

PIER 52

WATERFRONT DINING + BAR

Starters

HANGOVER TOTS 17.

CRISPY TOTS, QUESO, CHEDDAR, GRILLED CORN AND BLACK BEAN DE GALLO, COTIJA, OVER EASY EGG, BACON, JALAPENO, CHIPOTLE CREMA, CHIVES

AVOCADO TOAST 14.

SOURDOUGH, SMASHED AVOCADO, SMOKED PASTRAMI SALMON, CHILE FLAKES, CHIVE CREAM CHEESE, SOFT BOILED EGG, DILL, EVERYTHING SEASONING

PETITE CINNAMON ROLLS 19.

MINI HOUSE-MADE CINNAMON ROLLS, BROWN BUTTER FROSTING, CANDIED BACON, SEASONAL FRUIT, GRILLED APRICOTS, HOUSE GRANOLA - SERVES 2

LOBSTER BISQUE 9.

HOUSE SEAFOOD CHOWDER 10.

Breakfast

CRAB CAKE BENEDICT 26.

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

QUICHE LORRAINE 19.

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

BLUEBERRY MATCHA CAKES 16. V

FLUFFY LEMON RICOTTA SILVER DOLLAR PANCAKES, FRESH BLUEBERRIES, MATCHA MAPLE GLAZE, HOUSE GRANOLA

FRENCH TOAST DU JOUR 21.

CHEF'S FRENCH TOAST OF THE DAY

-ADD VANILLA ICE CREAM 4-

CHOURICO OMELET 16. GF

MICHAEL'S CHOURICO, BELL PEPPERS, ONION, VERMONT SHARP CHEDDAR

FARMERS "PHILLY" 15. GF

EGG WHITE OMELET, SMOTHERED PHILLY STYLE MUSHROOMS, CHARBROILED PEPPERS AND ONIONS, AMERICAN CHEESE, CHIPOTLE CREMA, LYONNAISE POTATOES

SOFRITA HASH 15. V

HOUSE SOYRIZO SOFRITAS HASH, 2 EGGS EASY, LYONNAISE POTATOES, FOCACCIA POINTS

Sides

-SAUSAGE 5- -BACON 5-

Salads

CAESAR 14. V

FRESH ROMAINE, SHAVED PARMESAN, CROUTONS, HOUSE CAESAR DRESSING

APRICOT SALAD 15. V GF

GRILLED MARINATED SEASONAL APRICOTS, FARMERS GREENS, FETA CHEESE, RED ONIONS, RADISH, TOASTED PINE NUTS, LEMON VINAIGRETTE

ADD GRILLED CHICKEN 7 - ADD FAROE ISLAND SALMON 12 -

Lunch

52 BURGER 20.

PRIME CUT BEEF, BRIOCHE BUN, FARMERS GREENS, RED ONIONS, SHARP VERMONT CHEDDAR, HERB AIOLI

SPICY CHICKEN SANDWICH 18.

COUNTRY FRIED SPICY CHICKEN, BRIOCHE BUN, FARMERS GREENS, ONIONS, AVOCADO CASHEW CREMA

STEAK & EGGS 30.

12 OZ RIBEYE, LYONNAISE POTATOES, 2 EGGS, PICKLED PEPPER, CHILI CRISP

CHICKEN & WAFFLES 22.

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

FISH & CHIPS 21.

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

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WATERFRONT DINING + BAR

The Raw Bar - served at 12:00pm

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

CALIFORNIA ROLL - 15

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

SPICY TUNA - 17 GF

SPICY TUNA, AVOCADO, CUCUMBER, UNAGI, JALAPENOS

COCONUT SHRIMP TEMPURA - 16

TEMPURA BATTERED SHRIMP, AVOCADO, CUCUMBER, TOASTED
COCONUT, CHIVES, SWEET CHILI, PINEAPPLE SALSA

ROLL OF THE DAY - 16

SUSHI SAMPLER - 28

CALIFORNIA ROLL, SPICY TUNA, SHRIMP TEMPURA, AND SPICY
SALMON

SIDE OF WAKAME - 10 V

Brunch Cocktails

BUCKET O' PROSECCO - 55

5, 187ML BOTTLES OF FREIXENET PROSECCO
ADD A CARAFE OF: OJ, CRAN, PINEAPPLE, \$2

FREIXENET PROSECCO ROSE - 12

187ML

MIMOSA - 11

ORANGE, PINEAPPLE, CRANBERRY

TIKI MIMOSA - 13

MALIBU COCONUT, PINEAPPLE, PROSECCO, SPLASH OF GRENADINE

TEQUILA SUNRISE MIMOSA - 13

PATRON, ORANGE JUICE, SPLASH OF GRENADINE

COWGIRL MIMOSA - 13

JAMESON ORANGE, PROSECCO

PEACH BELLINI - 12

FRESH PEACH PUREE, PROSECCO

APEROL SPRITZ - 12

APEROL, PROSECCO, SODA WATER

WAKE ME UP WHISKEY - 13

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

LALLIER ROSÉ BRUT GRAND CRU CHAMPAGNE - 90

MOËT & CHANDON IMPÉRIAL BRUT CHAMPAGNE - 115

Build Your Own Bloody Mary! - 14

SERVED WITH GREY GOOSE VODKA, CELERY STALKS & GREEN OLIVES. TOP IT OFF WITH ONE OR ALL OF THE FOLLOWING:

CANDIED BACON - 3

SHRIMP COCKTAIL - 4

CORN BREADED CHICKEN FINGER - 4

CHILLED SNOW CRAB CLAW - 4

ANTIPASTO SKEWER - 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

A 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO ANY GROUP LARGER THAN 6

SUSHI IS MADE TO ORDER AND WILL BE PRESENTED WHEN IT IS READY, WHICH MAY BE BEFORE OR AFTER ENTREES