

Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR

WELLFLEET OYSTERS (GF) (DF)* **\$3/each**
Mignonette, Cocktail Sauce 33/ dozen

DAMARISCOTTA OYSTERS (GF) (DF)* **\$3.5/each**
Mignonette, Cocktail Sauce 38.50/ dozen

CHILLED SHRIMP (GF) (DF) **\$3.50 / each**
Cocktail Sauce

CHILLED LOBSTER TAIL (GF) (DF) **\$18**
Lemon Espelette Aioli

SALMON POKE **\$18**
Ponzu, Sushi Rice, Seaweed Salad

STATE STREET PLATTER **\$60**
8 Oysters, 6 Shrimp, Salmon Poke, Cocktail Sauce,
Mignonette, Lemon Aioli (GF/DF)

LONG WHARF PLATTER **\$102**
12 Oysters, 8 Shrimp, 1 Lobster Tail, Salmon Poke, Cocktail
Sauce, Mignonette, Lemon Aioli (gf/df)

BAKERY

STICKY BUN **\$6**
Pecan, Toffee, Brioche

BUTTER BISCUITS **\$7**
Whipped Honey Butter & House Made Preserves

BEIGNETS **\$6**
Dark Chocolate-Blueberry Sauce, Powdered Sugar,
Chocolate Chips

HONEY YOGURT PARFAIT (GF) **\$10**
Kiwi, Mixed Berries, Chia Seeds, Granola, Toasted Coconut

AVOCADO TOAST (DF) **\$13**
Pickled Shallots, Watercress, Dukkah, Pomegranate
Vinaigrette

FRIED CHICKEN BISCUIT **\$13**
Chicken Thigh, Butter Biscuit, Sausage Gravy

NEW ENGLAND CLAM CHOWDER **\$11**
House-Made Oyster Cracker

JONAH CRAB DIP **\$16**
Harissa, Cheddar, Corn Tortillas

BLISTERED SHISHITOS (GF) (DF) **\$13**
Yuzu-Miso Aioli, Cashews, Togarashi Granola

SALUMI BOARD (DF) **\$18**
House-Marinated Olives & Pickles, Whole Grain Mustard
Finocchiona | Coppa | Prosciutto

CHEESE BOARD **\$17**
Candied Nuts, House-Made Preserves Three Sisters |
Drunken Goat | Eidolon

BREAKFAST SANDWICH **\$16**
Fried Egg, Gochujang Aioli, Applewood Bacon, White
Cheddar, Brioche, Crispy Potatoes

THREE-EGG OMELET **\$16**
Seasonal Vegetables, Cheddar, Fresh Herbs, Crispy
Potatoes
Add Ham + \$3

BLUE LINE BREAKFAST **\$15**
Two Eggs, Sausage, Crispy Potatoes

EGGS BENEDICT* **\$16**
Toasted English Muffin, Shaved Ham, Hollandaise, Crispy
Potatoes

CORNED BEEF HASH (GF) * **\$16**
Poached Eggs, Hollandaise

BLUEBERRY PANCAKES **\$15**
Whipped Honey Butter, Maple Syrup

FRENCH TOAST **\$16**
Cinnamon Creme Anglaise, Oat Crumble

BEER-BATTERED FISH & CHIPS **\$24**
Lemon-Caper Tartar, House Slaw

HARVEST GRAIN BOWL (DF)(GF)(V) **\$19**
Farro, Quinoa, Sweet Potato, Brussels Sprouts, Swiss
Chard, Avocado, Ginger-Miso Dressing (DF)
add: chicken +6 | shrimp +12 | salmon +14

LOBSTER ROLL **\$36**
Lemon Aioli, Chives, Brioche

BRUNCH BURGER* **\$17**
American Cheese, Applewood Bacon, Secret Sauce, B&B
Pickles, Caramelized Onion, English Muffin

SPICY CHICKEN SANDWICH **\$17**
House Slaw, B&B Pickles, House-Made Hot Sauce, Ranch
Aioli, Brioche

HOUSE CAESAR* **\$14**
Roasted Garlic, Anchovy Dressing
add: chicken +6 | shrimp +12 | salmon +14

LITTLE GREENS SALAD (GF) **\$13**
Toasted Sunflowers, Goat's Milk Feta, Radish, Green
Goddess
add: chicken +6 | shrimp +12 | salmon +14

ANGRY QUEEN PIZZA **\$16**
San Marzano, Fresh Mozzarella, Basil

PROSCIUTTO PIZZA **\$17**
Garlic Herb Crust, Bechamel, Ricotta, Arugula, Fig Vincotto

SOPPRESSATA PIZZA **\$17**
San Marzano, Dry-Aged Salami, Burrata, Pickled Shallots,
Chili Oil

SIDES

LONG CUT BACON **\$5**

CRISPY POTATOES **\$5**

SHORT STACK PANCAKES **\$5**
chocolate chips +1.50

BRUNCH COCKTAILS

House Bloody Mary **\$12**
Tito's, House Mix, Sriracha Salt, Lager Chaser

Bellini **\$12 glass / 48 pitcher**
Peach Nectar, Peach Cordial, Prosecco

Mimosa **\$12 glass / 48 pitcher**

Natalie's OJ & Prosecco

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. An 18% gratuity will be added to a party of 6 or more. To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers, we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our team in the back of the house. Under current MA state law kitchen employees cannot share in the restaurants tip pool. This charge is voluntary and, as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.