

Hook + Line



Take Out Available

WE'VE GOT A MENU FOR YOUR MINNOWS, TOO!
JUST ASK YOUR SERVER.

4.27.24

Starters GREAT FOR SHARING!

SMOKED SEA TROUT 18
Iggy's everything bagel, capers, green goddess cream cheese

ARUGULA SALAD 12
watermelon radish, fennel, sunchoke, date vinaigrette

KINGFISH CRUDO* 14
jalapeño, cilantro, cucumber

ZA'ATAR CRUSTED TUNA LOIN* 19
grapefruit, Alfonso olive, salsify, avocado

NEW ENGLAND CLAM CHOWDER 13
bacon, oyster crackers

STUFFIES 16
buttery breadcrumbs, chorizo

Sweet

LEMON RICOTTA PANCAKES 15
berries, maple syrup

New England Classics

FRIED PLATES SM/LG
SERVED WITH FRENCH FRIES,
COLESLAW + MALT ONION SOUBISE

SCALLOPS* 20/38

FISH + CHIPS 27

IPSWICH CLAMS 19/37

HANDHELDS
SERVED WITH FRENCH FRIES

MAINE LOBSTER ROLL MKT
two ways

FRIED FISH SANDWICH 19
coleslaw, B+B pickles

GRILLED KAYEM HOT DOG 12



Savory

CUTTLEFISH HASH 17
confit potatoes, charred red onion, poached egg, chili oil

SALMON CAKES BENEDICT* 18
poached egg, Hollandaise, home fries

HONEY WALNUT SHRIMP 19
broccolini, chili vinaigrette

Handhelds

SERVED WITH FRENCH FRIES
TUNA BURGER* 23
herbed black garlic slaw

TASSO HAM + FRIED OYSTER PO-BOY 16
charred scallion remoulade, B+B pickles

SHRIMP TOAST CROQUE MADAME* 18
fried egg, Mornay sauce

..... add H+L Siberian sturgeon caviar to any Classics, Savory, or Handhelds +27

VISIT H+L MARKET
TO PREPARE YOUR
Spring Picnic!

We shellebrate New England's freshest catch straight from Boston's Fish Pier and beyond, brought to you by our respected local fishermen and Hook + Line's talented culinary team.

Sides

ONE EGG 4
poached, fried, or scrambled

HOUSE SMOKED BACON 8

GRILLED HAM SHOULDER 8

HOME FRIES 8
caramelized onion, parmesan, herbs

FRENCH FRIES 8

COLE SLAW 6

H+L JAM + TOAST 6

GRILLED BROCCOLINI 12
colatura, crispy garlic



Bottoms Up!

SEE OUR FULL DRINK MENU + WINE LIST FOR MORE OPTIONS

ITALIAN GREYHOUND 15
grapefruit, Punt e Mes, salt

TGYP 15
vodka, espresso, cardamom

BLOODY MARY 15
capers, malt vinegar, Old Bay
add shrimp +5
add bacon +2

12:75 SOMEWHERE 17
elderflower, lemon, apples, bubbles

SUNSCREEN REQUIRED 17
coconut, lime, chocolate, anise

RASPBERRY LIME RICKEY 16
Brigham's style

We apply a 4% Kitchen Administrative fee, which primarily benefits our back of house staff, including cooks and dishwashers. By Massachusetts law, kitchen staff may not be included in the tip pool. We therefore use this administrative fee as a way to improve wages and increase benefits for our back of house staff. This administrative fee does not represent a tip or service charge for our front of house service staff, which includes servers, runners, bussers, and bartenders.