

FWD

Fishing with Dynamite

OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Pacific Gold Morro Bay, CA, USA	3.50	20.50	38.50
Kusshi Deep Bay, BC, CAN	3.50	20.50	38.50
Shigoku Nahcotta, WA, USA	3.75	22.00	41.00
Barnstable Barnstable, MA, USA	3.50	20.50	38.50
Salutation Cove Salutation Cove, PEI, CAN	3.75	22.00	41.00
Sweet Petite , Capé Cod Bay, MA, USA	3.25	19.00	35.75
Sampler Platter Try each oyster on the bar!		18.75	35.75

RAW BAR

	each	1/2 doz	1 doz
Served Chilled on Shaved 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	2.25	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 saucés

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

Cajun Peel and Eat Shrimp 25

shellfish butter, cajun spice, toasted baguette

Coleman Farms Little Gem Salad 11

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

Grilled Street Corn 9

gochujang bbq glaze, lime butter, bacon, cilantro, pickled jalapeno

Helles Lager Battered Cod 16

FwD fries, dill pickle remoulade

NEW SCHOOL

Grilled Octopus 22

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

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

Yellowfin Tuna Tataki 18

heirloom tomato, charred leek oil, puffed rice

Wild Alaskan Halibut 22

sauce veracruz, olive & caper gremolata, oregano, creamy masa

Scottish Salmon 17

everything spice, potato and onion espuma, red beets and charred green onion

* TOMATO & TONNATO TOAST
HEIRLOOM TOMATO, FENNEL,
FRIED CAPERS

AFTER SCHOOL

Plum and Blueberry Cornbread Cobbler 9

santa rosa plum, blueberries,
cornbread cobbler, buttermilk 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 Chow-Dah.

Now you know!



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

10.10.18

COCKTAILS

Be Water My Friend eastside w/ magdalena ron blanco, cucumber, mint, honey, citric, manzanilla	12.5
I'm So Samantha cosmopolitan w/ boyd & blair, cranberry, pink peppercorn, meyer lemon, hibiscus	12.5
Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda	12.5
The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, lemon, herbsaint, violette, calendula	12.5
Agent X daiquiri w/ plantation dbl aged rum, dolin dry, lemon, nectarines, allspice dram	12.5
General Mondragon 'mexican 75' w/ hacienda de chihuahua sotol, amaro, pineapple, 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 'tesor' cava brut nature, spain, nv	6.5	11.5
SIMMONET- FEBVRE 'brut rose' cremant de burgogne, 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	10.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	5.5	9.5
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	9.0	16.5
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
RACÉ 'domaine laurence' chablis, burgundy, france, 16	8	14.5
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	14.5
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	8.5
Berliner Weisse by Boulevard Brewing Co - 4.5% abv, german-style sour ale, kansas city, mo	9
Victory Prima- 5.3% abv, pilsner, downingtown, pa	7.5
Peeper by Maine Beer Co. - 5.5% abv, american pale ale, freeport, me	11.5
Breakfast of Champions by Boomtown Brewery- 5.2% abv, oatmeal pale ale, los angeles, ca	9.5
Racer 5 by Bear Republic - 7.0% abv, india pale ale, healdsburg, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Belgian Shuffle by Los Angles Ale Works - 8.0% abv, belgian blonde, hawthorne, ca	12.5
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