

# Brunch

Saturday and Sunday 10AM to 4PM

## BRUNCH

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### GREEK YOGURT PARFAIT \$6

House-Made Granola, Preserved Fruit, Wild Flower Honey

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### BOSTON BAKED BEANS \$12

Two Sunny Side Eggs, Braised Pork Belly, Brown Sugar Crumble

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### AVOCADO TOAST \$12

Crispy Chickpeas, Grilled Shishito Peppers, Multigrain Bread

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### BLUE LINE BREAKFAST\* \$14

Three Eggs, Sausage, Home Fries, Biscuit

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### STEAK AND EGGS\* \$19

5oz Flat Iron, Two Eggs, Home Fries, Biscuit

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### STUFFED FRENCH TOAST \$13

Strawberry Cheesecake Filling, Candied Hazelnuts, Maple-Molasses Syrup

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### BLUEBERRY PANCAKES \$12

Whipped Butter, Maple-Molasses Syrup

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### TODAY'S FARM OMELET \$13

Seasonal Veggies, Fresh Herbs, Home Fries, Biscuit

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### BUTTER POACHED LOBSTER BENNY\* \$19

Tarragon-Lemon Hollandaise, Home Fries, English Muffin

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### CRISPY EGGS BENEDICT\* \$13

Irish Back Bacon, Hollandaise, Home Fries, English Muffin

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### BREAKFAST PIZZA\* \$15

Roasted Garlic, Fontina, Ham, Over Easy Egg

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### HAM, EGG AND CHEESE SANDWICH \$13

Griddled Sourdough, Breakfast Mustard, Home Fries

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### LONGSHOREMAN \$15

Two Eggs, One Pancake, Sausage, Bacon, Home fries

## SIDES

**\$4 each**

Bacon, Breakfast Sausage, Home Fries, Biscuit, Short Stack of Pancakes, French Toast

## COFFEE

Coffee & Espresso \$3

Cappuccinos & Lattes \$4

## MEM TEA 4

English Breakfast, Earl Grey, Decaf Earl Grey Moroccan Mint, China Green "Mao Jian" Chamomile Flowers, Rooibos Decorated, Mark's Chai

## RAW BAR

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### OYSTERS ON THE HALF SHELL \*

Cucumber & Pink Peppercorn Mignonette  
Daily Selection of Oysters \$3 each or Twelve for \$33

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### CAPE COD CLAMS\* \$1.50 EA

Roasted Jalapeno Mignonette

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### SPICY MARINATED CALAMARI \$9

Crispy Shallots, Tajin

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### CHILLED LOBSTER TAIL \$16

Lemon-Saffron Aioli

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### CHILLED SHRIMP \$3 EA

Classic Cocktail Sauce

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### TUNA TARTARE\* \$11

Crispy Wontons, Pear Ginger Tea

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### SALMON POKE\* \$10

Sea Beans, Cucumber, Shishito Pepper

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### STATE STREET TOWER\* \$48

10 Oysters, 6 Jumbo Shrimp, 4 Clams

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### LONG WHARF TOWER\* \$88

12 Oysters, 8 Jumbo Shrimp, 8 Clams, 4 Half Lobster Tails

## PANTRY

### SALUMI

House-Made Pickles, Marinated Olives, Mustard, Grilled Bread\* Bresaola Coppa Finocchiona Mole Saucisson Sec Genoa Salami  
Three for \$18 or Six for \$32

### CHEESE BOARD

House-Made Preserves, Candied Almonds\* Prufrock Cow (MA) Bonne Bouche Goat (VT) Invierno Cow & Sheep (VT) Goredawnzola Cow (VT) Valdeon Cow & Goat (ESP) Beemster Aged Gouda Cow (NL)  
Three for \$15 or Six for \$25

## SOUP, SALADS, AND SANDWICHES

**NEW ENGLAND CLAM CHOWDER** \$9  
House-Made Oyster Cracker

**LOBSTER BISQUE** \$8  
Tarragon Puff Pastry

**GREEN LEAF** \$11  
Mesclun, Poached Figs, Candied Pecans, Great Hill Blue, Molasses-Mustard Vinaigrette  
Add Chilled Shrimp +\$9 Add Grilled Chicken +\$6

**HOUSE CAESAR\*** \$11  
Romaine, Black Kale, Radicchio, Spicy Anchovy Croutons  
Add Chilled Shrimp +\$9 Add Grilled Chicken +\$6

**CHOPPED SALAD** \$16  
Chicken, Bacon, Salami, Feta, Tortilla Strips, Spicy Buttermilk Ranch

**GRILLED ATLANTIC SALMON\*** \$19  
Citrus-Fennel Salad, Candied Almonds, Saffron-Honey Creme Fraiche

**QUINOA FRITTER SANDWICH** \$13  
Cauliflower Kimchi, Harissa Aioli

**TOGARASHI SPICED TUNA SANDWICH\*** \$16  
Pickled Root Vegetables, Apples, Roasted Peanuts, Mint

**STATE STREET BURGER\*** \$15  
White Cheddar, Pancetta, Smoked Onion, House-Made Pickles, English Muffin

**BEER BATTERED FISH & CHIPS** \$19  
Lemon-Caper Tartar Sauce, Black Kale & Brussels Slaw

**LOBSTER ROLL** \$28  
Aioli, Tarragon, Lemon

**SPICY FRIED CHICKEN SANDWICH** \$15  
Pickled Green Tomatoes, Jicama & Radicchio Slaw

**Spring Vegetable & Bean Salad** \$15  
asparagus, artichokes, heirloom tomato, red onion, kalamata olives, rosemary-balsamic vinaigrette

## BRUNCH COCKTAILS

**CLASSIC BLOODY MARY** \$10  
Vodka, House-Made Bloody Mix

**SPRING MIMOSA** \$12  
Lavender, Barrow's Intense Ginger Liqueur, Lemon, Cava

**DOWNEAST SHANDY** \$11  
Rye Whiskey, Applejack, Benedictine, Lemon, Downeast Cider

**DEJEUNER** \$10  
Aperol, Gin, Grapefruit, St. Germain