

Dinner

Daily 5PM to 11PM

RAW BAR

WELLFLEET OYSTERS (GF) (DF)* **\$3 each/
33 dozen**

Mignonette, Cocktail Sauce

DAMARISCOTTA OYSTERS (GF) (DF)* **\$3.5 each/
38.50
dozen**

Mignonette, Cocktail Sauce

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

Cocktail Sauce

**CHILLED HALF LOBSTER TAIL (GF)
(DF)*** **\$20**

Lemon Espelette Aioli

SALMON POKE (GF) (DF)* **\$18**

Ponzu, Sushi Rice, Seaweed Salad

STATE STREET PLATTER (DF) (GF)* **\$80**

8 Oysters, 6 Shrimp, Ceviche, Salmon Poke, Cocktail Sauce, Mignonette

LONG WHARF TOWER (GF) (DF)* **\$110**

12 Oysters, 8 Shrimp, Ceviche, Chilled Lobster Tail, Salmon Poke, Cocktail Sauce, Mignonette, Lemon Aioli

APPETIZERS

NEW ENGLAND CLAM CHOWDER **\$11**

House-Made Oyster Cracker

LOBSTER BISQUE **\$12**

Lobster, Crème Fraîche, Puff Pastry

KOREAN BBQ WINGS **\$16**

Chili, Honey, Ramp Kimchi Aioli

CHATHAM MUSSELS PUTTANESCA **\$17**

Pancetta, Olives, Capers, Fennel, Tomato, Toasted Sourdough

CRAB RANGOON DIP (GF) **\$16**

Sweet Chili Slaw, Wonton Chips, Scallions

BRUSSELS SPROUTS (GF) **\$13**

Soy Caramel, Miso Yogurt, Cilantro

Butternut Squash (GF) **\$14**

Brown Butter, Whipped Labneh, Pepita Praline, Mugolio, Pomegranate, Sage

SALUMI BOARD (DF) **\$18**

House-Marinaded Olives & Pickles, Whole Grain Mustard Coppa | Finocchiona | 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 +12 | add shrimp +12 | add salmon +14

Little Green & Herbs **\$15**

Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette
add chicken +6 | add steak tips +12 | add shrimp +12 | add salmon +14

Arugula & Roasted Beet **\$16**

Honey Burrata, Walnuts, Citrus Vinaigrette
add chicken +6 | add steak tips +12 | add shrimp +12 | add salmon +14

ENTREES

GREEN CIRCLE HALF CHICKEN (GF) **\$28**

Yellowfoot Chanterelles, Polenta, Swiss Chard, Charred Lemon Demi-Glace (gf)

PRIME ANGUS STRIPLOIN (GF)* **\$37**

Potato Fondant, Asparagus, Parsnip Purée, Demi-Glace

14oz Ribeye (GF/DF) **\$52**

Crispy Potatoes, Heirloom Carrots, Cabernet Demi-Glace

COUNTRY FRIED PORK CHOP **\$27**

Mashed Potatoes, Collard Greens, Apple Cider Jus, Pepper Relish

FAROE ISLAND SALMON (GF) **\$29**

Lentils, Chorizo, Kale, Celery Root, Salsa Verde

BEER-BATTERED FISH & CHIPS **\$24**

Lemon-Caper Tartar, House Slaw

Squid Ink Tagliatelle **\$27**

'Nduja, Shrimp, Confit Cherry Tomatoes

SHORT RIB BOLOGNESE **\$29**

San Marzano, Garganelli, Parmesan Reggiano

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

STATE STREET BURGER* **\$18**
American Cheese, Applewood Bacon, Secret Sauce, B&B Pickles, Caramelized Onion, Sesame Seed Brioche

HARVEST GRAIN BOWL (DF) (V) **\$20**
Farro, Quinoa, Sweet Potato, Brussels Sprouts, Swiss Chard, Avocado, Ginger-Miso Dressing
add chicken +6 | add steak tips +12 | add shrimp +12 | add salmon +14

PIZZA

Angry Queen **\$16**
San Marzano, Mozzarella di Bufala, Basil

Soppressata **\$17**
San Marzano, Salami, Burrata, Shallots, Chili Oil

North End **\$17**
Spicy Italian Sausage, Broccoli Rabe, Ricotta, Balsamic

SIDES

Brussels Sprouts **\$6**

Collard Greens **\$6**

House-Cut Fries **\$6**

Heirloom Carrots **\$6**

*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.