

# Dinner

Daily 5PM to 11PM

## RAW BAR

<b>WELLFLEET OYSTERS (GF) (DF)*</b>	<b>\$3 each/ 33 dozen</b>
Mignonette, Cocktail Sauce	
<b>DAMARISCOTTA OYSTERS (GF) (DF)*</b>	<b>\$3.5 each/ 38.50 dozen</b>
Mignonette, Cocktail Sauce	
<b>CHILLED SHRIMP (GF) (DF)*</b>	<b>\$3.50 / each</b>
Cocktail Sauce	
<b>CHILLED LOBSTER TAIL (GF) (DF)*</b>	<b>\$20</b>
Lemon Espelette Aioli	
<b>Salmon Poke*</b>	<b>\$18</b>
Ponzu, Sushi Rice, Seaweed Salad	
<b>STATE STREET PLATTER*</b>	<b>\$60</b>
8 oysters, 6 shrimp, salmon poke, cocktail sauce, mignonette (DF/GF)	
<b>LONG WHARF TOWER*</b>	<b>\$102</b>
12 oysters, 8 shrimp, 1 lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli (DF/GF)	

## SALADS & APPETIZERS

<b>NEW ENGLAND CLAM CHOWDER</b>	<b>\$11</b>
House-Made Oyster Cracker	
<b>LOBSTER BISQUE</b>	<b>\$12</b>
Lobster, Crème Fraîche, Puff Pastry	
<b>LITTLE GREENS SALAD (GF)</b>	<b>\$13</b>
Sunflowers, Feta, Radish, Green Goddess add chicken +6   add steak tips +12   add shrimp +12   add salmon +14	
<b>HOUSE CAESAR*</b>	<b>\$14</b>
Roasted Garlic, Anchovy Dressing add chicken +6   add steak tips +12   add shrimp +12   add salmon +14	
<b>KOREAN BBQ WINGS</b>	<b>\$15</b>
Chili, Honey, Ramp Kimchi Aioli	
<b>CHATHAM MUSSELS PUTTANESCA</b>	<b>\$16</b>
Pancetta, Olives, Capers, Fennel, Tomato, Toasted Sourdough	

<b>JONAH CRAB DIP</b>	<b>\$16</b>
Harissa, Cheddar, Corn Tortillas	
<b>BRUSSELS SPROUTS</b>	<b>\$13</b>
Soy Caramel, Miso Yogurt, Cilantro	
<b>Chipotle Street Corn (GF)</b>	<b>\$12</b>
Jalapeño-Lime Ranch, Cotija, Cilantro	
<b>HOUSE CUT FRIES</b>	<b>\$6</b>
Garlic Aioli	
<b>SALUMI BOARD (DF)</b>	<b>\$18</b>
House-Marinaded Olives & Pickles, Whole Grain Mustard Coppa   Finocchiona   Prosciutto	
<b>CHEESE BOARD</b>	<b>\$17</b>
Candied Nuts, House-Made Preserves Three Sisters   Eidolon   Drunken Goat	

## ENTREES

<b>GREEN CIRCLE HALF CHICKEN</b>	<b>\$28</b>
Crispy Polenta, Roasted Corn, Spring Onions, Kale, Caramelized Lemon Jus	
<b>STEAK FRITES* (GF)</b>	<b>\$36</b>
10oz Bavette Pecorino Frites, Black Garlic Butter, Watercress, Steak Sauce	
<b>COUNTRY FRIED PORK CHOP</b>	<b>\$26</b>
Mashed Potatoes, Collard Greens, Apple Cider Jus, Pepper Relish	
<b>GEORGES BANK SCALLOPS</b>	<b>\$35</b>
Cauliflower Puree, Roasted Romanesco, Farro, Lemon-Pomegranate Brown Butter	
<b>Prosciutto-Wrapped Cod (GF)</b>	<b>\$28</b>
Basil Bagna Cáuda, Summer Squash, Pine Nuts, Poached Marble Potatoes, Pecorino Romano	
<b>FAROE ISLAND SALMON (DF)</b>	<b>\$28</b>
Teriyaki Glaze, Bok Choy, Shishito Peppers, Snow Peas, Golden Raisins, Couscous	
<b>BEER-BATTERED FISH &amp; CHIPS</b>	<b>\$24</b>
Lemon-Caper Tartar, House Slaw	
<b>SHORT RIB BOLOGNESE</b>	<b>\$29</b>
San Marzano, Garganelli, Parmesan Reggiano	
<b>LOBSTER ROLL</b>	<b>\$36</b>
Lemon Aioli, Chives, Brioche	

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**STATE STREET BURGER\*** **\$17**

American Cheese, Applewood Bacon, Secret Sauce, B&B Pickles, Caramelized Onion, Sesame Seed Brioche

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**HARVEST GRAIN BOWL (DF, GF, V)** **\$19**

Farro, Quinoa, Sweet Potato, Brussels Sprouts, Swiss Chard, Avocado, Ginger-Miso Dressing (DF)  
add chicken +6 | add steak tips +12 | add shrimp +12 | add salmon +14

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**ANGRY QUEEN PIZZA** **\$16**

San Marzano, Mozzarella di Bufala, Basil

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**PROSCIUTTO PIZZA** **\$17**

Garlic Herb Crust, Bechamel, Ricotta, Arugula, Fig Vincotto

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**SOPPRESSATA PIZZA** **\$17**

San Marzano, Dry-Aged Salami, Burrata, Pickled Shallots, Chili Oil

\*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.