

# FWD

*Fishing with Dynamite*

## OYSTERS

	each	1/2 doz	1 doz
Served Chilled on the Half Shell			
Stellar Bay Gold.....Deep Bay, BC, CAN	3.50	20.50	38.50
Shibumi.....Bruce Port, WA, USA	3.50	20.50	38.50
Pacific Gold.....Morro Bay, CA, USA	3.50	20.50	38.50
Connecticut Wild..... Milford MA, USA	3.50	20.50	38.50
Row 34.....Duxbury Bay, MA, USA	3.50	20.50	38.50
Barnstable.....Barnstable, MA, USA	3.50	20.50	38.50
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
	each	1/2 lb	1 lb
Jumbo Shrimp	2.25	16.00	29.00
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 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 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

### Cajun Peel and Eat Shrimp 25

shellfish butter, cajun spice, toasted baguette

### Helles Lager Battered Cod 16

fwd fries, dill pickle remoulade

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

### Plum and Cherry Cornbread Cobbler 9

santa rosa plum, bing cherry,  
cornbread cobbler, buttermilk ice cream

### Key Lime Pie 8

graham cracker crust,  
italian lime meringue

### Pretzel and Chocolate Bread Pudding 9

salted caramel,  
mascarpone ice cream

## NEW SCHOOL

### Grilled Octopus 22

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

### 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

### Cornmeal Crusted Softshell Blue Crab 16

summer slaw, salsa verde, candy spiced peanuts, honey lime  
gastrique

### Yellowfin Tuna Tataki 18

heirloom tomato, charred leek oil, puffed rice

### Wild Alaskan Halibut 22

sauce veracruz, olive & caper gremolata, creamy masa

### Scottish Salmon 17

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

## AFTER SCHOOL

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.

9.12.18

**COCKTAILS**

<b>I'm So Samantha</b> cosmopolitan w/ boyd & blair, cranberry, pink peppercorn, hibiscus, lemon	12.5
<b>If I Ever Cease to Love</b> sazerac w/ koval white rye, safflower, nonino, psychaud's, lemon	12.5
<b>The Modern Prometheus</b> corpse reviver #2 w/ no 3 gin, dolin blanc, calendula, herbsaint, violette, lemon	12.5
<b>The L Word</b> the big chill #2 w/ dolin blanc vermouth, orange liqueur, blood orange, sparkling rose	12.5
<b>General Mondragon</b> 'mexican 75' w/ hacienda de chihuahua sotol, amaro, pineapple, sage, sparkling rose	12.5
<b>Quiet Riot</b> gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda	12.5
<b>The Ghost of Tom Joad</b> rye sour w/ sazarac rye, coconut, lemon, cio chiaro, toasted cascara husks	12.5
<b>Antigua Raza</b> moscow mule w/ chopin, tamarind, cacao, roasted chili	12.5

**WHITE**

<b>By The Glass</b>	<b>3oz</b>	<b>6oz</b>
<b>PERE VENTURA 'tesor'</b> cava brut nature, spain, nv	6.5	11.5
<b>SIMMONET- FEBVRE 'brut rose'</b> cremant de burgogne, burgundy, france, nv	8	14.5
<b>DELAMOTTE 'brut'</b> champagne, le mesnil-sur-oger, cote des blanc, champagne, nv	12.5	23.5
<b>VIÑA REAL 'cerro de la mesa'</b> rosado - viura rose blend, laguardia, rioja, spain, 17	6.5	10.5
<b>HUBERT ROUSSEAU 'domaine les trois - sur lie'</b> muscadet, pays nantais, loire valley, france, 15	5.5	9.5
<b>DOM DIOGO 'estate'</b> vinho verde - arinto, minho, portugal, 16	5.5	9.5
<b>DE MARTINO 'estate'</b> sauvignon blanc, casablanca valley, chile, 16	6.5	11.5
<b>SERGE DAGENEAU 'les pentes'</b> pouilly fume - sauvignon blanc, loire valley, france 16	9.5	17.5
<b>GIOCATO pinot grigio</b> by EDI SIMCIC, primorska, slovenia, 14	5.5	9.5
<b>KIRALYUDVAR 'estate'</b> tokaji sec - furmint, tokaji, hungary, 14	8.5	15.5
<b>LAS DEL CUADRADO palomino</b> by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
<b>RACE 'domaine laurence'</b> chablis, burgundy, france, 16	8	14.5
<b>LAVINEA 'lazy river vineyard'</b> chardonnay, willamette valley, oregon, 15	13	24.5

**RED**

<b>By The Glass</b>	<b>3oz</b>	<b>6oz</b>
<b>CASAS DEL BOSQUE 'reserva'</b> pinot noir, casablanca valley, chile, 15	6	10.5
<b>DOMAINE RIEFLE 'l'etoffe'</b> pinot noir, alsace, france, 16	7.5	13.5
<b>BETHEL HEIGHTS 'aeolian'</b> pinot noir, eola-amity hills, oregon, 13	11.5	21.5
<b>PAUL JANIN 'les vignes du tremblay'</b> moulin-à-vent cru beaujolais - gamay, beaujolais, france, 14	8	14.5
<b>CHIONETTI 'estate'</b> briccolero - dolcetto, dogliani, italy, 12	8	14.5
<b>SANTA DUC 'les blovac'</b> rasteau - grenache blend, southern rhone, france, 12	7.5	13.5
<b>OLIVARES 'finca hoyo de santa ana - estate'</b> monastrell, jumilla, spain, 15	5.5	9.5
<b>QUPE 'sawyer lindquist vineyard'</b> syrah, edna valley, 14	10.5	19.5
<b>CHÂTEAU VIGNOT 'estate'</b> saint-emilion grand cru - merlot, right bank bordeaux, france, 10	9	16.5
<b>STONESTREET 'monument ridge - estate'</b> cabernet sauvignon, alexander valley, sonoma, 13	12.5	23.5

**BEER ME**

<b>Helles by Common Space</b> - 4.8% abv, helles lager, hawthorne, ca	8.5
<b>Victory Prima</b> - 5.3% abv, pilsner, downingtown, pa	7.5
<b>Saison Dupont by Brasserie Dupont</b> - 6.5% abv, saison, belgium	13.5
<b>Belgian Shuffle by Los Angeles Ale Works</b> - 8.0% abv, belgian blonde, hawthorne, ca	12.5
<b>Peeper by Maine Beer Co.</b> - 5.5% abv, american pale ale, freeport, me	11.5
<b>Breakfast of Champions by Boomtown Brewery</b> - 5.2% abv, oatmeal pale ale, los angeles, ca	9.5
<b>Racer 5 by Bear Republic</b> - 7.0% abv, india pale ale, healdsburg, ca	7.5
<b>Tripel Karmeliet by Brouwerij Bosteels</b> - 8.4% abv, tripel, belgium	13.5
<b>Duchesse de Bourgogne by Brouwerij Verhaeghe</b> - 6.2% abv, soûr, belgium	13.5
<b>Old Rasputin by North Coast</b> - 9.0% abv, russian imperial stout, fort bragg, ca	9.5