

FWD

Fishing with Dynamite

OYSTERS

Served Chilled on the Half Shell	each	1/2 doz	1 doz
Kusshi.....Deep Bay, BC, CAN	3.50	20.50	38.50
Kumamoto.....Humboldt Bay, CA, USA	3.50	20.50	38.50
Shibumi.....Bruce Port, WA, USA	3.50	20.50	38.50
Aunt Dotty.....Mermaid Cove, PEI, CAN	3.50	20.50	38.50
Crowes Pasture.....Clark's Cove, ME, 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

Served Chilled on Shaved Ice	each	1/2 doz	1 doz
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

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 -OR- SOFTSHELL

cajun remoulade, weiser chips

Coleman Farms Little Gem Salad 11

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

Cajun Peel and Eat Shrimp 25

shellfish butter, cajun spice, toasted baguette

Grilled Street Corn 9

gochujang bbq glazed corn, lime butter, bacon, cilantro

*TOMATO & TOMATO TOAST
HEIRLOOM TOMATO, FENNEL,
FRIED CAPERS

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

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

Hamachi 19

ponzu, avocado, red radish, serrano, shiso

Cornmeal Crusted Softshell Blue Crab 16

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

Scottish Salmon 17

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

Wild Alaskan Halibut 22

sauce veracruz, olive & caper gremolata, oregano, creamy masa

Yellowfin Tuna Tataki 18

heirloom tomato, charred leek oil, puffed rice

AFTER SCHOOL

Plum & Cherry Cornbread Cobbler 9

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

Pretzel and Chocolate Bread Pudding 9

salted caramel, mascarpone ice cream

Key Lime Pie 8

graham cracker crust,
kaffir lime meringue

DAY DRINKS

Pace Car sparkling cocktail w/ cocchi americano aperitif, racer 5, aperol, lemon	12.5
Michelada no digo mas!	12.5

COCKTAILS

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

WHITE

By The Glass	3oz	6oz
PERE VENTURA 'tresor' cava brut nature, spain, nv	6.5	11.5
SIMMONET-FEBVRE 'brut rose' cremant de burgogne, burgundy, france, nv	8	14.5
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, 17	6.5	10.5
HUBERT ROUSSEAU 'domaine les trois - sur lie' muscadet, pays nantais, loire valley, france, 15	5.5	9.5
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
SERGE DAGENEAU 'les pentes' pouilly fume - 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	14.5
LAVINEA 'lazy river vineyard' chardonnay, willamette valley, oregon, 15	13	24.5

RED

By The Glass	3oz	6oz
CASAS DEL BOSQUE 'reserva' pinot noir, casablanca valley, chile, 15	6	10.5
DOMAINE RIEFLE 'l'etoffe' pinot noir, alsace, france, 16	7.5	13.5
BETHEL HEIGHTS 'aeolian' 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
CHIONETTI 'estate' briccolero - dolcetto, dogliani, italy, 12	8	14.5
SANTA DUC 'les blovac' rasteau - grenache blend, southern rhone, france, 12	7.5	13.5
OLIVARES 'finca hoyo de santa ana - estate' monastrell, jumilla, spain, 15	5.5	9.5
QUPE 'sawyer lindquist vineyard' syrah, edna valley, 14	10.5	19.5
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	8.5
Victory Prima- 5.3% abv, pilsner, downtown, pa	7.5
Peeper by Maine Beer Co. - 5.5% abv, american pale ale, freeport, me	11.5
Breakfast of Champions by Boomtown Brewery- 5.2% abv, oatmeal pale ale, los angeles, ca	9.5
Racer 5 by Bear Republic - 7.0% abv, india pale ale, healdsburg, ca	7.5
Saison Dupont by Brasserie Dupont - 6.5% abv, saison, belgium	13.5
Belgian Shuffle by Los Angles Ale Works - 8.0% abv, belgian blonde, hawthorne, ca	12.5
Tripel Karmeliët by Brouwerij Bosteels - 8.4% abv, tripel, belgium	13.5
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