

# Brunch

Saturday and Sunday 10AM to 4PM

## RAW BAR

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

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

**CHILLED SHRIMP (GF) (DF)\*** **\$4 each**  
Cocktail Sauce

**CHILLED LOBSTER TAIL (GF) (DF)\*** **\$20**  
Lemon Espelette Aioli

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

**STATE STREET PLATTER (GF) (DF)\*** **\$80**  
8 Oysters, 6 Shrimp, Ceviche, Salmon Poke, Cocktail Sauce, Mignonette

**LONG WHARF PLATTER (GF) (DF)\*** **\$110**  
12 Oysters, 8 Shrimp, Ceviche, Chilled Lobster Tail, Salmon Poke, Cocktail Sauce, Mignonette, Lemon Aioli

## BAKERY

**STICKY BUN** **\$8**  
Pecan, Toffee, Brioche

**BUTTER BISCUITS** **\$8**  
Whipped Honey Butter & House Made Preserves

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

## APPETIZER

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

**AVOCADO TOAST (DF)** **\$13**  
Pickled Mango, Pico De Gallo, Cilantro

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

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

**CRAB RANGOON DIP** **\$16**  
Sweet Chili Slaw, Wonton Chips, Scallions

**Korean BBQ Wings** **\$16**  
Chili, Honey, Ramp Kimchi Aioli

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

**CHEESE BOARD** **\$18**  
Candied Nuts, House-Made Preserves Camembert | Toma | Drunken Goat

## SALADS

**House Caesar** **\$15**  
Roasted Garlic, Anchovy Dressing  
add chicken +6 | add steak tips +13 | add shrimp +13

**Little Greens & Herbs (GF/DF)** **\$15**  
Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette  
add chicken +6 | add steak tips +13 | add shrimp +13

**Arugula & Roasted Beets (GF)** **\$16**  
Honey Burrata, Pecans, Citrus Vinaigrette  
add chicken +6 | add steak tips +13 | add shrimp +13

## ENTREE

**BREAKFAST SANDWICH** **\$17**  
Fried Egg, Bacon Jam, Smashed Avocado, White Cheddar, Brioche, Crispy Potatoes

**THREE-EGG OMELET (GF)** **\$17**  
Seasonal Vegetables, Cheddar, Fresh Herbs, Crispy Potatoes  
Add Ham + \$3

**BLUE LINE BREAKFAST** **\$16**  
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

<b>EGGS IN PURGATORY</b>	<b>\$15</b>
San Marzano, Roasted Red Pepper, Ricotta, Crostini	
<b>BLUEBERRY PANCAKES</b>	<b>\$15</b>
Whipped Honey Butter, Maple Syrup	
<b>COOKIES &amp; CREAM FRENCH TOAST</b>	<b>\$16</b>
Oreo Chantilly, Chocolate Chip Cookies	
<b>BEER-BATTERED FISH &amp; CHIPS</b>	<b>\$24</b>
Lemon-Caper Tartar, House Slaw	
<b>summer GRAIN BOWL (DF) (V)</b>	<b>\$20</b>
Farro, Quinoa, Peach, Strawberry Tomato, Corn, Avocado, Lemon-Basil vinaigrette add chicken +6   add steak tips + 13   add shrimp +13	
<b>LOBSTER ROLL</b>	<b>\$36</b>
Lemon Aioli, Chives, Brioche	
<b>BRUNCH BURGER*</b>	<b>\$18</b>
American Cheese, Applewood Bacon, Secret Sauce, B&B Pickles, Caramelized Onion, English Muffin	
<b>SPICY CHICKEN SANDWICH</b>	<b>\$17</b>
Coleslaw, B&B Pickles, House-Made Hot Sauce, Ranch Aioli, Brioche	

## PIZZA

<b>Angry Queen</b>	<b>\$16</b>
San Marzano, Mozzarella di Bufala, Basil	
<b>Soppressata</b>	<b>\$17</b>
San Marzano, Salami, Burrata, Shallots, Chili Oil	
<b>Italiano</b>	<b>\$18</b>
Pesto, Mozzarella di Bufala, Prosciutto, Balsamic	

## SIDES

<b>LONG CUT BACON</b>	<b>\$6</b>
<b>BREAKFAST SAUSAGE</b>	<b>\$6</b>
<b>CRISPY POTATOES</b>	<b>\$6</b>
<b>HOUSE-CUT FRIES</b>	<b>\$6</b>
<b>SHORT STACK PANCAKES</b>	<b>\$6</b>
chocolate chips +1.50	

## BRUNCH COCKTAILS

<b>Crimson Hour</b>	<b>\$14</b>
Reposado Tequila, Crimson Berry Tea, Lime	
<b>Midnight Jitters</b>	<b>\$14</b>
Cinnamon Rum, Licor 43, Cold Brew, Maple, Whipped Cream	
<b>HOUSE BLOODY MARY</b>	<b>\$13</b>
Tito's, House Mix, Sriracha Salt	
<b>BELLINI</b>	<b>\$12 glass / 48 pitcher</b>
Peach Nectar, Lemon, Bubbles	
<b>MIMOSA</b>	<b>\$12 glass / 48 pitcher</b>
Orange Juice, Bubbles	
<b>Cranberry-Rosemary Mimosa</b>	<b>\$13 glass / 52 pitcher</b>
Cranberry, Rosemary, Bubbles	

\*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.