

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Kusshi Deep Bay, BC, CAN	3.25	19.00	35.75
Stellar Bay Deep Bay, BC, CAN	3.50	20.50	38.50
Barnstable Cape Cod Bay, MA, USA	3.25	19.00	35.75
Aunt Dotty Duxbury, MA, USA	3.25	19.00	35.75
Sweet Petite Cape Cod Bay, MA, USA	3.25	19.00	35.75
Katama Martha's Vinyard, MA, USA	3.75	22.00	41.00
Sampler Platter . . . Try each oyster on the bar!	18.75	35.75	

RAW BAR

Served Chilled on Shaved Ice	each	1/2 doz	1 doz
Peruvian Scallops	3.25	19.00	35.75
Littleneck Clams	3.50	20.50	38.50
	each	1/2 lb	1 lb
Jumbo Shrimp	2.50	17.75	32.00
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 your 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 Koshu 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
50

The Queen Mary

9 Oysters, 4 Clams, 8 Shrimp, 10 Mussels,
1/2 Lobster, 3/4 lb. King Crab Legs
Serves 3-4
90

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

Maryland Blue Crab Cake 17

in-house dill pickles, whole grain mustard remoulade

FwD Fries 8

rosemary, malt vinegar mayo

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

rosemary butter

Coleman Farms Little Gem Salad 12

green goddess, goat cheese, grapes, puffed grains and seeds

Roasted Delicata Squash 13

brown butter, fall spice, date molasses, pepitas, sage

Helles Lager Battered Cod 16

FwD fries, dill pickle remoulade

Purple Savory Clam Steamers 26

white wine, butter, shellfish stock, herbs, baguette
balsamic vinaigrette

NEW SCHOOL

Grilled Octopus 23

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

Roasted Weiser Farms Carrots 10

vadouvan yogurt, fig habanero mostarda, almonds, herb salad

Hamachi 19

ponzu, avocado, red radish, serrano, shiso

Koshihikari Rice 28

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

Yellowfin Tuna Toast 13

brussel sprouts, treviso, pink lady apples, neuske's bacon,
balsamic vinaigrette

Grilled Tahitian Swordfish for Two 53

sugar snap peas, pea tendrils, roasted chestnuts, brown but-
ter, pedro ximenez vinegar

Grilled Albacore 19

served rare w/ sauce vierge, crispy capers, grilled lemon

Diver Scallop Sashimi 19

yuzu kosho, asian pear, puffed rice

AFTER SCHOOL

Red Velvet Ice Cream Puff 9

red velvet cream cheese ice cream
chocolate caramel sauce, candied pecans

Key Lime Pie 8

graham cracker crust,
italian lime meringue

Pretzel and Chocolate Bread Pudding 9

salted caramel,
mascarpone ice cream

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!

1.11.19

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

COCKTAILS - 12.75

Be Water My Friend eastside w/ magdalena ron blanco, cucumber, mint, honey, citric, manzanilla

I'm So Samantha cosmopolitan w/ boyd & blair, cranberry, pink peppercorn, meyer lemon, hibiscus

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

General Mondragon 'mexican 75' w/ hacienda de chihuahua sotol, amaro, pineapple, sage, sparkling rose

The Ghost of Tom Joad rye sour w/ sazarac rye, coconut, lemon, cio chiaro, toasted cascara husks

12 Cent Tab crusta w/ arkansas black apple brandy, spiced chai apple juice, lemon juice, ginger, kombucha

Antigua Raza moscow mule w/ chopin, tamarind, cacao, roasted chili

I'VE GOT A FEVER manhattan w/ buffalo trace, amaro nonino, cardamom, lemongrass

WHITE

By The Glass

	3oz	6oz
PERE VENTURA 'tresor' cava brut nature, spain, nv	6.5	11.5
SIMMONET- FEBVRE 'brut rose' cremant de bourgogne, burgundy, france, nv	8	14.5
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, 17	6.5	11.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	6	10.5
DOM DIOGO 'estate' vinho verde - arinto, minho, portugal, 16	5.5	9.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 16	6.5	11.5
DOMINIQUE ROGER 'domaine du carrou' sancerre - sauvignon blanc, loire valley, france 16	9.5	17.5
GIOCATO pinot grigio by EDI SIMCIC, primorska, slovenia, 14	5.5	9.5
KIRALYUDVAR 'estate' tokaji sec - furmint, tokaji, hungary, 14	8.5	15.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis, burgundy, france, 16	8.5	15.5
SAXON BROWN 'rosella's vineyard' chardonnay, santa lucia highlands, ca, 13	13	24.5

RED

By The Glass

	3oz	6oz
BECKER FAMILY 'estate' pinot noir, pfalz, germany, 14	6	10.5
DOMAINE GUILLOT-BROUX 'estate' macon cruzille-pinot noir, burgundy, france, 16	9	16.5
BETHEL HEIGHTS 'aeolian' pinot noir, eola-amity hills, oregon, 13	11.5	21.5
PAUL JANIN 'les vignes du tremblay' moulin-à-vent cru beaujolais - gamay, beaujolais, france, 14	8	14.5
LA BICICLETA VOLADORA tempranillo field blend by QUINTA MILÚ, rioja baja, spain, 17	6.5	11.5
OLIVARES 'finca hoya de santa ana - estate' monastrell, jumilla, spain, 15	5.5	9.5
QUPÉ 'sawyer lindquist vineyard' syrah, edna valley, 14	10.5	19.5
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 12	8	17.5
CHÂTEAU VIGNOT 'estate' saint-emilion grand cru - merlot, right bank bordeaux, france, 10	9	16.5
STONESTREET 'monument ridge - estate' cabernet sauvignon, alexander valley, sonoma, 13	12.5	23.5

BEER ME

Helles by Common Space - 4.8% abv, helles lager, hawthorne, ca	7.5
Pilsner by Chapman Crafted - 5.2% abv, german-style pilsner, orange, ca	8.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Boomtown Personal Assistant - 5.6% abv, belgian pale ale, los angeles, ca	10.5
Tide Pool by Simmzys - 6.0% abv, american pale ale, burbank, ca	7.5
IPA Del Rey by Indie Brewing - 6.5% abv, india pale ale, los angeles, ca	8.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Blazing World by Modern Times - 6.8% abv, hoppy amber ale, san diego, ca	10.5
Duchesse de Bourgogne by Brouwerij Verhaeghe - 6.2% abv, sour, belgium	13.5
Old Rasputin by North Coast - 9.0% abv, russian imperial stout, fort bragg, ca	9.5