

STATE STREET

PROVISIONS

RAW BAR

Local Oysters* cocktail sauce, mignonette, lemon (df/gf) Wellfleet, MA – 3ea Damariscotta, ME – 3.5ea		Chilled Lobster Tail lemon espelette aioli (df/gf)	20
Chilled Shrimp cocktail sauce (df/gf)	4 ea	State Street Platter* 8 oysters, 6 shrimp, white fish & salmon ceviche, cocktail sauce, mignonette (df/gf)	80
Salmon Ceviche* leche de tigre, avocado, crispy shallots (df/gf)	18	Long Wharf Platter* 12 oysters, 8 shrimp, white fish & salmon ceviche, chilled lobster tail, lemon aioli, cocktail sauce, mignonette (df/gf)	110

APPETIZER

New England Clam Chowder house-made oyster cracker	11	Crab Rangoon Dip sweet chili slaw, wonton chips, scallions	16
Lobster Bisque lobster, crème fraîche, puff pastry	12	Korean BBQ Wings chili, honey, ramp kimchi aioli	16
Thai Green Curry Mussels chili oil, scallions, crispy rice (df/gf)	19	Salumi Board marinated olives, giardiniera, grain mustard, francese (df)	18
Squash Arancini brie, brown butter, spiced cider reduction	12	Finnochiona * Coppa * Prosciutto	
Brussels Sprouts soy caramel, miso yogurt, cilantro (gf)	13	Cheese Board candied nuts, house-made preserves Camembert * Toma * Drunken Goat	18

SALADS

Autumn Mixed Greens apple, cranberry, goat cheese, pickled jicama, cider vinaigrette (gf)	15	Arugula & Roasted Beets burrata, pecans, pear vinaigrette (gf)	16	House Caesar roasted garlic, anchovy dressing	15
chicken +6 steak tips +13 shrimp +13 salmon +14					

ENTRÉE

Prime Angus Striploin* pomme purée, king trumpet, broccolini, demi-glace (gf)	46	Short Rib Bolognese san marzano, garganelli, parmesan reggiano	29
Country-Fried Pork Chop mashed potatoes, collard greens, cider jus, pepper relish	27	Beer-Battered Fish & Chips lemon-caper tartar, house slaw	24
Green Circle Half Chicken butternut risotto, pickled apple, kale, roasted chicken demi (gf)	28	Seasonal Grain Bowl quinoa, farro, peach, strawberry tomato, corn, avocado, lemon-basil vinaigrette (df/v) chicken +6 steak tips +13 shrimp +13 salmon +14	20
Faroe Island Salmon sunchoke, brussels sprouts, warm bacon vinaigrette (gf)	29	Lobster Roll lemon aioli, chives, brioche	36
Squid Ink Tagliatelle 'nduja, shrimp, confit cherry tomatoes	27	State Street Burger * american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche	18
Sides 6 ea brussels sprouts collard greens broccolini house-cut fries			

PIZZA

Soppressata san marzano, salami, burrata, pickled shallots, chili oil	17	Italiano pesto, mozzarella di bufala, prosciutto, balsamic	17	Angry Queen san marzano, mozzarella di bufala, basil	16
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* Item served raw or cooked to order.
• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server of any allergies prior to order.
• An 18% gratuity will be added to parties of 6 or more.
• We apply a 3% kitchen fee which primarily benefits all non-tipped members of our kitchen team. This fee is voluntary so simply inform your server and we will remove the charge.