

Lunch

Monday - Friday 11AM to 4PM

RAW BAR

OYSTERS ON THE HALF SHELL*

Cucumber & Pink Peppercorn Mignonette
Daily Selection of Oysters \$3 each or Twelve for \$33

CAPE COD CLAMS* **\$1.50 EA**
Roasted Jalapeno Mignonette

CHILLED LOBSTER TAIL **\$16**
Lemon-Saffron Aioli

CHILLED SHRIMP **\$15**
Classic Cocktail Sauce

STATE STREET TOWER* **\$48**
10 Oysters, 6 Jumbo Shrimp, 4 Clams

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

SALADS & APPETIZERS

Spring Vegetable & Bean Salad **\$15**
asparagus, artichokes, heirloom tomato, red onion, kalamata olives, rosemary-balsamic vinaigrette

GREEN LEAF **\$11**
Mesclun, Poached Figs, Candied Pecans, Great Hill Blue, Molasses-Mustard Vinaigrette
Add Chilled Shrimp +\$9 Add Grilled Chicken +\$6

HOUSE CAESAR* **\$11**
Romaine, Black Kale, Radicchio, Spicy Anchovy Croutons
Add Chilled Shrimp +\$9 Add Grilled Chicken +\$6

CHOPPED SALAD **\$16**
Chicken, Bacon, Salumi, Feta, Tortilla Strips, Avocado, Spicy Buttermilk Ranch

PANZANELLA **\$13**
multigrain bread, gruyere, brussels sprouts leaves, mushrooms, sherry vinaigrette

HOUSE-CURED SALT COD FRITTERS **\$12**
Chorizo Aioli

TUNA TARTARE* **\$11**
Pear Ginger Tea, Crispy Wontons

SPICY MARINATED CALAMARI **\$9**
Crispy Shallots, Tajin

SALMON POKE* **\$10**
Sea Beans, Cucumber, Shishito Pepper

SRIRACHA-MISO DEVEILED EGGS **\$8**
Tapenade, Guanciale, Radish Sprouts

STEAMED MOOSABEC MUSSELS **\$13**
Mariner's Sauce, Chorizo, Crispy Kale

PIZZA

ASPARAGUS **\$14**
Garlic Mascarpone, Pancetta, Goat Cheese, Basil

ANGRY QUEEN **\$14**
San Marzano Tomato, Maplebrook Farm Mozzarella, Basil

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

PANTRY

SALUMI

House-Made Pickles, Marinated Olives, Mustard, Grilled Bread* Speck Coppa Mole Finnochiona Hot Soppressata Genoa Salami
Three for \$18 or Six for \$32

CHEESE BOARD

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

SOUPS & SANDWICHES

NEW ENGLAND CLAM CHOWDER **\$9**
House-Made Oyster Cracker

LOBSTER BISQUE **\$8**
Tarragon Puff Pastry

QUINOA FRITTER SANDWICH **\$13**
Cauliflower Kimchi, Harissa Aioli

TOGARASHI SPICED TUNA SANDWICH* **\$16**
Pickled Root Vegetables, Apples, Roasted Peanuts, Mint

SOUP & SANDWICH **\$15**
House-Made Daily, Seasonally Inspired

STATE STREET BURGER* **\$15**

White Cheddar, Pancetta, Smoked Onions, House-Made Pickles, English Muffin

LOBSTER ROLL **\$28**

Aioli, Tarragon, Lemon

SPICY FRIED CHICKEN SANDWICH **\$15**

Pickled Green Tomatoes, Jicama & Radicchio Slaw

ENTREES

CURRIED APPLE & FARRO SALAD **\$15**

Golden Raisins, Pine Nuts, Pickled Shallots

BEEF TENDERLOIN TIPS **\$18**

Roasted Potatoes, Sauteed Shishito Peppers, Cipollini Onions, Green Beans

GRILLED ATLANTIC SALMON* **\$19**

Citrus-Fennel Salad, Candied Almonds, Saffron-Honey Creme Fraiche

FARM OMELET **\$13**

Brussels Sprouts Leaves, Mushrooms, Goat Cheese

BEER BATTERED FISH & CHIPS **\$19**

Lemon-Caper Tartar Sauce, Black Kale & Brussels Slaw

SIDES

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