE 23. V

ENCRUSTED BAKED BRIE, FIG CHUTNEY, PRETZEL BITES CANDIED WALNUTS, HOT HONEY, HOUSE CROSTINI

EGGROLLS 14. V

HAND ROLLED VEGETABLE EGGROLLS, CABBAGE, GINGER SOY REDUCTION, SWEET CHILI

FOCACCIA 10.

HOUSE FOCACCIA, COMPOUND BUTTER

Raw Bar

SERVED WITH JALEPENO CUCUMBER MIGNONETTE AND COCKTAIL SAUCE

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

SERVED WITH PICKLED GINGER AND WASABI

CALIFORNIA ROLL 15.

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

SPICY TUNA CRUNCHY ROLL 17.

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

SHRIMP TEMPURA 16.

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

ROLL OF THE DAY 16.

INQUIRE WITH YOUR SERVER

SUSHI SAMPLER 28.

CALIFORNIA ROLL, SPICY TUNA, SHRIMP TEMPURA, AND ROLL OF THE DAY

SIDE OF WAKAME 10. GF/VEGAN

Soups and Salads

HOUSE SEAFOOD CHOWDER 10.

BUTTERNUT BISQUE 10. GF

CAESAR 14.

FRESH ROMAINE, SHAVED PARMESAN, CROUTONS, CALABRIAN CAESAR DRESSING

GALA SALAD 16. V/GF

FARMERS GREENS, CRISP GALAS, WALNUTS, DRIED CRANBERRIES, RED ONIONS, CRUMBLED GOAT CHEESE, MAPLE VIN

SALAD ADDITIONS

GRILLED CHICKEN 7 - FAROE ISLAND SALMON 12 - GRILLED SHRIMP 14 - STEAK TIPS 17

Sandwiches

SERVED WITH FRIES AND A PICKLE

52 BURGER 20.

PRIME CUT BEEF, BRIOCHE BUN, FARMERS GREENS, RED ONIONS, SHARP VERMONT CHEDDAR, HERB AIOLI
ADD BACON 2.5 - ADD FRIED EGG 2 - SUB BLUE CHEESE 3

CHICKEN PARM SANDWICH 18.

CRISPY BREADED CHICKEN, BRIOCHE BUN, HOUSE MARINARA, HERBED RICOTTA, PROVOLONE CHEESE

SHORT RIB MELT 21.

SHERRY BRAISED SHORT RIBS, GRIDDLED ONIONS, PROVOLONE, CIABATTA

Sea

BAKED HADDOCK 26.

8OZ BAKED NEW ENGLAND HADDOCK WITH RITZ CRUMB STUFFING, NEW POTATOES, SHRIMP, SCAMPI SAUCE,
BRUSSELS SPROUTS

FISH & CHIPS 21.

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

SALMON 27. GF

CHARBROILED FAROE ISLAND SALMON, COCONUT RICE, ROASTED BRUSSELS, CARAMELIZED FENNEL

WHOLE BRANZINO - MKT GF

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

STUFFED JUMBO SHELLS - 21 V

RICOTTA STUFFED CONCHIGLIE, BABY SPINACH, SEASONAL SQUASH, BLISTERED TOMATOES, ROASTED GARLIC
ALFREDO, SHAVED PARM

TWIN TAIL LOBSTER FRITES - MKT GF

TWO STEAMED LOBSTER TAILS, BLACKENED FRIES, PERI PERI, RENDERED CHOURICO, HOT PEPPER

Land

STEAK TIPS 30. GF

14OZ BOURBON MARINATED STEAK TIPS, DEMI, ROASTED GARLIC MASHED POTATOES, WILD MUSHROOMS

GRILLED RIBEYE 36 GF

CHARBROILED 14OZ RIBEYE, SHERRY CABBAGE, SPICED SEASONAL SQUASH, CRISPY NEW POTATOES, TUMERIC
ONIONS, BAGNA CAUDA BUTTER

BOLOGNESE 22

FRESH PAPPARDELLE PASTA, CLASSIC BOLOGNESE, MUSHROOMS, HERBED RICOTTA, SHAVED PARMESAN, BASIL

COCONUT CURRY BOWL 21 V/GF

COCONUT RICE, THAI RED CURRY, SEASONAL SQUASH, BRUSSELS, RED PEPPER, ROASTED CAULIFLOWER, PUFFED
GRAINS

ADD GRILLED CHICKEN 7 - ADD FAROE ISLAND SALMON 12 - ADD GRILLED SHRIMP 14

SIDES

ROASTED GARLIC MASHED POTATOES 5. ROASTED NEW POTATOES 5. COCONUT RICE 4. FRIES 4.

SEASONAL SQUASH 5. BRUSSEL SPROUTS 5. ROASTED CAULIFLOWER 5. SIDE CAESAR 6.

Dessert

CHEF'S CHOICE - SEASONAL

PLEASE ASK YOUR SERVER FOR DETAILS

Head Chef:

DARYN ANDRADE