

# FWD

*Fishing with Dynamite*

## OYSTERS

Kusshi . . . . .	Deep Bay, BC, CAN	3.75	22.00	41.25
Clevedon . . . . .	Havram, AUK, NZ	3.50	20.50	38.50
Blue Devil . . . . .	San Quinton, MX	2.75	16.00	30.25
Spindrift . . . . .	Westport, MA, USA	3.50	20.50	38.50
Fishers Island . . . . .	Fishers Island, NY, USA	3.50	20.50	38.50
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

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 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 18

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 16

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

### Neuske's Bacon 7

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

### Maryland Blue Crab Cake 18

in-house dill pickles, whole grain mustard remoulade

### Coleman Farms Market Salad 14

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

### FwD Fries 8

rosemary, malt vinegar mayo

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

rosemary butter

### Shrimp Po Boy 14 or Soft Shell Crab - 17

cajun remoulade, weiser chips

### Steamed Prince Edward Island Mussels 26

white wine, butter, shellfish stock, herbs, baguette

### Black Island Swordfish 28

lemon caper butter, fennel seed, fine herbes, charred lemon

## NEW SCHOOL

### Pacific Rockfish Ceviche 15

peaches, grilled corn, jicama, guacamole, tostada

### 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

### Hamachi 19

ponzu, avocado, red radish, serrano, shiso

### Mary's Fried Chicken Sandwich 15

cajun slaw, house made dill pickles, weiser chips

### Summer Corn Esquites 11

brentwood corn, charred cucumber, cotija, serrano chile, lime, chicharrones, tajin

### Tuna Tomato Toast - 13

Heirloom tomatoes, fennel, basil, capers

## AFTER SCHOOL

### Banana Pudding 7

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

### Key Lime Pie 8

graham cracker crust,  
italian lime meringue

### Pretzel and Chocolate Bread Pudding 9

salted caramel, mascarpone ice cream



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

10619

**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 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  
 Ghostface Killah jabberwock w/ london dry gin, jasmine green tea, dolin blanc, manzanilla, grapefruit, hops  
 I've Got A Fever manhattan w/ buffalo trace, amaro nonno, 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 chiaro, toasted cascara husks  
 Bangkok Dangerous - vodka sour w/ Boyd & Blatt, serrano, Dolin Blanc  
 grapefruit 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
Little Bear by Strand - 6.0% abv, india pale ale, torrance, ca	8.5
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