

APPETIZERS

GRILLED ASPARAGUS 14

sauce gribiche, pickled shallots, herbs, lemon

CONFIT TUNA TOSTADA 14

avocado, tomato, crispy tortilla, cilantro, radish, onion, lime, jalapeno

GUACAMOLE & CHIPS 10

crispy corn chips, cilantro, lime

SEAFOOD CLAM CHOWDER 13

shrimp, crab, potatoes, toasted filone

CRISPY CALAMARI & JALAPEÑOS 17

chipotle aioli, charred lemon

SALMON POKE 'SUSHI FRITTER' 17

avocado, tamari glaze, scallions, aioli

PEI MUSSELS 17

white wine, garlic, shallots, herbs, toasted baguette

SPICY-CRUNCHY TUNA TARTARE 17

yuzu kosho, smashed avocado, kimchi aioli, scallions, crispy tortilla chips

SHISHITO PEPPERS 10

tomato salt, lemon

PORK BELLY SLIDERS 11

sambal aioli, yuzu pickles, korean chili sauce

PUBSTREET WINGS 15

buffalo | crispy garlic lime | hot honey

CLASSIC HUMMUS 12

naan bread, pine nuts, parsley, capers, lemon zest, sumac

PASTA & GRAINS

CALABRIAN TUNA BOWL 24

confit tuna, french bean, boiled egg, red onion, pickled shallots, basil, lettuce, radish, pesto rice

FETTUCINE & CLAMS 28

garlic, parsley, chili flakes

PUBSTREET RICE BOWL 22

crispy chicken, japanese pickles, sambal aioli, chili oil, cilantro

THAI SHRIMP FRIED RICE 24

fried egg, thai basil, pineapple, hot & sour chili paste, mint

GRILLED MUSHROOM BOWL 22

steamed rice, scallions, crispy shallots, japanese soy glaze, spinach, sambal aioli
add chicken 9 | salmon 12 | shrimp 11 | steak 13

SALMON RICE BOWL 28

boston lettuce, coconut rice, coleslaw, crispy garlic, scallions, sweet chili sauce

PUBSTREET

RAW BAR

east coast oyster 3.50/pc

west coast oyster 3.50/pc

little neck clams 3/pc

classic shrimp cocktail 16

DAILY BAJA CEVICHE 17

crispy tostada, tiger's milk,
jalapeno, avocado, cilantro aioli

BY HAND

AHI TUNA BURGER 25

sesame, ginger, pickles, shiso, lettuce, botarga aioli

recommended temperature: medium rare

FRIED CHICKEN SANDWICH W/FRIES 18

chili oil, ranch, aioli, pickles

WILD FISH TACO 20

celery root, lime, chipotle aioli, remoulade sauce

CLASSIC BURGER W/FRIES 17

lettuce, tomato, onion

VINTAGE-BATCH BURGER W/FRIES 20

aged NY cheddar, caramelized onions, sambal aioli

PLANT BURGER W/FRIES 18

cheddar, lettuce, tomato, sambal aioli, pickles

12 DAY REUBEN W/FRIES 18

rye bread, swiss, sauerkraut, russian dressing

STEAK SANDWICH W/FRIES 25

caramelized onions, mushrooms, swiss cheese, garlic aioli

FRIED HALLOUMI CHEESE SANDWICH W/FRIES 20

sundried tomato pesto, caramelized onions, lto, raita, naan bread

PUBSTREET FISH SANDWICH W/FRIES 23

wild cod, zesty slaw, tartar sauce, lemon

KIDS

CHICKEN FINGERS & FRIES 12

GRILLED CHEESE & FRIES 12

PASTA-BUTTER OR PLAIN 12

MACARONI AND CHEESE 12

SALADS

chicken 9, salmon 12, shrimp 11, steak 13

LEMON KALE SALAD 15

potato crouton, red onion, sarvecchio cheese,
creamy lemon vinaigrette, parsley, radish

HEIRLOOM BURRATA 16

tomato, basil, extra virgin olive oil, px sherry, pesto bread

LITTLE GEM SALAD 15

pea shoot, frisee, radishes, sesame vinaigrette

BABY ARUGULA 13

lemon-oil vinaigrette, parmesan, vincotto

BLT WEDGE 14

bacon, blue cheese, tomatoes, egg, ranch

PUBSTREET CAESAR 14

black pepper, olive oil, crispy tortilla

ENTREES

ANCHO DUSTED SALMON 28

orzo salad, mango salsa, herbs, raita-yogurt, pimenton la vera

NEW YORK STRIP STEAK 39

crispy smashed fingerling potatoes, garlic butter

BROILED WILD COD 28

savory chili, jasmine rice, eel sauce, scallions, spinach, black soy

GRILLED BRANZINO 30

malaysian chili sauce, pineapple, coconut rice

GRILLED HANGER STEAK 29

sautéed shishito, chili oil, citrus chimichurri, potatoes

FISH & CHIPS 25

house made tartar sauce, lemon

SIDES

CRISPY BUFFALO CAULIFLOWER 14

classic buffalo wing sauce

GRILLED CORN ON THE COB 12

crema, queso fresco, paprika, lime, pickled shallot

YUCA FRIES 11

guacamole, pickled shallots, pimenton

CRISPY FINGERLINGS 11

parsley, parmesan, garlic aioli

PUB'S POUTINE 11

french fries, swiss cheese, gravy