

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	

SALADS & APPETIZERS

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

LOBSTER BISQUE	\$12
Lobster, Crème Fraîche, Puff Pastry	

Autumn Salad (GF)	\$15
Delicata Squash, Granny Smith, Goat Cheese, Candied Pecans, Cider-Molasses Vinaigrette add chicken +6 add steak tips +12 add shrimp +12 add salmon +14	

HOUSE CAESAR*	\$15
Roasted Garlic, Anchovy Dressing add chicken +6 add steak tips +12 add shrimp +12 add salmon +14	

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	\$17
Candied Nuts, House-Made Preserves Camembert Toma Drunken Goat	

ENTREES

GREEN CIRCLE HALF CHICKEN (GF)	\$28
Maple Brown Butter, Parsnips, Brussels Sprouts, Sweet Potato Purée	

PRIME ANGUS STRIPLOIN (GF)*	\$37
Potato Fondant, Asparagus, Parsnip Purée, Demi-Glace	

12oz 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	

Heritage Duck	\$38
Roasted Breast, Confit Leg, Spaetzle, Squash, Maitake, Spiced Jus	

FAROE ISLAND SALMON (GF)	\$29
Lentils, Chorizo, Kale, Celery Root, Salsa Verde	

BEER-BATTERED FISH & CHIPS	\$24
Lemon-Caper Tartar, House Slaw	

SHORT RIB BOLOGNESE	\$29
San Marzano, Garganelli, Parmesan Reggiano	

LOBSTER ROLL	\$36
Lemon Aioli, Chives, Brioche	

STATE STREET BURGER*	\$17
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

ANGRY QUEEN PIZZA \$16

San Marzano, Mozzarella di Bufala, Basil

NORTH END \$17

Spicy Italian Sausage, Broccoli Rabe, Ricotta, Balsmic

SOPPRESSATA PIZZA \$17

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

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.