

FWD

Fishing with Dynamite

OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Pacific Gold Rsv. Morro Bay, CA, USA	3.95	23.50	44.00
Disco Hama Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Blue Pool Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Kumamoto Humboldt Bay, CA, USA	3.75	22.00	41.25
Barnstable Cape Cod Bay, MA, USA	3.50	20.50	38.50
Fishers Island Fishers Island, NY, USA	3.50	20.50	38.50
Sampler Platter Try each oyster on the bar!		20.50	38.50

RAW BAR

	each	1/2 doz	1 doz
Served Chilled on Crushed Ice			
Peruvian Scallops	3.75	22.00	41.25
Littleneck Clams	2.75	15.00	24.00
	each	1/2 lb	1 lb
Jumbo Shrimp	2.75	20.50	41.25
Prince Edward Island Mussels		9.00	16.00
Alaskan King Crab Legs		29.00	54.00
	Half		Whole
Atlantic Lobster		22.00	38.00

All of our oysters and shellfish are served chilled with horseradish, lemon, and your choice of 2 of the sauces below

Oyster driven sauces

Mignonette | Cocktail | Ponzu | Pico de Gallo

Shellfish driven sauces

Yuzu Kosho Mayo | Saffron Aioli | Remoulade

PLATTERS

An Assortment of Chilled Shellfish Served on a bed of Crushed Ice

The SS Minnow

4 Oysters, 2 Clams, 4 Shrimp,
6 Mussels, 1/2 Lobster
Serves 1-2
55

The Queen Mary

9 Oysters, 4 Clams, 8 Shrimp, 10 Mussels,
1/2 Lobster, 3/4 lb. King Crab Legs
Serves 3-4
95

The Mothershucker

15 Oysters, 6 Clams, 16 Shrimp, 20 Mussels,
1 Whole Lobster, 1 1/2 lbs. King Crab Legs
Serves 5-6
165



OLD SCHOOL

New England Clam Chowdah 9

neuske's bacon, weiser farm potatoes,
house made oyster crackers

Coleman Farms Little Gem Salad 14

charred lime green goddess dressing, market citrus, drakes
farm goat cheese, almonds, spiced honey

Chef David's Mom's Cape Cod Squash Rolls 6

rosemary butter

Helles Lager Battered Cod 17

fwd fries, dill pickle remoulade

Maryland Blue Crab Cake 19

in-house dill pickles, whole grain mustard remoulade

FwD Fries 8

rosemary, malt vinegar mayo

Steamed Purple Savory Clam Steamers 26

white wine, butter, shellfish stock, herbs, baguette

Black Sea Bass 53

sauce americaine, lemongrass, new zealand spinach, chives

NEW SCHOOL

Hamachi 20

ponzu, avocado, red radish, serrano, shiso

Pacific Rockfish Ceviche 16

pineapple, kumquat, jicama, guacamole, tostada

Stokes Purple Sweet Potato 12

panang sauce, coconut mousse, peanuts, puffed rice,
kaffir lime, thai basil

Grilled Octopus 25

white bean hummus, chermoula, kale, pine nuts, mint

Koshihikari Rice 29

chicken dashi, blue crab, shrimp, uni, egg, basil

Seared Diver Scallops 20

romesco, weiser farm potatoes, saffron aioli, pickled
fresno chiles

Wild New Zealand John Dory 32

sauce sorrel, maitake mushrooms, chives, charred lemon

Roasted Loup de Mer 21

creamed celeriac puree, winter vegetables, apple cider
gastrique

AFTER SCHOOL

Key Lime Pie 10

graham cracker crust,
italian lime meringue

Pretzel and Chocolate Bread Pudding 9

salted caramel,
mascarpone ice cream

Banana Pudding 7

vanilla bean custard, brown butter
shortbread, salted caramel

Follow us on twitter at @EatFwD or Chef David LeFevre at @ChefDLeFevre

Lobster is pronounced Lob-Stah, just like Chowder is pronounced Chow-Dah.

Now you know!

