

# 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

**Chipotle Street Corn (GF)** **\$12**  
Jalapeño-Lime Ranch, Cotija, Cilantro

**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 GF)** **\$16**  
Seasonal Vegetables, Cheddar, Fresh Herbs, Crispy  
Potatoes  
Add Ham + \$3

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

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

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

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

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

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

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<b>HARVEST GRAIN BOWL (DF, GF, V)</b>	<b>\$19</b>
Farro, Quinoa, Sweet Potato, Brussels Sprouts, Swiss Chard, Avocado, Ginger-Miso Dressing (DF)	
add chicken +6   add shrimp +12	

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<b>LOBSTER ROLL</b>	<b>\$36</b>
Lemon Aioli, Chives, Brioche	

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

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<b>SPICY CHICKEN SANDWICH</b>	<b>\$17</b>
House Slaw, B&B Pickles, House-Made Hot Sauce, Ranch Aioli, Brioche	

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<b>HOUSE CAESAR*</b>	<b>\$14</b>
Roasted Garlic, Anchovy Dressing	
add chicken +6   add shrimp +12	

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<b>LITTLE GREENS SALAD (GF)</b>	<b>\$13</b>
Toasted Sunflowers, Goat's Milk Feta, Radish, Green Goddess	
chicken +6   shrimp +12	

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<b>ANGRY QUEEN PIZZA</b>	<b>\$16</b>
San Marzano, Fresh Mozzarella, Basil	

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<b>PROSCIUTTO PIZZA</b>	<b>\$17</b>
Garlic Herb Crust, Bechamel, Ricotta, Arugula, Fig Vincotto	

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<b>SOPPRESSATA PIZZA</b>	<b>\$17</b>
San Marzano, Dry-Aged Salami, Burrata, Pickled Shallots, Chili Oil	

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## SIDES

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<b>LONG CUT BACON</b>	<b>\$5</b>
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<b>CRISPY POTATOES</b>	<b>\$5</b>
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<b>SHORT STACK PANCAKES</b>	<b>\$5</b>
chocolate chips +1.50	

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## BRUNCH COCKTAILS

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<b>House Bloody Mary</b>	<b>\$12</b>
Tito's, House Mix, Sriracha Salt	

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<b>Bellini</b>	<b>\$12 glass</b>
	<b>/ 48</b>
	<b>pitcher</b>

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Peach Nectar, Peach Cordial, Prosecco

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<b>Mimosa</b>	<b>\$12 glass</b>
	<b>/ 48</b>
	<b>pitcher</b>

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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.