

FWD

Fishing with Dynamite

OYSTERS

| Served Chilled on the Half Shell | each | 1/2 doz | 1 doz |
|---|------|---------|-------|
| Shibumi Bruce Port, WA, USA | 3.50 | 20.50 | 38.50 |
| Kiwi Cup Auckland, NZ | 3.50 | 20.50 | 38.50 |
| Pacific Gold Morro Bay, CA, USA | 3.50 | 20.50 | 38.50 |
| Salutation Salutation Cove, PEI, CAN | 3.25 | 19.00 | 35.75 |
| Plymouth Rock Duxbury Bay, MA, USA | 3.50 | 20.50 | 38.50 |
| Nasketucket Nasketucket Bay, 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 |
| 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



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 -

cajun remoulade, weiser chips

Grilled Broccolini 9

chili flake, roasted garlic, parmesan

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

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 19 - or Shrimp -

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

Coriander Crusted Yellowfin Tuna 17

english peas, meyer lemon creme fraiche, pickled strawberries

Seared Diver Scallop 19

garnet yam, sage puree, pomegranate, crispy brussel leaves, bacon
vinegrette

Seared Scottish Salmon 17

spring asparagus, turnips, mussels, maitake, salmon roe

AFTER SCHOOL

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

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!

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, psychaud's, lemon | 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, calendula, herbsaint, violette, lemon | 12.5 |
| The L Word the big chill #2 w/ dolin blanc, orange liquer, blood orange, sparkling rose | 12.5 |
| General Mondragon 'mexican 75' w/hdc sotol, santa maria, pineapple, lemon, 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, 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-ogier, cote des blanc, champagne, nv | 12.5 | 23.5 |
| SIMMONET- FEBVRE 'brut rose' cremant de bourgogne, burgundy, france, nv | 8 | 14.5 |
| COMMANDERIE de la BARGEMONE 'estate' rose - grenache blend, coteaux d'aix en provence, france 14 | 6.5 | 10.5 |
| HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15 | 5.5 | 9.5 |
| DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 16 | 6.5 | 11.5 |
| GUY SAGET 'domaine du le perriere' sancerre - 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 |
| HERMIT CRAB viognier-marsanne by D'ARENBERG, McLaren Vale, south australia, 14 | 7.0 | 12.5 |
| LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16 | 7.5 | 13.5 |
| RACE 'domaine laurence' chablis, burgundy, france, 14 | 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 |
| MASSOLINO 'estate' dolcetto d'alba, serralunga d'alba, piedmonte, italy, 14 | 8 | 14.5 |
| PAUL JANIN 'les vignes du tremblay' gamay, beaujolais, france, 14 | 8 | 14.5 |
| SANTA DUC 'les blovac' rasteau - grenache blend, southern rhone, france, 12 | 7.5 | 13.5 |
| QUPE 'sawyer lindquist vineyard' syrah, edna valley, 14 | 10.5 | 19.5 |
| OLIVARES 'estate - finca hoya de santa ana' monastrell, jumilla, spain, 15 | 5.5 | 9.5 |
| CHATEAU VIGNOT saint-emilion - grand cru merlot, 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 |
| Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium | 13.5 |
| 24th Street Pale by Strand - 6.1% abv, american pale ale, torrance, ca | 7.5 |
| Mischief by The Bruery - 8.5% abv, belgian style golden ale, placencia, 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 |