

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Shigoku Samish, WA, USA	3.75	22.00	41.25
UFO Puget Sound, WA, USA	3.75	22.00	41.25
Pacific Gold Morro Bay, CA, USA	3.50	20.50	38.50
Beach Plum Westport, MA, USA	3.50	20.50	38.50
Blish Point C.C.B., MA, USA	3.75	22.00	41.25
Naked Cowboy Long Island, NY, USA	3.75	22.00	41.25
Sampler Platter . . . Try each oyster on the bar!		18.75	35.75

RAW BAR

Served Chilled on Crushed Ice	each	1/2 doz	1 doz
Peruvian Scallops	3.50	20.50	38.50
Littleneck Clams	2.75	15.00	24.00
	each	1/2 lb	1 lb
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

Live santa Barbara sea urchin - 29.00

All of our 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

heirloom lettuce, plums, persian cucumber, bocconcini, almonds, buttermilk vanilla dressing

Maryland Blue Crab Cake 18

in-house dill pickles, whole grain mustard remoulade

FwD Fries 8

rosemary, malt vinegar mayo

Helles Lager Battered Cod 17

fwd fries, dill pickle remoulade

Shrimp Po Boy 14 - or softshell - 17

cajun remoulade, weiser chips

Steamed Prince Edward Island Mussels 26

white wine, butter, shellfish stock, herbs, baguette

Spot Prawns - 18

Shallot garlic olive oil, fleur de sel,
garnished with chives & half grilled lemon.

NEW SCHOOL

Summer Corn Esquites 11

grilled corn, charred cucumber, cotija cheese, tajin, lime, serrano, chicharrones

Grilled Octopus 24

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

Mahi Mahi Tacos 13 or Shrimp 14

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

Alaskan Halibut 25

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

Hamachi 19

ponzu, avocado, red radish, serrano, shiso

Mary's Fried Chicken Sandwich 15

cajun slaw, house made dill pickles, weiser chips

Pacific Rockfish Ceviche 15

peaches, grilled corn, jicama, guacamole, tostada

♥Tuna Tonnato Toast - 13

heirloom tomatoes, fennel, basil, capers.

AFTER SCHOOL

Key Lime Pie 8

graham cracker crust,
italian lime meringue

Banana Pudding 7

vanilla bean custard, brown butter
shortbread, salty caramel

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!

10.7.19

COCKTAILS - 12.75

- Be Water My Friend eastside w/ magdalena rum blanco, cucumber, mint, honey, citric, manzanilla
- The Modern Prometheus corpse reviver #2 w/ no 3 gin, dolin blanc, lemon, herbsaint, violette, calendula
- Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda
- I've Got A Fever manhattan w/ buffalo trace, amaro nonino, cardamom, lemongrass
- Ghostface Killah jabberwock w/ london dry gin, jasmine green tea, dolin blanc, manzanilla, grapefruit, hops
- Wraith Of The Sea dark & stormy w/ Starr Rum, mango puree, ginger cordial, lemon juice
- El Fusilado mexican firing squad w/ mico tequila, hibiscus, honey anise, yuzu
- The Ghost of Tom Joad rye sour w/ sazerac rye, coconut, lemon, cio ciaro, toasted cascara husks
- Bangkok Dangerous - vodka sour w/ boyd & blair, serrano, dolin blanc, grape fruit, 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 bourgogne, burgundy, france, nv	8.5	15.5
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, 18	6.5	11.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 16	6	10.5
DOM DIOGO 'estate' vinho verde - arinto, minho, portugal, 18	5.5	9.5
CHATEAU SAINT MARTIN 'de la garrigue' - picpoul, pinet, france, 17	5.5	11.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 18	6.5	11.5
DOMAINE LAPORTE 'la terre des anges' sancerre - sauvignon blanc, loire valley, france 18	9.5	17.5
GIOCATO pinot grigio by EDI SIMCIC, primorska, slovenia, 17	5.5	9.5
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis, burgundy, france, 18	8.5	16.5
SAXON BROWN 'rosella's vineyard' chardonnay, santa lucia highlands, ca, 14	13	24.5

RED

By The Glass	3oz	6oz
WITHER HILLS pinot noir, marlborough, new zealand, 16	5.5	9.5
J.L.BONACCORSI pinot noir by BONACCORSI, santa barbara, california, 16	9	16.5
REBHOLZ 'tradition estate' spatburgunder' pinot noir, pfalz, germany, 11	12	22.5
PAUL JANIN 'estate' chenas - gamay, beaujolais, france, 17	8	14.5
OLIVARES 'finca hoyo 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
ELIO GRASSO 'Gavarini' Nebbiolo, langhe, piedmonte, italy, 18	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	13	24.5

BEER ME

Broadacres by Phantom Carriage - 4.2% abv, berliner weisse, gardena, ca	13.5
Ingenue by Boomtown Brewery - 4.6% abv, belgian-style white, los angeles, ca	11
Helles Star by Ximix - 5.0% abv, munich helles lager, gardena, ca	6.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Level Line by Topa Topa- 5.3% abv, american pale ale, ventura, ca	7.5
Champagne Velvet by Upland- 5.5% abv, american lager, bloomington, in	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Bitterness Engaged by Chapman Crafted - 7.1% abv, india pale ale, orange, ca	9.5
Old Rasputin by North Coast - 9.0% abv, russian imperial stout, fort bragg, ca	9.5
Little Bear by Strand - 6.0% abv, india pale ale, torrance, ca	8.5