

- S** Salt & Pepper Yucca Fries [v]
salsa verde 9
- N** Truffle Parmesan Arancini
truffle mayo 9
- A** Off-the-Cob Street Corn [gf] [v]
black pepper aioli, buttered corn, queso fresco, cilantro,
espelette pepper 11
- C** Shishito Peppers
sesame seeds, togarashi 11
- K** Meatball Sliders (2 each)
buffalo mozzarella, parmesan, marinara 10
- S** Bacon BBQ Brussels
queso blanco, fried garlic, pecorino 10

SHAREABLES

- Spicy Garlic Chicken Wings**
blue cheese dressing, hot sauce, celery 16
- Gnudi** [v]
truffle & ricotta dumplings, maitake mushrooms, brown butter, pecorino 14
- * **Creamy Burrata** [v]
country bread, cherry tomato salad, basil 15
- * **Tuna Tartare** [gf]
cucumber, avocado, sesame vinaigrette, spicy kewpie mayo, seaweed salad,
togarashi russet chips 16
- Charred Octopus** [gf]
grilled lemon vinaigrette, moroccan olives, shaved red onion 19
- Tzatziki Dip** [v]
grilled pita bread, sea salt 13
- Guac & Pico** [gf] [v]
house made corn tortilla chips, pico de gallo, guacamole 14

THE BOARD ROOM

no substitutions. served with pressed bread and accoutrements 24

Cheeses

- * **tumbleweed cheddar**
semi-hard fruity
- * **st. stephen triple cream**
soft, buttery, earthy
- * **toma celena**
nutty & rich

Meats

- * **hot coppa**
spicy salami
- * **prosciutto di parma**
aged 20 months
- * **saucisson sec**
french style garlic salami

- P** **Tomato** [v]
san marzano tomato sauce, mozzarella & caciocavallo cheese, basil 12
- I** **Truffle Funghi** [v]
hen of the woods, porcini crema, taleggio cheese, arugula, truffle oil 13
- Z** **Lobster**
maine lobster, lobster bisque sauce, grilled corn, fontina, ricotta 21
- Z** **Meatball**
san marzano tomato sauce, mozzarella, confit garlic, cipollini onions,
ricotta cheese, basil 13
- A** pizzas are approximately 8"
- S** **pizza add ons:**
- +2: mushroom, onion, jalapeño, cherry pepper, green pepper, confit garlic,
sliced tomato, ricotta cheese, goat cheese
 - +3: pepperoni, chorizo, bacon, meatball

Beach Club Bites

- Chili Cheese Dog**
bbq beef chili, monterey jack cheese, yellow mustard,
raw onion, french fries 13
- Lobster Roll**
choose hot buttered or cold with homemade mayonnaise
and celery, toasted brioche roll, french fries MKT
- Fried Whole Belly Clams**
french fries, coleslaw, house tartar sauce MKT



RAW BAR

- * **"Sweet Blue" Oysters (half dozen)** [gf]
pei canada, briny, full meat, sweet finish 18
- * **Shrimp Cocktail** [gf]
cocktail sauce, horseradish, lemon 4 each
- * **Hackleback Sturgeon Caviar (1oz)**
sweet & buttery, served with toast points 75
- * **Seafood Tower**
12 oysters, 6 shrimp cocktail, tuna tartare, crab meat cocktail, seaweed salad 75

SALADS

- Little Leaf Green Salad** [gf]
heirloom tomatoes, smoked bacon, goat cheese, toasted pine nuts,
chardonnay vinaigrette 13
- * **Grilled Beets** [gf]
microgreens, cotija cheese, pumpkin seeds, tahini aioli 14
- Caesar**
romaine lettuce, black pepper croutons, pecorino romano, caesar dressing 12
- add:** grilled chicken +6 | *steak +11 | *salmon +11 | shrimp +12

