

PROVISIONS

RAW BAR

LOCAL OYSTERS *		CHILLED HALF LOBSTER TAIL	20
<i>mignonette, cocktail sauce, lemon</i>		<i>lemon espelette aioli</i>	
Wellfleet, MA - 3ea 33dz		STATE STREET PLATTER *	80
Damariscotta, ME - 3.5ea 38.5dz		<i>8 oysters, 6 shrimp, ceviche, salmon poke, cocktail sauce, mignonette (df/gf)</i>	
CHILLED SHRIMP	3.50 ea	LONG WHARF PLATTER *	110
<i>cocktail sauce</i>		<i>12 oysters, 8 shrimp, ceviche, chilled lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli</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	Finnochiona * Coppa * Prosciutto	
<i>lobster, crème fraîche, puff pastry</i>		CHEESE BOARD	18
MUSSELS PUTTANESCA	17	<i>candied nuts, house-made preserves</i>	
<i>pancetta, tomato, olives, capers, sourdough</i>		Camembert * Toma * Drunken Goat	
CRAB RANGOON DIP	16	BUTTERNUT SQUASH	14
<i>sweet chili slaw, wonton chips, scallions</i>		<i>brown butter, whipped labneh, pepita praline, mugolio, pomegranate, sage (gf)</i>	
KOREAN BBQ WINGS	16	BRUSSELS SPROUTS	13
<i>chili, honey, ramp kimchi aioli</i>		<i>soy caramel, miso yogurt, cilantro</i>	

SALADS

HOUSE CAESAR	15	ARUGULA & ROASTED BEET	16
<i>roasted garlic, anchovy dressing</i>		<i>honey burrata, walnuts, citrus vinaigrette (gf)</i>	
LITTLE GREENS & HERBS	15		
<i>blackberries, radish, sunflower seeds, strawberry vinaigrette (gf/df)</i>		chicken +6 steak tips +12 shrimp +12 salmon +14	

ENTRÉE

PRIME ANGUS STRIPLOIN*	37	14oz RIBEYE*	52
<i>potato fondant, asparagus, parsnip purée, demi-glace (gf)</i>		<i>crispy potatoes, heirloom carrots, cabernet demi-glace (gf/df)</i>	
COUNTRY-FRIED PORK CHOP	27	FAROE ISLAND SALMON	29
<i>mashed potatoes, collard greens, cider jus, pepper relish</i>		<i>lentils, chorizo, kale, celery root, salsa verde (gf)</i>	
SHORT RIB BOLOGNESE	29	HERITAGE DUCK	38
<i>san marzano, garganelli, parmesan reggiano</i>		<i>roasted breast, confit leg, spaetzle, squash, maitake, spiced jus</i>	
BEER-BATTERED FISH & CHIPS	24	GREEN CIRCLE HALF CHICKEN	28
<i>lemon-caper tartar, house slaw</i>		<i>maple brown butter, brussels sprouts, parsnips, sweet potato purée (gf)</i>	
HARVEST GRAIN BOWL	20	STATE STREET BURGER *	18
<i>farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (df)</i>		<i>american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche</i>	
LOBSTER ROLL	36		
<i>lemon aioli, chives, brioche</i>			

SIDES 6 ea

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

PIZZA

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