* consuming raw or undercooked seafood, shellfish, or eggs may increase risk of foodborne illness.

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COCKTAILS - 13.50

- Be Water My Friend eastside w/ magdalena rum blanco, cucumber, mint, honey, citric, manzanilla
 Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda
 The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, lemon, herbsaint, violette, calendula
 I've Got A Fever manhattan w/ buffalo trace, amaro nonino, cardamom, lemongrass
 Wraith Of The Sea dark & stormy w/ starr rum, mango puree, ginger cordial, lemon juice
 El Fusilado mexican firing squad w/ mico tequila, hibiscus, honey anise, yuzu
 The Ghost of Tom Joad rye sour w/ sazerac rye, coconut, lemon, cio chiaro, toasted cascara husks
 BANGKOK DANGEROUS w/ boyd & blair, yuzu, dolin blanc, serrano, grapefruit

WHITE

By The Glass	3oz	6oz
DOMUS-PICTA 'treviso' prosecco extra dry, italy, nv	6.5	11.5
SIMMONET- FEBVRE 'brut rose' cremant de bourgogne, burgundy, france, nv	8.5	15.5
DELAMOTTE 'brut' champagne, le mesnil-sur-oger, cote des blanc, champagne, nv	12.5	23.5
VIÑA REAL 'cerro de la mesa' rosado - viura rose blend, laguardia, rioja, spain, 18	6.5	11.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 16	6	10.5
DOM DIOGO 'estate' vinho verde - arinto, minho, portugal, 18	5.5	9.5
CHATEAU SAINT MARTIN 'de la garrigue' - picpoul, pinet, france, 17	5.5	11.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 18	6.5	11.5
DOMAINE LAPORTE 'la terre des anges' sancerre - sauvignon blanc, loire valley, france 18	9.5	17.5
GIOCATO pinot grigio by EDI SIMCIC, primorska, slovenia, 17	5.5	9.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis, burgundy, france, 18	8.5	16.5
SAXON BROWN 'rosella's vineyard' chardonnay, santa lucia highlands, ca, 14	13	24.5

RED

By The Glass	3oz	6oz
WITHER HILLS pinot noir, marlborough, new zealand, 16	5.5	9.5
J.L.BONACCORSI pinot noir by BONACCORSI, santa barbara, california, 16	9	16.5
RIVERS MARIE 'bearwallow' pinot noir, anderson valley, california 16	12	22.5
PAUL JANIN 'estate' chenas - gamay, beaujolais, france, 17	8	14.5
OLIVARES 'finca hoyo de santa ana - estate' monastrell, jumilla, spain, 15	5.5	9.5
LA BICICLETA VOLADORA tempranillo field blend by QUINTA MILÚ, rioja baja, spain, 17	6.5	11.5
PLEIADES 'XXVI -old vines' savage red blend by THACKERY & CO sebastopol, california, 18	9	16.5
ELIO GRASSO 'Gavarini' Nebbiolo, langhe, piedmonte, italy, 18	9.5	17.5
CHÂTEAU VIGNOT 'estate' saint-emilion grand cru - merlot, right bank bordeaux, france, 10	9	16.5
BEHRENS FAMILY 'Homeland' cabernet sauvignon, napa valley, ca, 14	13.5	25.5

BEER ME

Broadacres by Phantom Carriage - 4.2% abv, berliner weisse, gardena, ca	13.5
Dos Topas by Topa Topa - 4.5% abv, lager, ventura, ca	7.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Witbier by Brouwerij St. Bernardus - 5.5% abv, bier blanche, watou, belgium	13.5
Tide Pool by Simmzys- 6.0% abv, american pale ale, burbank, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Willoats by Los Angeles Ale Works- 6.5% abv, nitro-oatmeal stout, hawthorne, ca	10.5
Yay! Sayer IPA by Common Space - 7.0% abv, india pale ale, hawthorne, ca	8.5
Mythic Worlds by Modern Times - 7.5% abv, hazy ipa, san-diego, ca	13.5