

# Dinner

Daily 5PM to 11PM

## SMALL PLATES

<b>NEW ENGLAND CLAM CHOWDER</b>	<b>\$9</b>
House-Made Oyster Cracker	
<b>LOBSTER BISQUE</b>	<b>\$8</b>
Tarragon Puff Pastry	
<b>MARINATED OLIVES</b>	<b>\$7</b>
Rosemary, Citrus	
<b>BOSTON BAKED BEANS</b>	<b>\$8</b>
Braised Pork Belly, Brown Sugar Crumble	
<b>SRIRACHA-MISO DEVEILED EGGS</b>	<b>\$8</b>
Tapenade, Guanciale, Radish Sprouts	
<b>MARINATED ANCHOVIES</b>	<b>\$8</b>
Pickled Cauliflower, Fried Capers, Castelvetro Olives	
<b>Portabello Carpaccio</b>	<b>\$8</b>
pepperonata, arugula, shaved parmesan	

## APPETIZERS

<b>GREEN LEAF</b>	<b>\$11</b>
Mesclun, Poached Figs, Candied Pecans, Great Hill Blue, Molasses-Mustard Vinaigrette	
<b>HOUSE CAESAR*</b>	<b>\$11</b>
Romaine, Black Kale, Radicchio, Spicy Anchovy Croutons	
<b>PANZANELLA</b>	<b>\$13</b>
Cured Tomato, Fava Beans, Smoked Mozzarella, Sorrel	
<b>CURRIED APPLE &amp; FARRO</b>	<b>\$12</b>
Golden Raisins, Pine Nuts, Pickled Shallots	
<b>HOUSE-MADE SAUSAGE</b>	<b>\$12</b>
Seasonal Accompaniments	
<b>SPICY MARINATED CALAMARI</b>	<b>\$9</b>
Crispy Shallots, Tajin	
<b>SALMON POKE*</b>	<b>\$10</b>
Sea Beans, Cucumber, Shishito Pepper	
<b>TUNA TARTARE*</b>	<b>\$11</b>
Crispy Wontons, Pear Ginger Tea	
<b>STEAMED MOOSABEC MUSSELS</b>	<b>\$13</b>
Mariner's Sauce, Chorizo, Crispy Kale	
<b>HOUSE-CURED SALT COD FRITTERS</b>	<b>\$12</b>
Chorizo Aioli	

<b>FRIED OYSTERS</b>	<b>\$13</b>
Ginger Aioli, Dashi Broth, Radish, Bonito	

<b>DUCK &amp; FOIE GRAS TERRINE</b>	<b>\$15</b>
Candied Orange and Fig Jam, Grilled Baguette	

## PANTRY

<b>SALUMI</b>
House-Made Pickles, Marinated Olives, Mustard, Grilled Bread* Speck Coppa Mole Finocchiona Hot Soppressata Genoa Salami
Three for \$18 or Six for \$32

<b>CHEESE BOARD</b>
House-Made Preserves, Candied Almonds* Prufrock Cow (MA) Bonne Bouche Goat (VT) Invierno Cow & Sheep (VT) Goredawnzola Cow (VT) Valdeon Cow & Goat (ESP) Beamster Aged Gouda Cow (NL)
Three for \$15 or Six for \$25

## RAW BAR

<b>OYSTERS ON THE HALF SHELL*</b>
Cucumber & Pink Peppercorn Mignonette
Daily Selection of Oysters \$3 each or Twelve for \$33

<b>CAPE COD CLAMS*</b>	<b>\$1.50 EA</b>
Roasted Jalapeno Mignonette	

<b>CHILLED LOBSTER TAIL</b>	<b>\$16</b>
Lemon-Saffron Aioli	

<b>CHILLED SHRIMP</b>	<b>\$15</b>
Classic Cocktail Sauce	

<b>STATE STREET TOWER*</b>	<b>\$48</b>
10 Oysters, 6 Jumbo Shrimp, 4 Clams	

<b>LONG WHARF TOWER*</b>	<b>\$88</b>
12 Oysters, 8 Jumbo Shrimp, 8 Clams, 4 Half Lobster Tails,	

## PIZZA

<b>ASPARAGUS</b>	<b>\$14</b>
Garlic Mascarpone, Pancetta, Goat Cheese, Basil	

<b>ANGRY QUEEN</b>	<b>\$14</b>
San Marzano Tomato, Maplebrook Farm Mozzarella, Basil	

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**CALABRIAN** **\$15**  
San Marzano Tomato, Genoa Salami, Shishito Pepper, Chili  
Aioli, Arugula

## ENTREES

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**SLOW ROASTED HALF CHICKEN** **\$24**  
Jersey-Whipped Potatoes, Roasted Root Vegetables &  
Brussels Sprouts

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**GRILLED HERITAGE PORK CHOP** **\$27**  
Leek Spaetzle, Pomegranate, Red Onion, Melted Brie

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**STEAK FRITES\*** **\$25**  
Rosemary-Balsamic Glazed Onions, Pecorino-Herb Frites

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**SEARED SCALLOPS & PORK BELLY** **\$27**  
Sweet Potato Puree, Roasted Celery Root, Apple, Caper  
Butter

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**HERBED FETTUCCINE** **\$14 / 22**  
Crispy Prosciutto, Pea Vines, Cured Tomatoes, Poached  
Egg, Pesto Cream

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**BRAISED SHORT RIB** **\$25**  
Ginger-Squash Puree, Roasted Potatoes, Cippolini Onions,  
Pepitas

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**QUINOA FRITTER** **\$19**  
Roasted Carrots & Brussels Sprouts, Radish Salad,  
Cauliflower Puree, Harissa Aioli

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**GRILLED ATLANTIC SALMON\*** **\$25**  
Curried Couscous, Almonds, Swiss Chard, Golden Raisins

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**BEER BATTERED FISH & CHIPS** **\$19**  
Lemon-Caper Tartar Sauce, Black Kale & Brussels Slaw

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**STATE STREET BURGER\*** **\$15**  
White Cheddar, Pancetta, Smoked Onion, House-Made  
Pickles, English Muffin

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**LOBSTER ROLL** **\$28**  
Aioli, Tarragon, Lemon

## SIDES

Hand-Cut French Fries, Grilled Asparagus, Jersey-Whipped  
Potato, Roasted Brussels Sprouts, Candied Carrots  
\$6 each or Three for \$15