

DINNER MENU

STARTERS

MARINATED FETA + OLIVES 11
sun-dried tomato, oregano, sourdough

CALAMARI 16
sweet n sour sauce, pickled hot peppers

CHARRED OCTOPUS 18
seabean, cucumber, tahini vinaigrette

MANHATTAN CLAM CHOWDER 11
nueske's bacon, crusty bread

SHRIMP SCAMPI TOAST 15
garlic butter, lemon

BRUSSELS SPROUT TACOS 15
thai chili, pepper jam, caramelized yogurt

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

SEARED TUNA 21
nori, smashed cucumber, soy + ginger

OYSTERS MP
by the half dozen

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

all served with fries or nice lil salad

DOUBLE PATTY BURGER 18
american, b+b pickles, black pepper mayo

CRISPY FISH 17
shaved pickled radish, tartar

FRIED CHICKEN SANDWICH 17
remoulade, hot honey slaw

SALADS

SHAVED BROCCOLI CAESAR 14
crostini, frico, parm

MKT LETTUCE 14
fennel, manchego, sunflower,
lemon poppy vinaigrette

SHRIMP COBB 23
bayley hazen, egg, avocado, tomato,
bacon, mkt greens, red wine vinaigrette

EXTRAS upgrade your salad

SALMON 12 SHRIMP 12

CHICKEN 9 HANGER STEAK 14

MAIN

SWISS CHARD RAVIOLI 25
taleggio, wild mushroom

SPAGHETTI + CLAMS 25
'nduja butter, crumbs, grilled lemon

TRUE NORTH SALMON 29
celeriac, brussels, pancetta

HANGER STEAK 24
blistered shishito

BRICK CHICKEN 29
lemon, cherry peppers

ASK ABOUT
CHEF A's
CATCH OF
THE DAY



SIDES

BRUSSELS 10
apple maple mustard

FRIES 7
salt + pepper

SHISHITOS 9
sea salt

WILD MUSHROOMS 9
shallot, sherry

DESSERTS

COOKIE SKILLET 12
tmk cookie, salted caramel gelato

CHOCOLATE BUDINO 9
oatmilk, granola, raspberry

CARROT CAKE IN A JAR 15
rum raisin gelato

SORBET + GELATO 10
daily selection

SCAN THIS
CODE WITH
YOUR PHONE
CAMERA FOR
ALLERGEN INFO



WHERE THE COAST

THE
WILSON
COCKTAILS & SEAFOOD

MEETS THE CURB

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

