

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Skokomish Hood Canal, WA, USA	3.00	17.50	33.00
Blue Pool Hama Hama, WA, USA	3.25	19.00	35.75
Kusshi Deep Bay, BC, CAN	3.25	19.00	35.75
Caribou Caribou Bay, NS, CAN	3.50	20.50	38.50
Paynes Creek Cape Cod, MA, USA	3.50	20.50	38.50
Little Gun East Moriches Bay, NY, 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
	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	

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

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

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 17

maryland crab, tomato, arugula,
poached egg, bearnaise

Shrimp and Grits 13

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

Fried Chicken and Waffle 15

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

Neuske's Bacon 6

applewood smoke

FWD Omelette 13

three egg omelette,
jumbo lump crab, chives

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

Coleman Farms Little Gem Green Goddess Salad 12

green goddess, goat cheese, grapes, puffed grains and seeds

Helles Lager Battered Cod 16

fwd fries, dill pickle remoulade

Mary's Fried Chicken Sandwich 14

cajun slaw, house made dill pickles, weiser chips

Roasted Delicata Squash 13

brown butter, fall spice, date molasses, pepitas, sage

Purple Savory Steamers 26

white wine, butter, shellfish stock, herbs, baguette

NEW SCHOOL

Grilled Octopus 23

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

Roasted Weiser Farms Carrots 10

vadouvan yogurt, fig habanero mostarda, almonds, herb salad

Yellowtail Tacos 13

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

Hiramasa 19

ponzu, avocado, red radish, serrano, shiso

Scottish Salmon 17

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

Soy Marinated Yellowfin Tuna Bowl 17

quinoa, persimmon, pomegranate, mizuna, crispy garlic, pickled watermelon radish

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,
kaffir lime meringue

Pretzel and Chocolate Bread Pudding 9

salted caramel, mascarpone ice cream

DAY DRINKS - 12.75

Pace Car sparkling cocktail w/ cocchi americano aperitif, pale ale, aperol, lemon

Michelada no digo mas!

COCKTAILS - 12.75

Be Water My Friend eastside w/ magdalena ron blanco, cucumber, mint, honey, citric, manzanilla

I'm So Samantha cosmopolitan w/ boyd & blair, cranberry, pink peppercorn, meyer lemon, hibiscus

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

General Mondragon 'mexican 75' w/ hacienda de chihuahua sotol, amaro, pineapple, sage, sparkling rose

The Ghost of Tom Joad rye sour w/ sazarac rye, coconut, lemon, cio chiaro, toasted cascara husks

Antigua Raza moscow mule w/ chopin, tamarind, cacao, roasted chili

12 Cent Tab crusta w/ arkansas black apple brandy, spiced chai apple juice, lemon juice, ginger, kombucha

WHITE

By The Glass

	3oz	6oz
PERE VENTURA 'tresor' cava brut nature, spain, nv	6.5	11.5
SIMMONET- FEBVRE 'brut rose' cremant de bourgogne, burgundy, france, nv	8	14.5
DELAMOTTE 'brut' champagne, le mesnil-sur-ogier, 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
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	6	10.5
DOM DIOGO 'estate' vinho verde - arinto, minho, portugal, 16	5.5	9.5
DE MARTINO 'estate' sauvignon blanc, casablanca valley, chile, 16	6.5	11.5
DOMINIQUE ROGER 'domaine du carrou' sancerre - sauvignon blanc, loire valley, france 16	9.5	17.5
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
LAS DEL CUADRADO palomino by HIDALGO LA GITANA, balbania alta, andalucia, spain, 16	7.5	13.5
RACE 'domaine laurence' chablis, burgundy, france, 16	8.5	15.5
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
BETHEL HEIGHTS 'aolian' pinot noir, eola-amity hills, oregon, 13	11.5	21.5
PAUL JANIN 'les vignes du tremblay' moulin-à-vent cru beaujolais - gamay, beaujolais, france, 14	8	14.5
LA BICICLETA VOLADORA tempranillo field blend by QUINTA MILÚ, rioja baja, spain, 17	6.5	11.5
OLIVARES 'finca hoyo de santa ana - estate' monastrell, jumilla, spain, 15	5.5	9.5
QUPÉ 'sawyer lindquist vineyard' syrah, edna valley, 14	10.5	19.5
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 12	8	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

Helles by Common Space - 4.8% abv, helles lager, hawthorne, ca	7.5
Pilsner by Chapman Crafted- 5.2% abv, german-style pilsner, orange, ca	8.5
Hefeweizen by Two Coast - 5.1% abv, hefeweizen, gardena, ca	9.5
Boomtown Personal Assistant - 5.6% abv, belgian pale ale, los angeles, ca	10.5
Tide Pool by Simmzys- 6.0% abv, american pale ale, burbank, ca	7.5
IPA Del Rey by Indie Brewing - 6.5% abv, india pale ale, los angeles, ca	8.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Blazing World by Modern Times - 6.8% abv, hoppy amber ale, san diego, ca	10.5
Duchesse de Bourgogne by Brouwerij Verhaeghe - 6.2% abv, sour, belgium	13.5
Old Rasputin by North Coast - 9.0% abv, russian imperial stout, fort bragg, ca	9.5