

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Pacific Gold Rsv. Morro Bay, CA, USA	3.95	23.50	44.00
Disco Hama Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Blue Pool Hama Hama Rvr., WA, USA	3.50	20.50	38.50
Barnstable Cape Cod Bay, MA, USA	3.50	20.50	38.50
Fire Island Blue Great South Bay, NY, USA	3.50	20.50	38.50
Fisher Island Fishers Island, NY, USA	3.50	20.50	38.50
Sampler Platter Try each oyster on the bar!		20.50	38.50

RAW BAR

Served Chilled on Crushed Ice	each	1/2 doz	1 doz
Peruvian Scallops	3.75	22.00	41.25
Littleneck Clams	2.75	15.00	24.00
	each	1/2 lb	1 lb
Jumbo Shrimp	2.75	20.50	41.25
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 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
55

The Queen Mary

9 Oysters, 4 Clams, 8 Shrimp, 10 Mussels,
1/2 Lobster, 3/4 lb. King Crab Legs
Serves 3-4
95

The Mothershucker

15 Oysters, 6 Clams, 16 Shrimp, 20 Mussels,
1 Whole Lobster, 1 1/2 lbs. King Crab Legs
Serves 5-6
165



PRE SCHOOL BRUNCH

FwD Brunch every Saturday and Sunday from 10am to 2pm... Getting up early has its perks!

Chilaquiles 14

peads and barnetts pork shoulder, dianas corn tortillas, red eye salsa, scrambled egg

Crab Benedict 18

maryland crab, tomato, arugula, poached egg, bearnaise

Shrimp and Grits 19

geechie boy white corn grits, shrimp, gumbo sauce, free range egg

Fried Chicken and Waffle 16

marys free range chicken breast, black pepper butter, buffalo trace bourbon maple syrup

Neuske's Bacon 8

applewood smoke

Brioche French Toast 11

market apple compote, whipped creme fraiche, mint

OLD SCHOOL

New England Clam Chowdah' 9

neuske's bacon, weiser farm potatoes, house made oyster crackers

Helles Lager Battered Cod 17

fwd fries, dill pickle remoulade

Maryland Blue Crab Cake 19

in-house dill pickles, whole grain mustard remoulade

Coleman Farms Little Gem Salad 14

charred lime green goddess dressing, market citrus, drakes farm goat cheese, almonds, spiced honey

FwD Fries 8

rosemary, malt vinegar mayo

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

rosemary butter

Shrimp Po Boy 15

cajun remoulade, weiser farm potato chips

Steamed Purple Savory Clams 29

white wine, butter, shellfish stock, herbs, baguette

Albacore Tuna Melt 14

hooks aged cheddar, market tomatoes, arugula

NEW SCHOOL

Hamachi 20

ponzu, avocado, red radish, serrano, shiso

Pacific Rockfish Ceviche 16

pineapple, kumquat, jicama, guacamole, tostada

Stokes Purple Sweet Potato 12

panang sauce, coconut mousse, peanuts, puffed rice, kaffir lime, thai basil

Mahi Mahi Tacos 14 or Shrimp 15

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

Mary's Fried Chicken Sandwich 16

cajun slaw, house made dill pickles, weiser farm potato chips

Grilled Octopus 25

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

Seared Diver Scallops 20

romesco, weiser potatoes, saffron aioli, pickled fresno chiles

Wild New Zealand John Dory 32

sauce sarrel, maitake mushrooms, chives, charred lemon

AFTER SCHOOL

Banana Pudding 7

vanilla bean custard, brown butter short-bread, salty caramel

Key Lime Pie 10

graham cracker crust, italian lime meringue

Pretzel and Chocolate Bread Pudding 9

salted caramel, mascarpone ice cream



Lobster is pronounced Lobi-Stah, just like Chowder is pronounced Chow-Dah, Now you know!

3.8.20

DAY DRINKS - 13.50

Pace Car sparkling cocktail w/ cocchi americano aperitif, pale ale, aperol, lemon
Michelada no digo mas!

COCKTAILS - 13.50

Be Water My Friend eastside w/ magdalena rum blanco, cucumber, mint, honey, citric, manzanilla
Quiet Riot gin & tonic w/ automatic gin, house tonic syrup, lemon, club soda
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
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 ciara, toasted cascara husks
*Bangkok Dangerous - Vodka Sour w/ Bayla Blath, Dolin Blanc
 grapefruit, Sumaho & 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
RIVERS MARIE 'bearwallow' pinot noir, anderson valley,california 16	12	22.5
PAUL JANIN 'estate' chenas - gamay, beaujolais, france, 17	8	14.5
OLIVARES 'finca hoy 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
BEHRENS FAMILY 'Homeland' cabernet sauvignon, napa valley, ca, 14	13.5	25.5

BEER ME

Broadacres by Phantom Carriage - 4.2% abv, berliner weisse, gardena, ca	13.5
Dos Topas by Topa Topa - 4.5% abv, lager, ventura, ca	7.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Pilsner by Chapman Crafted - 5.2% abv, pilsner, orange, ca	8.5
Witbier by Brouwerij St. Bernardus - 5.5% abv, bier blanche, watou, belgium	13.5
Tide Pool by Simmzys- 6.0% abv, american pale ale, burbank, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Willoats by Los Angeles Ale Works- 6.5% abv, nitro-oatmeal stout, hawthorne, ca	10.5
Yay! Sayer IPA by Common Space - 7.0% abv, india pale ale, hawthorne, ca	8.5
Mythic Worlds by Modern Times - 7.5% abv, hazy ipa, san diego, ca	13.5