

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 chicken +6 | add steak tips +12 | add shrimp +12 | add salmon +14

HOUSE CAESAR* **\$14**

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

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

Chipotle Street Corn (GF) **\$12**

Jalapeño-Lime Ranch, Cotija, Cilantro

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**

Crispy Polenta, Roasted Corn, Spring Onions, Kale,
Caramelized Lemon Jus

STEAK FRITES* (GF) **\$36**

10oz Bavette Pecorino Frites, Black Garlic Butter,
Watercress, Steak Sauce

COUNTRY FRIED PORK CHOP **\$26**

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

GEORGES BANK SCALLOPS **\$35**

Cauliflower Puree, Roasted Romanesco, Farro, Capers
Beurre Blanc

Prosciutto-Wrapped Cod (GF) **\$28**

Basil Bagna Càuda, Summer Squash, Pine Nuts, Poached
Marble Potatoes, Pecorino Romano

FAROE ISLAND SALMON (DF) **\$28**

Teriyaki Glaze, Bok Choy, Shishito Peppers, Snow Peas,
Golden Raisins, Couscous

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) **\$19**

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

ANGRY QUEEN PIZZA **\$16**

San Marzano, Mozzarella di Bufala, 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

*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.