ENTRÉES

- * **The Burger**
PubliCo sauce, vermont cheddar, grilled onions, bacon lardons, shredded lettuce,
french fries 19
- PubliCo Hot Chicken Sandwich**
crispy chicken, PubliCo hot sauce, blue cheese aioli, dill pickles, shredded lettuce,
french fries 18 [make it truffle hot! +1]
- Crispy Fish Tacos (3 each)**
seasonal white fish, guacamole, red onion & cilantro slaw, salsa verde,
side of brown rice pilaf & refried beans 23
- Bolognese**
fresh tagliatelle, pork & beef ragu, caciocavallo cheese, truffle 24
[sub: gluten free pasta +1]
- * **Grilled Salmon** [gf]
black rice, roasted asparagus, citrus fennel salad 25
- Chicken Asado** [gf]
half chicken, braised escarole, yukon potatoes, grilled onions, natural jus 24
- Burrito Bowl** [gf] [v]
brown rice, black bean puree, guacamole, pico de gallo, shredded cheese, cilantro 16
- * **Grilled Lamb Lollipops**
tzatziki, grilled pita bread, field greens, lemon evoo
half pound 23 / full pound 39 [add: french fries +5]
- * **Steak Frites** [gf]
ny strip, field greens, chimichurri, french fries 29

#SAYPUBLICO

[gf] = gluten free | [v] = vegetarian

18% gratuity added to parties of 6 or more

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ADULT LIQUIDS

- C** *Man With No Name*
don julio blanco, grapefruit, agave, lime 13
- O** *Turn Me Up*
new amsterdam vodka, beet syrup, pineapple, mint, lime 13
- O** *Orange Rhymes with What?*
jack daniels, burnt orange syrup, lemon, dried orange 13
- C** *Summertime in Oaxaca (wa-haa-ka)*
mezcal union, passionfruit, cucumber, agave, lime 13
- K** *You Wanna Peach of Me?*
bribon blanco tequila, peach puree, basil simple, lemon 13
- L** *Linger*
bombay gin, fresh cranberry, ginger beer, lime 13
- T** *It's Not Me, It's You*
salcombe rose gin, st. germain, raspberry, lemon, prosecco 13
- A** *Café No Leche*
casamigos reposado, coffee liqueur, cold brew 15
- P** *Pink Lady*
white zinfandel, raspberry vodka, bacardi limon, watermelon, peach 13
- I** *Pineapple Express*
new amsterdam vodka, orgeat, pineapple, lemon, mint 13
- L** *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso 14
[go big: make it 'El Jefe' for 19]
- S** *Luchador*
bribon silver tequila, muddled cucumber & mint, simple syrup, ginger beer, lime 13
- Quaran-tini*
ketel one botanicals grapefruit & rose, elderflower liqueur, grapefruit 13
- Red Sangria*
house red wine, citrus fruits 13

FRENCH PRESS COCKTAILS | serves 2-3 people

- Im-PRESS-ive Mojito*
ketel cucumber & mint, soda water, infused with more cucumber and mint 42
- Under PRESS-ure*
ghost tequila, watermelon juice, pressed with fresh watermelon & jalapeño 42
- PRESS-ed Berries*
absolut strawberry, soda water, pressed with fresh strawberries & basil 42

LARGE FORMAT COCKTAILS | serves 4-6 people

- Purple Haze*
vodka, prosecco, blackberry simple, lemon 90
- East Coast Mai Tai*
white rum, dark rum, triple sec, orgeat, orange juice, pineapple, lime 90

Beach Club Drinks

- Escape*
malibu rum, dark rum, pineapple, coconut 13
- Tiki SZN*
altos tequila, dark rum, orgeat, lime, oj 13
- Tastes Like Strawberries*
absolut strawberry, campari, passion fruit 13
- Watermelon Sugar*
malibu watermelon, red bull watermelon, lemon, lime 13

Frozen Drinks

- Frosé All Day*
cote mas rosé, pink whitney vodka 12
- Mudslide*
kahlua, irish cream, vanilla vodka 13
- Margarita*
altos tequila, triple sec, lemon, lime 13



BEER

On Draft:

