

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Stellar Bay Gold.....Deep Bay, BC, CAN	3.50	20.50	38.50
Shibumi.....Bruce Port, WA, USA	3.50	20.50	38.50
Pacific Gold.....Morro Bay, CA, USA	3.50	20.50	38.50
Connecticut Wild..... Milford MA, USA	3.50	20.50	38.50
Crowe's Pasture.....Clark's Cove, ME, USA	3.50	20.50	38.50
Barnstable.....Barnstable, 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
Jumbo Shrimp	each	1/2 lb	1 lb
	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



* TOMATO & TUNA TATAKI TOAST - HEIRLOOM TOMATOES, BASIL, FENNEL, FRIED CAPERS - 13

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

Helles Lager Battered Cod 16

fwd fries, dill pickle remoulade

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

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

Cornmeal Crusted Softshell Blue Crab 16

summer slaw, salsa verde, honey-lime gastrique, peanuts

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

AFTER SCHOOL

Plum and Cherry Cornbread Cobbler 9

santa rosa plum, bing cherry,
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!



/EatFwD @EatFwD

9.11.18

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

COCKTAILS

I'm So Samantha cosmopolitan w/ boyd & blair vodka, 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
Quiet Riot gin & tonic w/ oakling automatic uptown dry gin, house tonic syrup, lemon, club soda	12.5
The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, calendula, herbsaint, violette, lemon	12.5
The L Word the big chill #2 w/ dolin blanc vermouth, orange liqueur, blood orange, sparkling rose	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 ciaro, toasted cascara husks	12.5
Antigua Raza moscow mule w/ chopin vodka, 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
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
SERGE DAGENEAU 'les pentes' pouilly fume - 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	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
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
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 12	8	14.5
SANTA DUC 'les blovac' rasteau - grenache blend, southern rhone, france, 12	7.5	13.5
OLIVARES 'finca hoyo de santa ana - estate' monastrell, jumilla, spain, 15	5.5	9.5
QUPE 'sawyer lindquist vineyard' syrah, edna valley, 14	10.5	19.5
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
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
Tripel Karmeliet by Brouwerij Bosteels - 8.4% abv, tripel, belgium	13.5
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