

PROVISIONS

RAW BAR

LOCAL OYSTERS *

*mignonette, cocktail sauce, lemon*Wellfleet, MA - 3ea | 33dz
Damariscotta, ME - 3.5ea | 38.5dz

CHILLED SHRIMP

cocktail sauce 3.50 ea

SALMON POKE *

sushi rice, seaweed salad, ponzu 18

CHILLED HALF LOBSTER TAIL

lemon espelette aioli 20

STATE STREET PLATTER *

8 oysters, 6 shrimp, ceviche, salmon poke, cocktail sauce, mignonette (df/gf) 80

LONG WHARF PLATTER *

12 oysters, 8 shrimp, ceviche, chilled lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli 110

APPETIZER

NEW ENGLAND CLAM CHOWDER

house-made oyster cracker 11

LOBSTER BISQUE

lobster, crème fraîche, puff pastry 12

MUSSELS PUTTANESCA

pancetta, tomato, olives, capers, sourdough 17

CRAB RANGOON DIP

sweet chili slaw, wonton chips, scallions 16

AUTUMN SALAD

delicata squash, granny smith, goat cheese, candied pecans, cider-molasses vinaigrette (gf) 15

HOUSE CAESAR

roasted garlic, anchovy dressing 15

SALUMI BOARD

marinated olives, giardiniera, grain mustard, francese 18

Finnochiona * Coppa * Prosciutto

CHEESE BOARD

candied nuts, house-made preserves 18

Camembert * Toma * Drunken Goat

BUTTERNUT SQUASH

brown butter, whipped labneh, pepita praline, mugolio, pomegranate, sage (gf) 14

BRUSSELS SPROUTS

soy caramel, miso yogurt, cilantro 13

KOREAN BBQ WINGS

chili, honey, ramp kimchi aioli 16

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

ENTRÉE

PRIME ANGUS STRIPLOIN*

potato fondant, asparagus, parsnip purée, demi-glace (gf) 37

COUNTRY-FRIED PORK CHOP

mashed potatoes, collard greens, cider jus, pepper relish 27

SHORT RIB BOLOGNESE

san marzano, garganelli, parmesan reggiano 29

BEER-BATTERED FISH & CHIPS

lemon-caper tartar, house slaw 24

HARVEST GRAIN BOWL

farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (df) 20

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

LOBSTER ROLL

lemon aioli, chives, brioche 36

14oz RIBEYE*

crispy potatoes, heirloom carrots, cabernet demi-glace (gf/df) 52

FAROE ISLAND SALMON

lentils, chorizo, kale, celery root, salsa verde (gf) 29

HERITAGE DUCK

roasted breast, confit leg, spaetzle, squash, maitake, spiced jus 38

GREEN CIRCLE HALF CHICKEN

maple brown butter, brussels sprouts, parsnips, sweet potato purée (gf) 28

STATE STREET BURGER *

american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche 18

SIDES 6 ea

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

PIZZA

SOPPRESSATA

san marzano, salami, burrata, shallots, chili oil 17

ANGRY QUEEN

san marzano, mozzarella di bufala, basil 16

NORTH END

spicy italian sausage, broccoli rabe, ricotta, balsamic 17