

# 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

