

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

Lemon Espelette Aioli

Salmon Poke* **\$18**

Ponzu, Sushi Rice, Seaweed Salad

STATE STREET PLATTER* **\$60**

8 oysters, 6 shrimp, salmon poke, cocktail sauce,
mignonette (DF/GF)

LONG WHARF TOWER* **\$102**

12 oysters, 8 shrimp, 1 lobster tail, salmon poke, cocktail
sauce, mignonette, lemon aioli (DF/GF)

SALADS & APPETIZERS

NEW ENGLAND CLAM CHOWDER **\$11**

House-Made Oyster Cracker

LOBSTER BISQUE **\$12**

Lobster, Crème Fraîche, Puff Pastry

LITTLE GREENS SALAD (GF) **\$13**

Sunflowers, Feta, Radish, Green Goddess
add salmon +14 | add grilled shrimp +12 | add steak tips +12
| add grilled chicken +6

HOUSE CAESAR* **\$14**

Roasted Garlic, Anchovy Dressing
add salmon +14 | add grilled shrimp +12 | add steak tips +12
| add grilled chicken +6

KOREAN BBQ WINGS **\$15**

Chili, Honey, Ramp Kimchi Aioli

CHATHAM MUSSELS PUTTANESCA **\$16**

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

JONAH CRAB DIP **\$16**

Harissa, Cheddar, Corn Tortillas

BRUSSELS SPROUTS **\$13**

Soy Caramel, Miso Yogurt, Cilantro

BLISTERED SHISHITOS (GF) (DF) **\$13**

Yuzu-Miso Aioli, Cashews, Togarashi Granola

HOUSE CUT FRIES **\$6**

Garlic Aioli

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

House-Marinaded Olives & Pickles, Whole Grain Mustard
Coppa | Finocchiona | Prosciutto

CHEESE BOARD **\$17**

Candied Nuts, House-Made Preserves Three Sisters |
Eidolon | Drunken Goat

ENTREES

GREEN CIRCLE HALF CHICKEN **\$28**

Maple Brown Butter, Pan Roasted Parsnips, Brussel
Sprouts, Sweet Potato Puree

STEAK FRITES* **\$36**

10oz Bavette Pecorino Frites, Maitre d'Hotel Butter, Steak
Sauce, Watercress

COUNTRY FRIED PORK CHOP **\$26**

Mashed Potatoes, Collards, Apple Cider Jus, Pepper Relish

GEORGES BANK SCALLOPS **\$35**

Cauliflower Puree, Roasted Romanesco, Farro, Lemon-
Pomegranate Brown Butter

BAKED COD **\$28**

Cannellini Beans, Smoked Bacon Vinaigrette, Kale, Leeks,
Ritz Cracker Crust

FAROE ISLAND SALMON **\$28**

Crispy Potatoes, Olive Oil Poached Fennel, Beets, Parsnip
Puree, Beuree Blanc

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

Lemon-Caper Tartar, House Slaw

SHORT RIB BOLOGNESE **\$29**

Garganelli, San Marzano, Parmesan Reggiano

HARVEST GRAIN BOWL (DF, GF, V) \$19

Farro, Quinoa, Sweet Potato, Brussel Sprouts, Swiss Chard, Avocado, Ginger-Miso Dressing (DF)
add salmon +14 | add grilled shrimp +12 | add steak tips +12
| add grilled chicken +6

ANGRY QUEEN PIZZA \$16

San Marzano, Fresh Mozzarella, Basil

PROSCIUTTO PIZZA \$17

Garlic Herb Crust, Bechamel, Ricotta, Arugula, Fig Vincotto

SOPPRESSATA PIZZA \$17

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

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

*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.