

# Lunch

Monday - Friday 11AM to 4PM

## RAW BAR

**WELLFLEET OYSTERS (GF) (DF)\*** **\$3 each / 33 dozen**

Mignonette, Cocktail Sauce, Lemon

**DAMARISCOTTA OYSTERS (GF) (DF)\*** **\$3.50 each / 38.50 dozen**

Mignonette, Cocktail Sauce, Lemon

**CHILLED SHRIMP (GF) (DF)\*** **\$3.50 / each**

Cocktail Sauce

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

Lemon Espelette Aioli

**SALMON POKE\*** **\$18**

Ponzu, Sushi Rice, Seaweed Salad

**STATE STREET PLATTER (DF) (GF)** **\$60**

8 Oysters, 6 Shrimp, Salmon Poke, Cocktail Sauce, Mignonette

**LONG WHARF PLATTER (DF) (GF)\*** **\$102**

12 Oysters, 8 Shrimp, 1 Lobster Tail, Salmon Poke, Cocktail Sauce, Mignonette, Lemon Aioli

## SALADS & APPETIZERS

**LITTLE GREENS SALAD (GF)** **\$14**

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

**NEW ENGLAND CLAM CHOWDER** **\$11**

House-Made Oyster Cracker

**LOBSTER BISQUE** **\$12**

Lobster, Crème Fraîche, Puff Pastry

**AVOCADO TOAST (DF)** **\$13**

Pickled Shallots, Arugula, Dukkah, Pomegranate Vinaigrette

**CRISPY KOREAN BBQ WINGS** **\$16**

Chili, Honey, Ramp Kimchi Aioli

**JONAH CRAB DIP** **\$16**

Harissa, Cheddar, Corn Tortillas

**BUTTERNUT SQUASH (GF)** **\$14**

Brown butter, Whipped Labneh, Pepita Praline, Mugolio, Pomegranate, Sage

**MUSSELS PUTTANESCA** **\$17**

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

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

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

**CHEESE BOARD** **\$17**

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

## ENTREES

**MARINATED STEAK TIPS\*** **\$24**

Pecorino Frites, Black Garlic Butter, Steak Sauce, Arugula

**SHORT RIB BOLOGNESE** **\$23**

Garganelli, San Marzano, Parmesan Reggiano

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

Lemon-Caper Tartar, House Slaw

**HARVEST GRAIN BOWL (DF, V)** **\$20**

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

**LOBSTER ROLL** **\$36**

Lemon Aioli, Chives, Brioche

**NORTH SHORE 3-WAY\*** **\$18**

Sliced Roast Beef, Cheddar, Mayonnaise, James River BBQ, Toasted Onion Brioche

**STATE STREET BURGER\*** **\$17**

American Cheese, Applewood Bacon, Secret Sauce, B&B Pickles, Caramelized Onion, Sesame Seed Brioche

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**SPICY CHICKEN SANDWICH** **\$17**  
House Slaw, B&B Pickles, House-Made Hot Sauce, Ranch Aioli, Brioche

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**BREAKFAST SANDWICH** **\$16**  
Fried Egg, Gochujang Aioli, Applewood Bacon, White Cheddar, Brioche, Crispy Potatoes

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**ANGRY QUEEN PIZZA** **\$16**  
San Marzano, Fresh Mozzarella, Basil

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**PROSCIUTTO PIZZA** **\$17**  
Garlic Herb Crust, Bechamel, Ricotta, Arugula, Fig Vincotto

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**SOPPRESSATA PIZZA** **\$17**  
San Marzano, Dry-Aged Salami, Burrata, Pickled Shallots, Chili Oil

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**Hand-Cut French Fries (DF)** **\$6**

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**Bacon (DF) (GF)** **\$6**

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**Crispy Potatoes** **\$6**

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**Brussels Sprouts** **\$6**

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**Heirloom Carrots** **\$6**

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**Collard Greens** **\$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.