

PROVISIONS

RAW BAR

LOCAL OYSTERS *

mignonette, cocktail sauce, lemon

Wellfleet, MA - 3ea | 33dz

Damariscotta, ME - 3.5ea | 38.5dz

CHILLED SHRIMP

cocktail sauce

SALMON POKE *

sushi rice, seaweed salad, ponzu

CHILLED HALF LOBSTER TAIL

lemon espelette aioli

STATE STREET PLATTER *

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

LONG WHARF PLATTER *

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

APPETIZER

NEW ENGLAND CLAM CHOWDER

house-made oyster cracker

LOBSTER BISQUE

lobster, crème fraîche, puff pastry

CRAB RANGOON DIP

sweet chili slaw, wonton chips, scallions

MUSSELS PUTTANESCA

pancetta, tomato, olives, capers, sourdough

KOREAN BBQ WINGS

chili, honey, ramp kimchi aioli

BRUSSELS SPROUTS

soy caramel, miso yogurt, cilantro

11 AVOCADO TOAST

pickled shallots, arugula, dukkah, pomegranate vinaigrette (df)

12

BUTTERNUT SQUASH

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

16

SALUMI BOARD

*marinated olives, giardiniera, grain mustard, francese Finnochiona * Coppa * Prosciutto*

17

16 CHEESE BOARD

candied nuts, house-made preserves

16

13

Camembert * Toma * Drunken Goat

SALADS

HOUSE CAESAR

roasted garlic, anchovy dressing

LITTLE GREENS & HERBS

blackberries, radish, sunflower seeds, strawberry vinaigrette (gf/df)

15

15 ARUGULA & ROASTED BEET

honey burrata, walnuts, citrus vinaigrette (gf)

15

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

ENTRÉE

HARVEST GRAIN BOWL

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

MARINATED STEAK TIPS*

pecorino frites, steak sauce, watercress

SHORT RIB BOLOGNESE

san marzano, garganelli, parmesan reggiano

BEER-BATTERED FISH & CHIPS

lemon-caper tartar, house slaw

BREAKFAST SANDWICH

fried egg, bacon jam, smashed avocado, white cheddar, crispy potatoes, brioche

20

20 STATE STREET BURGER *

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

24

24 NORTH SHORE 3-WAY

roast beef, cheddar, mayo, bbq sauce, onion brioche

23

23 SPICY CHICKEN SANDWICH

slaw, b&b pickles, ranch aioli, house hot sauce, brioche

24

LOBSTER ROLL

lemon aioli, chives, brioche

17

PIZZA

SOPPRESSATA

san marzano, salami, burrata, shallots, chili oil

ANGRY QUEEN

san marzano, mozzarella di bufala, basil

17

17 NORTH END

spicy italian sausage, broccoli rabe, ricotta, balsamic

16

* 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.