

SNACKS

Elote Adobo Grilled Corn Dip, Tortilla Chips VG, GF	8
Snack Bacon Brown-sugar Glazed, Thick-cut, Local GF	8
Caprese Toast Buffalo Mozz, Tomato, Aged Balsamic VG	8
Tuna Poke Sushi Grade Tuna, Avocado, Lotus Root Chips.	14
Chips & Guacamole VG, GF	6
Spreads Roasted Pepper, Ricotta & Pesto with Tuscan Bread VG	9
Fried Brussels Sprouts Pancetta GF	7
Fried Cheese Curds Spiced Tomato Sauce VG	9
Basket Fries Calabrian Aioli GF, VG	5
South Philly Fries Sausage & Peppers, Housemade "Whiz" GF	9
Crispy Chicken Wings Dry Rub, Buttermilk Ranch GF	9
Mint Infused Watermelon Creamy Feta, Shaved Red Onion GF, VG	8
Lyonnais Salad Chicken, Bacon, Asparagus, Poached Egg GF	12
Classic Caesar Salad White Anchovies.	8

FOOD



RAW BAR

Oysters on the Half Shell	18
Shrimp Cocktail	12
Peekytoe Crab Salad	18
Sampler	29
Try Them All GF	

SANDWICHES

Fried Fish Tartar Sauce	11
Fried Oyster Mushrooms Remoulade VG	9
Short Rib Cheesesteak Housemade "Whiz", Wit	9
Roast Pork Broccoli Rabe, Sharp Provolone	8
Maine Lobster Roll Tarragon Aioli	16
Crab Cake Spicy Slaw, Lemon Mayo, Chips	15
Grilled Chicken Pesto, Asiago, Chips	8
Backyard Burger Crispy Onions, Cooper American, Chips.	8
Pier Burger Double Patty, Bacon, Guacamole, Chips	12
Vegan Burger Beet, Farro V	8

SWEETS

Banana Split	7
Strawberry Ice Cream GF, VG	
Ice Cream Sandwich	5
Vanilla or Pistachio Ice Cream VG	

CHEF'S MENU

In the featured chef's section, Chef Jim Burke created dishes that he would serve if hosting a backyard barbecue with his friends.

ANTIPASTI

Saffron Arancini Fried Risotto stuffed with Lamb Ragu	10
Prosciutto & Grilled Melon GF	10
Burrata Toast Honey Roasted Apples, Sage VG	11
Gnocchi Gratin Creamy Summer Truffle VG	12
Chef's Board Cured Meats, Cheese, Local Vegetables	21

PLATTERS

Whole Roasted Lamb Slow-cooked in Rosemary & Garlic, Local Vegetables, Smoked Eggplant Puree GF	serves two 37
Cioppino Sautéed Shrimp, Scallops, Steamed Mussels, Saffron-Tomato Broth, Garlic Rubbed Bread 12	
Slow-cooked Half Chicken Crisped Skin, Sautéed Fennel, Green Bean & Cherry Tomato Salad GF	18

CHEF-IN-RESIDENCE

Each year, Morgan's Pier invites a different acclaimed chef to take over the kitchen for the season. Our 2016 *Chef-in-Residence* Jim Burke drew inspiration from his experiences in Italy, crafting a menu that reflects the European sensibility of the shared table as place to gather and connect with people.