



Take Out Available

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

5.3.24

Starters GREAT FOR SHARING!

- KINGFISH CRUDO* 14
jalapeño, cilantro, cucumber
- ARUGULA SALAD 12
watermelon radish, fennel, sunchoke, date vinaigrette
- CAESAR SALAD 13
parmesan, Iggy's croutons
- MAPLEBROOK FARM BURRATA 16
roasted beets, blood orange, hazelnut, red watercress
- SPICY BROWN BUTTER CRAB DIP 16
kimchi, Gouda, grilled focaccia
- NEW ENGLAND CLAM CHOWDER 13
bacon, oyster crackers
- STUFFIES 16
buttery breadcrumbs, chorizo
- WOOD GRILLED CUTTLEFISH 15
confit potatoes, gribiche, Espelette
- HERBED SHRIMP TOAST 14
sourdough, Caesar dressing
- FRIED SPARE RIBS 16
nuoc cham, pickled chili, thai herbs

New England Classics

- FRIED PLATES SM/LG
- SCALLOPS* 20/38
- FISH + CHIPS 27
- IPSWICH CLAMS 19/37



SERVED WITH FRIES, COLESLAW + MALT ONION SOUBISE

- HANDHELDS
- MAINE LOBSTER ROLL MKT
two ways
- FRIED FISH SANDWICH 19
coleslaw, B+B pickles
- GRILLED KAYEM HOT DOG 12
add H+L Siberian sturgeon caviar +27

VISIT H+L MARKET
TO PREPARE YOUR
Spring Picnic!

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

From The Depths

- WOOD GRILLED SCOTTISH SALMON* 27
chimichurri
- WHOLE ROASTED BRANZINO* 37
hazelnut, Calabrian chili crisp
- GRILLED SHRIMP 19
chimichurri

Above Shore

- STATLER CHICKEN BREAST 14
fennel pollen, jus
- 8oz HANGER STEAK 31
chimichurri

Sandwiches

SERVED WITH FRENCH FRIES

- FLAT PATTY TUNA BURGER* 23
herbed black garlic slaw
- TASSO HAM + FRIED OYSTER PO-BOY 22
charred scallion remoulade
- TURKEY MELT 16
avocado, pickled pepper aioli, cheddar cheese, roasted tomato,
- FRIED CHICKEN SANDWICH 18
coleslaw, B+B pickles, umami BBQ

Sides

- WOOD GRILLED CARROTS 12
burnt honey, pistachio, date jam
- GRILLED BROCCOLINI 12
colatura, lemon
- FRENCH FRIES 8
- COLESLAW 6
- ARUGULA 7
white balsamic vinaigrette

Bottoms Up!

SEE OUR FULL DRINK MENU + WINE LIST FOR MORE OPTIONS

- RARE TEA CO. 6
black iced tea
- LEYDEN ICED COFFEE 6
Costa Rican blend
- D.R. 75 17
passion fruit, lemon, sparkling wine
- MIMOSA 15
cava + orange juice
- TGYP 15
espresso, cardamom

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.