

# FWD

*Fishing with Dynamite*

## OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
<b>Takara</b> . . . . . Willapa Bay, WA, USA	2.75	16.00	30.25
<b>Bruce's Beach</b> . . . . Cape Cod, MA, USA	2.75	16.00	30.25
<b>Pacific Gold</b> . . . . . Morro Bay, CA, USA	3.75	22.00	41.25
<b>Sweet Petite</b> . . . . . Cape Cod, MA, USA	3.50	20.50	38.50
<b>Moon Shoal</b> . . . . . Barnstable MA, USA	3.50	20.50	38.50
<b>Barcat</b> . . . . . Chesapeake Bay, VA, USA	3.00	17.50	33.00
<b>Sampler Platter</b> . . . Try each oyster on the bar!		18.75	35.75

## RAW BAR

Served Chilled on Shaved Ice	each	1/2 doz	1 doz
<b>Littleneck Clams</b>	2.75	15.00	24.00
<b>Peruvian Scallops</b>	3.50	20.50	38.50
	each	1/2 lb	1 lb
<b>Jumbo Shrimp</b>	2.50	17.75	32.00
<b>Prince Edward Island Mussels</b>		9.00	16.00
<b>Alaskan King Crab Legs</b>		29.00	54.00
	Half		Whole
<b>Atlantic Lobster</b>	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 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  
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

### 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

### Coleman Farms Little Gem Green Goddess Salad 12

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

### Shrimp Po Boy 14

cajun remoulade, weiser chips

### Helles Lager Battered Cod 16

FwD fries, dill pickle remoulade

*Prince Edward Island Mussels Steamers 26*  
*white wine, butter, shellfish stock, herb, baguette*

## NEW SCHOOL

### Grilled Octopus 23

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

### Roasted Weiser Farms Carrots 10

vadouvan yogurt, fig habanero mostarda, almonds, herb salad

### Grilled Broccolini 9

shallot garlic, chili flakes, shaved parmesan cheese, lemon

### Hamachi 19

ponzu, avocado, red radish, serrano, shiso

### Salmon Tartare 18

english peas, asparagus, cara cara orange, wasabi, shrimp chips

### Mahi Mahi Tacos 13 or Shrimp 14

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

### Mary's Fried Chicken Sandwich 14

cajun slaw, house made dill pickles, weiser chips

### Albacore Tuna Toast 13

brussel sprouts, treviso, pink lady apples, neuske's bacon, balsamic vinaigrette

### Steelhead Trout 19

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

## AFTER SCHOOL

### Red Velvet Ice Cream Puff 9

red velvet cream cheese ice cream  
chocolate caramel sauce, candied pecans

### 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.

2.8.19