

Dinner

Daily 5PM to 11PM

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 (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	\$16
Sweet Chili Slaw, Wonton Chips, Scallions	
BRUSSELS SPROUTS (GF)	\$13
Soy Caramel, Miso Yogurt, Cilantro	
Southwest Elote (GF)	\$12
Corn Ribs, Cowboy Butter, Avocado Crema	
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 +13 add shrimp +13 add salmon +14	
Little Green & Herbs (GF)	\$15
Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette add chicken +6 add steak tips +13 add shrimp +13 add salmon +14	
Arugula & Roasted Beet	\$16
Honey Burrata, Pecans, Citrus Vinaigrette add chicken +6 add steak tips +13 add shrimp +13 add salmon +14	

ENTREES

GREEN CIRCLE HALF CHICKEN (GF)	\$28
Corn Puree, Fingerling Potatos, Sweet Pepper, Caramelized Lemon Jus	
PRIME ANGUS STRIPLOIN (GF)*	\$37
Fingerling Potatoes, 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 (DF)	\$29
Fregola, Summer Squash, Cherry Tomato, Basil Pesto	
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	

Summer GRAIN BOWL (DF) (V) **\$20**
Farro, Quinoa, Peach, Strawberry Tomato, Corn, Avocado,
Lemon-Basil Vinaigrette
add chicken +6 | add steak tips +13 | add shrimp +13 | add
salmon +14

PIZZA

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

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

Italiano **\$18**
Pesto, Mozzarella di Bufala, Prosciutto, 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.