

PROVISIONS

RAW BAR

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

APPETIZER

NEW ENGLAND CLAM CHOWDER <i>house-made oyster cracker</i>	11	SALUMI BOARD <i>marinated olives, giardiniera, grain mustard, francese</i> Finnochiona * Coppa * Prosciutto	18
MUSSELS PUTTANESCA <i>pancetta, tomato, olives, capers, sourdough</i>	17	CHEESE BOARD <i>candied nuts, house-made preserves</i> Camembert * Toma * Drunken Goat	18
CRAB RANGOON DIP <i>sweet chili slaw, wonton chips, scallions</i>	16	BUTTERNUT SQUASH <i>brown butter, whipped labneh, pepita praline, mugolio, pomegranate, sage (gf)</i>	14
KOREAN BBQ WINGS <i>chili, honey, ramp kimchi aioli</i>	16	CRISPY BRUSSELS SPROUTS <i>soy caramel, miso yogurt, cilantro</i>	13
AUTUMN SALAD <i>delicata squash, granny smith, goat cheese, candied pecans, cider-molasses vinaigrette (gf)</i>	15		
HOUSE CAESAR <i>roasted garlic, anchovy dressing</i>	15		

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

ENTRÉE

12OZ RIBEYE* <i>crispy potatoes, heirloom carrots, cabernet demi-glace (gf/df)</i>	52	FAROE ISLAND SALMON <i>lentils, chorizo, kale, celery root, salsa verde (gf)</i>	29
COUNTRY-FRIED PORK CHOP <i>mashed potatoes, collard greens, cider jus, pepper relish</i>	27	HERITAGE DUCK <i>roasted breast, confit leg, spaetzle, squash, maitake, spiced jus</i>	38
SHORT RIB BOLOGNESE <i>san marzano, garganelli, parmesan reggiano</i>	29	STATE STREET BURGER * <i>american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche</i>	17
BEER-BATTERED FISH & CHIPS <i>lemon-caper tartar, house slaw</i>	24	LOBSTER ROLL <i>lemon aioli, chives, brioche</i>	36
HARVEST GRAIN BOWL <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		

SIDES 6 EA

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

PIZZA

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