- Sam Adams Seasonal [MA] 7
- UFO Maine Blueberry [hefeweizen, MA, 4.8% abv] 7
- Sam Adams Wicked Hazy [ipa, MA, 6.8% abv] 8
- Nightshift Whirlpool [pale ale, MA, 4.5% abv] 8

Bottles & Cans:

- Bud Light [american lager, MO, 4.2% abv] 6
- Michelob Ultra [light lager, MO, 4.2% abv] 6
- Cisco Grey Lady [witbier, MA, 4.5% abv] 7
- Corona Light [american lager, mexico, 4.1% abv] 7
- Bud Light Black Cherry [hard seltzer, MO, 5% abv] 7
- Truly Pineapple Seltzer [hard seltzer, MA, 5% abv] 7

WINE

Bubbles, Bubbles, Everywhere

	6oz.	9oz.	BOTTLE
Prosecco, Mionetto DOC [treviso]	11	—	42
Prosecco, Mionetto DOC magnum 1.5L			65
Champagne, Moet et Chandon Brut Imperial [epernay, NV, WS 90pts]			125
Champagne, Veuve Clicquot, La Grande Dame [reims, 2008, WS 95pts]			200
Champagne, Dom Perignon [epernay, 2008, WS 98pts]			300

A Bottle of White

	6oz.	9oz.	BOTTLE
Pinot Grigio, Borgo Magredo [italy, 2019]	12	18	46
Pinot Grigio, Santa Margherita [alto-adige, 2019]			60
Sauvignon Blanc, Yealands [new zealand, 2019]	11	16	42
Sauvignon Blanc, Southern Right [south africa, 2020, WS 90pts]	12	18	46
Sauvignon Blanc, Twomey by Silver Oak [napa valley, 2019, WS 92pts]			55
Chardonnay, Valrav'n [sonoma, 2019, WE 91pts]	12	18	46
Chardonnay, Argyle "Nuthouse" [willamette valley, 2014, WS 92pts]			60
Chardonnay, Rombauer [carneros, 2019, JS 90pts]			75
Riesling, Von Kesselstatt [germany 2018, WE 91 pts]	12	18	46

A Bottle of Red

	6oz.	9oz.	BOTTLE
Pinot Noir, MacMurray Ranch [central coast, 2017, WE 90pts]	12	18	46
Pinot Noir, Boen [russian river, 2018, WS 91pts]	14	21	54
Pinot Noir, Migration [sonoma coast, 2017, WE 90pts]			69
Pinot Noir, Belle Glos Clark & Telephone [santa barbara, 2018, WE 94pts]			79
Pinot Noir, Elk Cove La Boheme [willamette valley, 2017, RP 93pts]			79
Pinot Noir, Paul Hobbs [russian river, 2017, RP 93pts]			89
Malbec, El Origen Reserva Estate [mendoza, 2017, JS 93pts]	11	16	42
Cabernet Sauvignon, Katherine Goldschmidt [alexander valley, 2018, WE 91pts]	13	19	50
Cabernet Sauvignon, Substance [columbia valley, 2018, JS 93pts]	13	19	50
Cabernet Sauvignon, Merryvale [napa valley, 2015, WE 91pts]			79
Cabernet Sauvignon, Jordan [alexander valley, 2016, WE 93pts]			89
Cabernet Sauvignon, Caymus [napa valley, 2018, WE 93pts]			119
Cabernet Sauvignon, Silver Oak [napa valley, 2015, WE 93pts]			159
Blend, Locations by Dave Phinney "CA" [CA, RP 91pts]	13	19	50
Blend, Rodney Strong Symmetry [CA, 2015, WE 90pts]			69

Perhaps a Bottle of Rosé Instead...

	6oz.	9oz.	BOTTLE
Rosé, Cote Mas [languedoc, 2020, WE 90pts]	11	16	42
Rosé, Miraval [côtes de provence, 2018, RP 90pts]	13	19	50

WINE RATINGS: WS-WINE SPECTATOR RP-ROBERT PARKER
WE-WINE ENTHUSIAST JS-JAMES SUCKLING