

Morgan's

WATERFRONT DINING & TEQUILA BAR
LOCATED AT BORDEN LIGHT MARINA

STARTERS

Guacamole

\$14

Hand-mashed avocados, tossed with lime juice, onions, tomatoes and fresh cilantro. Topped with cotija cheese and served with salted tortilla chips.

Chouriço Queso Bread Bowl

\$14

Creamy house queso with Portuguese chourico, served in a warm toasted bread bowl with tortilla chips, scallions, and smoked paprika.

Baked Brie

\$16

Roasted pear-sherry compote, toasted Marcona almonds, fresh thyme, grilled portuguese bread.

Morgan's Iberian Board

\$23

A selection of Spanish and Portuguese cured meats and cheeses, marinated olives, seasonal preserves, garlic favas, chile honey, and mini lingue crackers.

Portuguese Calamari

\$18

Crispy rings & tentacles, chouriço, banana peppers, roasted garlic aioli, fresh parsley.

SALADS

(Protein add ons: chicken \$8, shrimp \$12, steak tips \$18)

Caesar Salad

\$12

Romaine, caesar dressing, manchego, garlic breadcrumbs, grated lemon.

Charred Squash & Pear Salad

\$14

Mixed greens, roasted delicata squash, pear, goat cheese, chile-spiced pepitas, pickled onions, sherry-maple vinaigrette.

PIER 52 FAVORITES



Crab Nachos

\$23

Jumbo crab, cream cheese, sharp cheddar, wonton chips, chives, sesame, sweet chili.

Pier 52 Steak Tips

\$37

Roadhouse-marinated steak tips, garlic scallion risotto, charred broccolini, crispy shallots.

Fish and Chips

\$23

Lightly dredged Atlantic haddock, chile-spiced fries, charred cabbage slaw, house tartar sauce, lemon.

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HANDHELDS

Chef's Rotating Empanadas

\$14

Seasonal filling inspired by the coastal flavors of Portugal, Spain, and Mexico, served with a complementary house sauce.

Quesabirria

\$18

Short Rib Birria, jack cheese, cilantro, onion, consommé.

Blackened Mahi Tacos

\$18

Shredded cabbage, blackened mahi filet, mango salsa, serrano crema, fresh cilantro.

Guava-Chile Pulled Pork

\$20

Slow-braised pork shoulder, guava-chile barbecue sauce, charred cabbage slaw, pickled jalapeños, toasted portuguese roll.

Borden Light Smash Burger

\$23

Prime beef patty, smoked gouda, chouriço jam, sunny egg, toasted sweet bread roll.

LARGE PLATES

Birria Mac & Cheese

\$25

Slow braised short rib birria, cavatappi, pimento cheese sauce.

Chicken Scampi

\$26

Crisp pan-seared chicken breast served over linguine, tossed with blistered cherry tomatoes, capers, and baby spinach in a rich garlic, shallot, and lemon-butter sauce.

Fire-Grilled Hanger Steak

\$35

Garlic confit fingerling potatoes, charred scallion chimichurri, pickled onions, smoked paprika-sherry jus.

Roasted Half Duck

\$45

Sweet potato puree, roasted brussels sprouts, cranberry-orange glaze, chili-spiced pepitas.

Sweet Chili-Glazed Salmon

\$28

Pan-seared salmon, roasted garlic and scallion risotto, charred broccolini, sweet chile glaze.

Warm Mushroom Grain Bowl

\$18

Brown rice and quinoa, roasted oyster mushrooms, sweet potatoes, braised kale, charred scallion chimichurri.
Vegan and gluten-free

Pumpkin & Mascarpone Ravioli

\$22

Brown butter & fresh sage emulsion, roasted oyster mushrooms, shaved Manchego cheese.

VEGETABLES AND SIDES

Side Caesar

\$7

French Fries

\$5

Crispy Brussels Sprouts

\$7

Roasted Sweet Potato

\$6

DESSERTS

Churros

\$10

Flourless Chocolate Truffle Cake

\$12

Crème Brûlée Cheesecake

\$12

Seasonal Dessert

Market Price