

PROVISIONS

RAW BAR

LOCAL OYSTERS *		CHILLED LOBSTER TAIL	20
<i>mignonette, cocktail sauce, lemon</i>		<i>lemon espelette aioli</i>	
Wellfleet, MA - 3ea 33dz		STATE STREET PLATTER *	60
Damariscotta, ME - 3.5ea 38.5dz		<i>8 oysters, 6 shrimp, salmon poke, cocktail sauce, mignonette (df/gf)</i>	
CHILLED SHRIMP	3.50 ea	LONG WHARF PLATTER *	102
<i>cocktail sauce</i>		<i>12 oysters, 8 shrimp, 1 lobster tail, salmon poke, cocktail sauce, mignonette (df/gf)</i>	
SALMON POKE *	18		
<i>sushi rice, seaweed salad, ponzu</i>			

APPETIZER

NEW ENGLAND CLAM CHOWDER	11	SALUMI BOARD	18
<i>house-made oyster cracker</i>		<i>marinated olives, giardiniera, grain mustard, francese</i>	
LOBSTER BISQUE	12	<i>Finochiona * Coppa * Prosciutto</i>	
<i>lobster, crème fraîche, puff pastry</i>		CHEESE BOARD	17
MUSSELS PUTTANESCA	16	<i>cardied nuts, house-made preserves</i>	
<i>pancetta, tomato, olives, capers, sourdough</i>		<i>Three Sisters * Toma * Drunken Goat</i>	
JONAH CRAB DIP	16	KOREAN BBQ WINGS	15
<i>harissa, cheddar, corn tortillas</i>		<i>chili, honey, ramp kimichi aioli</i>	
HOUSE CAESAR	14	CHIPOTLE STREET CORN	12
<i>roasted garlic, anchovy dressing</i>		<i>jalapeño-lime ranch, cotija, cilantro</i>	
LITTLE GREENS SALAD	13	BRUSSELS SPROUTS	13
<i>sunflower seeds, feta, radish, green goddess (gf)</i>		<i>soy caramel, miso yogurt, cilantro</i>	
		HOUSE-CUT FRIES	6
		<i>garlic aioli</i>	

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

ENTRÉE

STEAK FRITES *	36	GREEN CIRCLE HALF CHICKEN	28
<i>pecorino, black garlic butter, watercress, steak sauce (gf)</i>		<i>crispy polenta, roasted corn, kale, spring onions, caramelized lemon jus (gf)</i>	
COUNTRY-FRIED PORK CHOP	26	SHORT RIB BOLOGNESE	29
<i>mashed potatoes, collard greens, cider jus, pepper relish</i>		<i>san marzano, garganelli, parmesan reggiano</i>	
GEORGES BANK SCALLOPS	35	HARVEST GRAIN BOWL	19
<i>cauliflower purée, roasted romanesco, farro, caper beurre blanc</i>		<i>farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (DF)</i>	
PROSCIUTTO-WRAPPED COD	28	<i>chicken +6 steak tips +12 shrimp +12 salmon +14</i>	
<i>basil bagna cáuda, summer squash, pine nuts, evoo-poached marble potatoes, pecorino romano</i>		LOBSTER ROLL	36
FAROE ISLAND SALMON	28	<i>lemon aioli, chives, brioche</i>	
<i>teriyaki glaze, bok choy, shishito peppers, snow peas, golden raisins, couscous (df)</i>		STATE STREET BURGER *	17
BEER-BATTERED FISH & CHIPS	24	<i>american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche</i>	
<i>lemon-caper tartar, house slaw</i>			

PIZZA

SOPPRESSATA	17	PROSCIUTTO	17
<i>san marzano, salami, burrata, shallots, chili oil</i>		<i>garlic herb crust, béchamel, ricotta, arugula, fig vincotto</i>	
ANGRY QUEEN	16		
<i>san marzano, mozzarella di bufala, basil</i>			

* Items are served raw or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies prior to ordering.
An 18% gratuity will be added to parties of 6 or more.
A 3% kitchen fee will be applied to benefit our back of house cooks and dishwashers. This charge is voluntary so simply inform your server and we will remove the charge.