

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Pacific Gold Rsv. Morro Bay, CA, USA	3.95	23.50	44.00
Disco Hama Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Blue Pool Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Kumamoto Humboldt Bay, CA, USA	3.75	22.00	41.25
Barnstable Cape Cod Bay, MA, USA	3.00	17.50	33.00
Arrowhead Quinby Inlet, VA, USA	3.50	20.50	38.50
Sampler Platter . . . Try each oyster on the bar!		20.50	38.50

RAW BAR

Served Chilled on Crushed Ice	each	1/2 doz	1 doz
Peruvian Scallops	3.75	22.00	41.25
Littleneck Clams	2.75	15.00	24.00
	each	1/2 lb	1 lb
Jumbo Shrimp	2.75	20.50	41.25
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 our 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 Kosho 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
55

The Queen Mary

9 Oysters, 4 Clams, 8 Shrimp, 10 Mussels,
1/2 Lobster, 3/4 lb. King Crab Legs
Serves 3-4
95

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

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

rosemary butter

Helles Lager Battered Cod 17

fwd fries, dill pickle remoulade

Coleman Farms Little Gem Salad 14

charred lime green goddess dressing, winter citrus, drakes farm goat cheese, almonds, pomegranate molasses

Maryland Blue Crab Cake 19

in-house dill pickles, whole grain mustard remoulade

FwD Fries 8

rosemary, malt vinegar mayo

Shrimp Po Boy 15

cajun remoulade, weiser chips

Purple Savory Clam Steamers 26

white wine, butter, shellfish stock, herbs, baguette

Albacore Tuna Melt 14

hooks aged cheddar, market tomatoes, arugula

NEW SCHOOL

Hamachi 20

apple ponzu, avocado, red radish, serrano, shiso

Pacific Rockfish Ceviche 16

pineapple, kumquat, jicama, guacamole, tostada

Stokes Purple Sweet Potato 12

panang sauce, coconut mousse, peanuts, puffed rice, kaffir lime, thai basil

Mahi Mahi Tacos 14 or Shrimp 15

in-house corn tortillas, guacamole, salsa verde, spicy crema, chicharrones

Mary's Fried Chicken Sandwich 16

cajun slaw, house-made dill pickles, weiser farms potato chips

Seared Diver Scallops 20

romesco, weiser farms potatoes, saffron aioli, pickled fresno chiles

Grilled Octopus 25

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

Wild New Zealand John Dory 32

sauce sorrel, maitake mushrooms, chives, charred lemon

AFTER SCHOOL

Key Lime Pie 10

graham cracker crust,
italian lime meringue

Banana Pudding 7

vanilla bean custard, brown butter
shortbread, salty caramel

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!

March 10, 2020



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

COCKTAILS - 13.50

- Be Water My Friend eastside w/ magdalena rum blanco, cucumber, mint, honey, citric, manzanilla
- The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, lemon, herbsaint, violette, calendula
- Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda
- 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
- El Fusilado mexican firing squad w/ mico tequila, hibiscus, honey anise, yuzu
- The Ghost of Tom Joad rye sour w/ sazerac rye, coconut, lemon, cio chiaro, toasted cascara husks
- Bangkok Dangerous - vodka sour w/ Boyd & Blair, Dolin Blanc grapefruit, serrano, & 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	8.5	15.5
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, 18	6.5	11.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 16	6	10.5
DOM DIOGO 'estate' vinho verde - arinto, minho, portugal, 18	5.5	9.5
CHATEAU SAINT MARTIN 'de la garrigue' - picpoul, pinet, france, 17	5.5	11.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 18	6.5	11.5
DOMAINE LAPORTE 'la terre des anges' sancerre - sauvignon blanc, loire valley, france 18	9.5	17.5
GIOCATO pinot grigio by EDI SIMCIC, primorska, slovenia, 17	5.5	9.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis, burgundy, france, 18	8.5	16.5
SAXON BROWN 'rosella's vineyard' chardonnay, santa lucia highlands, ca, 14	13	24.5

RED

By The Glass	3oz	6oz
WITHER HILLS pinot noir, marlborough, new zealand, 16	5.5	9.5
J.L.BONACCORSI pinot noir by BONACCORSI, santa barbara, california, 16	9	16.5
RIVERS MARIE 'bearwallow' pinot noir, anderson valley,california 16	12	22.5
PAUL JANIN 'estate' 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
ELIO GRASSO 'Gavarini' Nebbiolo, langhe, piedmonte, italy, 18	9.5	17.5
CHÂTEAU VIGNOT 'estate' saint-emilion grand cru - merlot, right bank bordeaux, france, 10	9	16.5
BEHRENS FAMILY 'Homeland' cabernet sauvignon, napa valley, ca, 14	13.5	25.5

BEER ME

Broadacres by Phantom Carriage - 4.2% abv, berliner weisse, gardena, ca	13.5
Dos Topas by Topa Topa - 4.5% abv, lager, ventura, ca	7.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Pilsner by Chapman Crafted - 5.2% abv, pilsner, orange, ca	8.5
Witbier by Brouwerij St. Bernardus - 5.5% abv, bier blanche, watou, belgium	13.5
Tide Pool by Simmzys- 6.0% abv, american pale ale, burbank, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Willoats by Los Angeles Ale Works- 6.5% abv, nitro-oatmeal stout, hawthorne, ca	10.5
Yay! Sayer IPA by Common Space - 7.0% abv, india pale ale, hawthorne, ca	8.5
Mythic Worlds by Modern Times - 7.5% abv, hazy ipa, san diego, ca	13.5