

## PROVISIONS

## RAW BAR

<b>LOCAL OYSTERS *</b> <i>mignonette, cocktail sauce, lemon</i> Wellfleet, MA - 3ea   33dz Damariscotta, ME - 3.5ea   38.5dz		<b>CHILLED HALF LOBSTER TAIL</b> <i>lemon espelette aioli</i>	20
<b>CHILLED SHRIMP</b> <i>cocktail sauce</i>	3.50 ea	<b>STATE STREET PLATTER *</b> <i>8 oysters, 6 shrimp, scallop ceviche, salmon poke, cocktail sauce, mignonette (df/gf)</i>	80
<b>SALMON POKE *</b> <i>sushi rice, seaweed salad, ponzu</i>	18	<b>LONG WHARF PLATTER *</b> <i>12 oysters, 8 shrimp, scallop ceviche, chilled lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli</i>	110

## APPETIZER

<b>NEW ENGLAND CLAM CHOWDER</b> <i>house-made oyster cracker</i>	11	<b>SALUMI BOARD</b> <i>marinated olives, giardiniera, grain mustard, francese</i> Finnochiona * Coppa * Prosciutto	18
<b>LOBSTER BISQUE</b> <i>lobster, crème fraîche, puff pastry</i>	12	<b>CHEESE BOARD</b> <i>candied nuts, house-made preserves</i> Three Sisters * Toma * Drunken Goat	17
<b>MUSSELS PUTTANESCA</b> <i>pancetta, tomato, olives, capers, sourdough</i>	17	<b>BUTTERNUT SQUASH</b> <i>brown butter, whipped labneh, pepita praline, mugolio, pomegranate, sage (gf)</i>	14
<b>CRAB RANGOON DIP</b> <i>sweet chili slaw, wonton chips, scallions</i>	16	<b>CRISPY BRUSSELS SPROUTS</b> <i>soy caramel, miso yogurt, cilantro</i>	13
<b>AUTUMN SALAD</b> <i>delicata squash, granny smith, goat cheese, candied pecans, cider-molasses vinaigrette (gf)</i>	14	<b>KOREAN BBQ WINGS</b> <i>chili, honey, ramp kimchi aioli</i>	16
<b>HOUSE CAESAR</b> <i>roasted garlic, anchovy dressing</i>	14		

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

## ENTRÉE

<b>12OZ RIBEYE*</b> <i>crispy potatoes, heirloom carrots, cabernet demi-glace (gf/df)</i>	52	<b>GEORGES BANK SEA SCALLOPS</b> <i>salsify, king trumpet mushrooms, farro, chive beurre blanc</i>	36
<b>COUNTRY-FRIED PORK CHOP</b> <i>mashed potatoes, collard greens, cider jus, pepper relish</i>	27	<b>FAROE ISLAND SALMON</b> <i>lentils, chorizo, kale, celery root, salsa verde (gf)</i>	29
<b>SHORT RIB BOLOGNESE</b> <i>san marzano, garganelli, parmesan reggiano</i>	29	<b>HERITAGE DUCK</b> <i>roasted breast, confit leg, spaetzle, squash, maitake, spiced jus</i>	38
<b>BEER-BATTERED FISH &amp; CHIPS</b> <i>lemon-caper tartar, house slaw</i>	24	<b>STATE STREET BURGER *</b> <i>american cheese, bacon, caramelized onion, b&amp;b pickles, secret sauce, sesame seed brioche</i>	17
<b>HARVEST GRAIN BOWL</b> <i>farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (df)</i> chicken +6   steak tips +12   shrimp +12   salmon +14	20	<b>LOBSTER ROLL</b> <i>lemon aioli, chives, brioche</i>	36

## SIDES 6 EA

brussels sprouts | collard greens | heirloom carrots | house-cut fries

## PIZZA

<b>SOPPRESSATA</b> <i>san marzano, salami, burrata, shallots, chili oil</i>	17	<b>NORTH END</b> <i>spicy italian sausage, broccoli rabe, ricotta, balsamic</i>	17
<b>ANGRY QUEEN</b> <i>san marzano, mozzarella di bufala, basil</i>	16		