

FWD

Fishing with Dynamite

OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Takara Willapa Bay, WA, USA	2.75	16.00	30.25
Kusshi Deep Bay, BC, CAN	3.50	20.50	38.50
Coromandel Coromandel Bay, NZ	3.50	20.50	38.50
Salutation Salutation Cove, PEI, CAN	3.50	20.50	38.50
Barnstable Barnstable, MA, USA	3.50	20.50	38.50
East Beach Blond Ninigret Pond, RI, USA	3.75	22.00	41.00
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
Jumbo Shrimp	each	1/2 lb	1 lb
Prince Edward Island Mussels	2.25	16.00	29.00
Alaskan King Crab Legs		9.00	16.00
		29.00	54.00
Atlantic Lobster	Half	Whole	
	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



* MANILA CLAM STEAMERS - 22 SHELLFISH BROTH, WHITE WINE, HERBS, TOASTED BAGUETTE

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
- Shrimp Po Boy** 14 - OR SOFTSHELL CRAB 16
cajun remoulade, weiser chips
- Grilled Street Corn** 9
gochujang bbq glazed corn, lime butter, bacon, cilantro, pickled serrano
- Coleman Farms Little Gem Salad** 11
green goddess, goat cheese, grapes, puffed grains and seeds
- 24th Steet Pale Ale Battered Cod** 16
fwd fries, dill pickle remoulade
- Cajun Peel and Eat Shrimp** 25
shellfish butter, cajun spice, toasted baguette

NEW SCHOOL

- Grilled Octopus** 22
saffron potato puree, tomato chorizo broth, grilled peppers,
oregano
- Romanesco** 10
bagna cauda, preserved lemon, kalamata olive bread crumb
- Yellowtail Tacos** 13 - OR SHRIMP 14
in-house corn tortillas, guacamole, salsa verde, spicy crema,
chicharrones
- Hamachi** 19
ponzu, avocado, red radish, serrano, shiso
- Mary's Fried Chicken Sandwich** 14
cajun slaw, house made dill pickles, weiser chips
- Seared Scottish Salmon** 17
spring asparagus, turnips, mussels, maitake, salmon roe
- Cornmeal Crusted Softshell Blue Crab** 16
summer slaw, salsa verde, candy spiced peanuts, honey lime
gastrique
- Chilled Squid, Shrimp, and Scallop Salad** 15
black plums, fennel, baby carrots
- Yellowfin Tuna Tataki** 18
heirloom tomato, charred leek oil, puffed rice

* TOMATO & TONNATO TOAST - 13
HEIRLOOM TOMATO, FENNEL, BASIL
CAPERS

AFTER SCHOOL

* GRILLED ALBACORE - 18
SAUCE VIKER ME, GRILLED LEMON

Mississippi Mud Pie 8
brownie and chocolate cookie crust, chocolate
cream, pecan toffee, coffee ice cream

Key Lime Pie 8
graham cracker crust,
italian lime meringue

Pretzel and Chocolate Bread Pudding 9
salted caramel,
mascarpone ice cream

7.17.18

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.

COCKTAILS

I'm So Samantha cosmopolitan w/ boyd & blair, 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
The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, calendula, herbsaint, violette, lemon	12.5
Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda	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 'tresor' cava brut nature , spain, nv	6.5	11.5
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
SAXON BROWN 'sangiaco - roberts road vineyard' pinot noir , santa rosa, sonoma coast, 12	12.5	22.5
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

Victory Prima - 5.3% abv, pilsner, pennsylvania, va	7.5
Pabst Blue Ribbon - 4.7% abv, shabby chic american lager, milwaukee, wi	6.5
24th Street Pale by Strand - 6.1% abv, american pale ale, torrance, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Belgian Shuffle by Los Angeles Ale Works - 8.0% abv, belgian blonde, hawthorne, ca	12.5
Racer 5 IPA by Bear Republic - 7.0% abv, india pale ale, healdsburg, ca	7.5
Tripel Karmeliet by Brouwerij Bosteels - 8.4% abv, tripel, belgium	13.5
Brass Jar by Verdugo West - 8% abv, hoppy amber, burbank, ca	8.5
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