

OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Blue Devil San Quintin, BC, MEX	3.50	20.50	38.50
Pacific Gold Morro Bay, CA, USA	3.75	22.00	41.25
Double D San Quintin, BC, MEX	3.50	20.50	38.50
Mants Landing Cape Cod Bay, MA, USA	3.95	23.50	44.00
Cotuit Cotuit Bay, MA, USA	3.50	20.50	38.50
Joly Cotuit Bay, MA, USA	3.75	22.00	41.25
Sampler Platter . . . Try each oyster on the bar!		18.75	35.75

RAW BAR

	each	1/2 doz	1 doz
Served Chilled on Crushed Ice			
Littleneck Clams	2.75	15.00	24.00
Peruvian Scallops	3.25	19.00	35.75
	each	1/2 lb	1 lb
Jumbo Shrimp	2.50	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
- Coleman Farms Market Salad 14**
mixed lettuce, cherries, persian cucumber, bocconcini,
almonds, buttermilk vanilla dressing
- Chef David's Mom's Cape Cod Squash Rolls 6**
rosemary butter
- Maryland Blue Crab Cake 17**
in-house dill pickles, whole grain mustard remoulade
- Fwd Fries 8**
rosemary, malt vinegar mayo
- Prince Edward Island Mussel Steamers 26**
white wine, butter, shellfish stock, herbs, baguette
- Helles Lager Battered Cod 18**
fwd fries, dill pickle remoulade

NEW SCHOOL

- Alaskan Halibut 24**
corn, black-eyed peas, neuske's bacon, serrano chile, lime,
crispy shallots
- Hamachi 19**
ponzu, avocado, red radish, serrano, shiso
- Grilled Octopus 23**
white bean hummus, chermoula, kale, pine nuts, mint
- Koshihikari Rice 28**
chicken dashi, blue crab, shrimp, uni, egg, basil
- Grilled Torpedo Onions 9**
romesco sauce, shaved manchego cheese, basil breadcrumbs
- Grilled Mahi Mahi for Two 45**
charred cherry tomato vinaigrette, bok choy, basil breadcrumbs
- Steelhead Trout 19**
everything spice, potato and onion espuma, red beets and
charred green onion
- Salt & Pepper Softshell Crab 23**
market gailan, garlic, jalapeno, scallion, apricot sweet & sour
- Alaskan Halibut ceviche 14**
Peaches, corn, jicama, guacamole, radish sprouts,
tostada

NEW
6/6

AFTER SCHOOL

- Key Lime Pie 8**
graham cracker crust,
italian lime meringue
- Strawberries and Cream 9**
vanilla sponge, harry's berries,
sweet cream,
- 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!

COCKTAILS - 12.75

- Be Water My Friend** eastside w/ magdalena ron blanco, cucumber, mint, honey, citric, manzanilla
- Quiet Riot** gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda
- The Ghost of Tom Joad** rye sour w/ sazarac rye, coconut, lemon, cio chiaro, toasted cascara husks
- Ghostface Killah** jabberwock w/ london dry gin, jasmine green tea, dolin blanc, manzanilla, grapefruit, hops
- 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
- Bangkok Dangerous** vodka sour w/Boyd and Blair, dolin blanc, pomelo, yuzu

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	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
DOMINIQUE ROGER 'domaine du carrou' sancerre - sauvignon blanc, loire valley, france 16	9.5	17.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	6	10.5
CHATEAU SAINT MARTIN 'de la garrigue' - picpoul, pinet, france, 17	5.5	9.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 16	6.5	11.5
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
RACE 'domaine laurence' chablis, burgundy, france, 16	8.5	15.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
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
REBHOLZ 'tradition estate' spatburgunder' pinot noir, pfalz, germany, 11	12	22.5
PAUL JANIN 'chenas' gamay, beaujolais, france, 17	8	14.5
OLIVARES 'finca hoya 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
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 14	9.5	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

Ingenué by Boomtown Brewery - 4.6% abv, belgian-style white, los angeles, ca	11
Helles by Common Space - 4.8% abv, helles lager, hawthorne, ca	7.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Champagne Velvet by Upland- 5.5% abv, american lager, bloomington, in	7.5
Pale Ale by MadeWest - 5.6% abv, pale ale, ventura, ca	6.5
Duchesse de Bourgogne by Brouwerij Verhaeghe - 6.2% abv, sour, belgium	13.5
IPA by Trustworthy - 6.8% abv, india pale ale, burbank, ca	8.5
Belgian Shuffle by Los Angeles Ale Works - 8.0% abv, belgian blonde, hawthorne, ca	12.5
Loud! by Almanac - 8.3% abv, hazy DIPA, alameda, ca	14.5
Old Rasputin by North Coast - 9.0% abv, russian imperial stout, fort bragg, ca	9.5