

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) **\$80**

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

LONG WHARF PLATTER (DF) (GF)* **\$110**

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

APPETIZER

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

CRAB RANGOON DIP **\$16**

Sweet Chili Slaw, Wonton Chips, Scallions

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

CHEESE BOARD **\$18**

Candied Nuts, House-Made Preserves Camembert | Toma | Drunken Goat

SALADS

House Caesar **\$15**

Roasted Garlic, Anchovy Dressing

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

Little Greens & Herbs (GF/DF) **\$15**

Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette

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

Arugula & Roasted Beets (GF) **\$16**

Honey Burrata, Walnuts, Citrus Vinaigrette

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

ENTREE

MARINATED STEAK TIPS* **\$24**

Pecorino Frites, 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* **\$18**
American Cheese, Applewood Bacon, Secret Sauce, B&B
Pickles, Caramelized Onion, Sesame Seed Brioche

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

BREAKFAST SANDWICH **\$17**
Fried Egg, Bacon Jam, Smashed Avocado, White Cheddar,
Brioche, Crispy Potatoes

PIZZA

Angry Queen **\$16**
San Marzano, Mozzarella di Bufala, Basil

Soppressata **\$17**
San Marzano, Salami, Burrata, Shallots, Chili Oil

North End **\$17**
Spicy Italian Sausage, Broccoli Rabe, Ricotta, Balsamic

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

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

Crispy Potatoes **\$6**

Brussels Sprouts **\$6**

Heirloom Carrots **\$6**

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.