

# FWD

*Fishing with Dynamite*

## OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Blue Devil . . . . . San Quintin, BC, MEX	3.50	20.50	38.50
Pacific Gold . . . . . Morro Bay, CA, USA	3.75	22.00	41.25
Double D . . . . . San Quintin, BC, MEX	3.50	20.50	38.50
Cotuit . . . . . Cotuit Bay, MA, USA	3.50	20.50	38.50
Joly . . . . . Cotuit Bay, MA, USA	3.75	22.00	41.25
Pink Moon . . . . . New London Bay, PEI, CAN	3.95	23.50	44.00
<b>Sampler Platter</b> . . . Try each oyster on the bar!		18.75	35.75

## RAW BAR

	each	1/2 doz	1 doz
Served Chilled on Crushed Ice			
<b>Littleneck Clams</b>	2.75	15.00	24.00
<b>Peruvian Scallops</b>	3.25	19.00	35.75
	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

\* Live Sea Urchin - 19

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

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

rosemary butter

### Coleman Farms Market Salad 14

mixed lettuce, cherries, persian cucumber, bocconcini, almonds, buttermilk vanilla dressing

### Maryland Blue Crab Cake 17

in-house dill pickles, whole grain mustard remoulade

### FwD Fries 8

rosemary, malt vinegar mayo

### Shrimp Po Boy 14 or Softshell Crab 17

cajun remoulade, weiser farms potato chips

### Prince Edward Island Mussel Steamers 26

white wine, butter, shellfish stock, herbs, baguette

### Helles Lager Battered Cod 16

fwd fries, dill pickle remoulade

## NEW SCHOOL

### Grilled Octopus 23

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

### Alaskan Halibut 24

corn, black-eyed peas, neuske's bacon, serrano chile, lime, crispy shallots

### Grilled Torpedo Onions 9

romesco sauce, shaved manchego cheese, basil breadcrumbs

### Steelhead Trout 19

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

### Hamachi 19

ponzu, avocado, red radish, serrano, shiso

### 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

NEW

### Alaskan Halibut Ceviche 14

peaches, corn, jicama, guacamole, radish sprouts, tostada

## AFTER SCHOOL

### Key Lime Pie 8

graham cracker crust, italian lime meringue

### Strawberries and Cream 9

vanilla sponge, harry's berries, sweet cream

### 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.

6/7/19

**COCKTAILS - 12.75**

- Be Water My Friend eastside w/ magdalena ron blanco, cucumber, mint, honey, citric, manzanilla  
 Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda  
 The Ghost of Tom Joad rye sour w/ sazarac rye, coconut, lemon, cio ciaro, toasted cascara husks  
 Ghostface Killah jabberwock w/ london dry gin, jasmine green tea, dolin blanc, manzanilla, grapefruit, hops  
 The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, lemon, herbsaint; violette, calendula  
 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  
 Bangkok Dangerous vodka sour w/Boyd and Blair, dolin blanc, pomelo, 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 burgogne, 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	11.5
DOMINIQUE ROGER 'domaine du carrou' sancerre - sauvignon blanc, loire valley, france 16	9.5	17.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	6	10.5
CHATEAU SAINT MARTIN 'de la garrigue' - picpoul, pinet, france, 17	5.5	9.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 16	6.5	11.5
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
RACE 'domaine laurence' chablis, burgundy, france, 16	8.5	15.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
SAXON BROWN 'rosella's vineyard' chardonnay, santa lucia highlands, ca, 13	13	24.5

**RED**

By The Glass	3oz	6oz
BECKER FAMILY 'estate' pinot noir, pfalz, germany, 14	6	10.5
DOMAINE GUILLOT-BROUX 'estate' macon cruzille-pinot noir, burgundy, france, 16	9	16.5
REBHOLZ 'tradition estate' spatburgunder' pinot noir, pfalz, germany, 11	12	22.5
PAUL JANIN '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
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 14	9.5	17.5
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**

Ingenu by Boomtown Brewery - 4.6% abv, belgian-style white, los angeles, ca	11
Helles by Common Space - 4.8% abv, helles lager, hawthorne, ca	7.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Champagne Velvet by Upland- 5.5% abv, american lager, bloomington, in	7.5
Pale Ale by MadeWest - 5.6% abv, pale ale, ventura, ca	6.5
Duchesse de Bourgogne by Brouwerij Verhaeghe - 6.2% abv, sour, belgium	13.5
IPA by Trustworthy - 6.8% abv, india pale ale, burbank, ca	8.5
Belgian Shuffle by Los Angeles Ale Works - 8.0% abv, belgian blonde, hawthorne, ca	12.5
Loud! by Almanac - 8.3% abv, hazy DIPA, alameda, ca	14.5
Old Rasputin by North Coast - 9.0% abv, russian imperial stout, fort bragg, ca	9.5