

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Little Hoodlum Skagit Bay, WA, USA	3.50	20.50	38.50
Kiwi Cup Auckland, NZ	3.50	20.50	38.50
Pacific Gold Morro Bay, CA, USA	3.50	20.50	38.50
Salutation Salutation Cove, PEI, CAN	3.25	19.00	35.75
Plymouth Rock . . . Duxbury Bay, MA, USA	3.50	20.50	38.50
Nasketucket Cape Cod Bay, MA, USA	3.50	20.50	38.50
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
Littleneck Clams	2.75	15.00	24.00
Peruvian Scallops	3.25	19.00	35.75
	each	1/2 lb	1 lb
Jumbo Shrimp	2.25	16.00	29.00
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
45

The Queen Mary

9 Oysters, 4 Clams, 8 Shrimp, 10 Mussels,
1/2 Lobster, 3/4 lb. King Crab Legs
Serves 3-4
85

The Mothershucker

15 Oysters, 6 Clams, 16 Shrimp, 20 Mussels,
1 whole Lobster, 1 1/2 lbs. King Crab Legs
Serves 5-6
160



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

Grilled Broccolini 9

chili flake, roasted garlic, parmesan

Coleman Farms Little Gem Salad 11

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

24th Steet Pale Ale Battered Cod 16

fwd fries, dill pickle remoulade

Whole Roasted Bone-In Dover Sole For Two 60

brown butter, capers, grilled lemon.

NEW SCHOOL

Grilled Octopus 22

saffron potato, tomato chorizo broth, grilled peppers, oregano

Coriander Crusted Yellowfin Tuna 17

english peas, meyer lemon creme fraiche, pickled strawberries

Romanesco 10

bagna cauda, preserved lemon, kalamata olive breadcrumb

Hamachi 19

ponzu, avocado, red radish, serrano, shiso

Koshihikari Rice 27

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

Seared Diver Scallops 19

garnet yam, sage, pomegranate, crispy brussel leaves, bacon vinaigrette

Seared Scottish Salmon 17

spring asparagus, turnips, mussels, maitake, salmon roe

AFTER SCHOOL

Mississippi Mud Pie 8

brownie and chocolate cookie crust, chocolate
cream, pecan toffee, coffee ice cream

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 Chôw-Dah.

Now you know!



6.7.18

COCKTAILS

I'm So Samantha cosmopolitan w/ boyd & blair, cranberry, pink peppercorn, hibiscus, lemon	12.5
If I Ever Cease to Love sazerac w/ koval white rye, safflower, nonino, peychaud's, lemon	12.5
The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, calendula, herbsaint, violette, lemon	12.5
Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda	12.5
The L Word the big chill #2 w/ dolin blanc, orange liqueur, blood orange, sparkling rose	12.5
General Mondragon 'mexican 75' w/hdc sotol, santa maria, pineapple, lemon, sage, sparkling rose	12.5
The Ghost of Tom Joad rye sour w/ sazarac rye, coconut, lemon, cio chiaro, toasted cascara husks	12.5
Antigua Raza moscow mule w/ chopin, tamarind, cacao, roasted chili	12.5

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
CHATEAU GASSIER 'esprit' rose , cotes de provence, ste. victoire, france, 16	15.5	23.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet , pays nantais, loire valley, france, 15	5.5	9.5
DE MARTINO 'estate' sauvignon blanc , casablanca valley, chile, 16	6.5	11.5
GUY SAGET 'domaine du le perriere' 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
HERMIT CRAB viognier-marsanne by D'ARENBERG , McLaren Vale, south australia, 14	7.0	12.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA , balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis , burgundy, france, 14	8	14.5
LAVINEA 'lazy river vineyard' chardonnay , willamette valley, oregon, 15	13	24.5

RED

By The Glass	3oz	6oz
CASAS DEL BOSQUE 'reserva' pinot noir , casablanca valley, chile, 15	6	10.5
DOMAINE RIEFLE 'l'etoffe' - pinot noir , alsace, france, 16	7.5	13.5
SAXON BROWN 'sangiaco - roberts road vineyard' pinot noir , santa rosa, sonoma coast, 12	12.5	22.5
MASSOLINO 'estate' dolcetto d'alba , serralunga d'alba, piedmonte, italy, 14	8	14.5
PAUL JANIN 'les vignes du tremblay' gamay , beaujolais, france, 14	8	14.5
QUPE 'sawyer lindquist vineyard' syrah , edna valley, 14	10.5	19.5
OLIVARES 'estate - finca hoya de santa ana' monastrell , jumilla, spain, 15	5.5	9.5
CHATEAU VIGNOT saint-emilion - grand cru merlot , bordeaux, france 10	9	16.5
STONESTREET 'monument ridge - estate' cabernet sauvignon , alexander valley, sonoma, 13	12.5	

BEER ME

Victory Prima - 5.3% abv, pilsner, pennsylvania, va	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
24th Street Pale by Strand - 6.1% abv, american pale ale, torrance, ca	7.5
Mischief by The Bruery - 8.5% abv, belgian style golden ale, placencia, ca	12.5
Racer 5 IPA by Bear Republic - 7.0% abv, india pale ale, healdsburg, ca	7.5
Tripel Karmeliet by Brouwerij Bosteels - 8.4% abv, tripel, belgium	13.5
Brass Jar by Verdugo West - 8% abv, hoppy amber, burbank, ca	8.5
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