

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Skokomish Hood Canal, WA, USA	3.25	19.00	35.75
Bruce's Beach Willapa Bay, WA, USA	2.75	16.00	30.25
Little Hoodlum Hood Canal, WA, USA	3.25	19.00	35.75
Moo Moo Island . . . Mecox Bay, MA, USA	3.00	17.50	33.00
Barnstable Barnstable, MA, USA	3.50	20.50	38.50
Sweet Petite Cape Cod 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	3.50	20.50	38.50
Jumbo Shrimp	2.50	17.75	32.00
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 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

Shrimp Po Boy 14

cajun remoulade, weiser chips

Prince Edward Island Mussel Steamers 26

white wine, butter, shellfish stock, herbs, baguette

JJ's Citrus Salad 14

arugula, JJ's citrus, mustard frill, calabrian chili gremolata, goat cheese, mint, sourdough crouton

Helles Lager Battered Cod 16

fwd fries, dill pickle remoulade

NEW SCHOOL

Grilled Octopus 23

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

Grilled Broccolini 9

shallot garlic, chili flakes, shaved parmesan cheese, lemon

Roasted Weiser Farms Carrots 10

vadouvan yogurt, fig habanero mostarda, almonds, herb salad

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

Steelhead Trout 19

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

Albacore Tuna Toast 13

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

Salmon Tartare 18

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

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.