

# DINNER MENU

## STARTERS

MARINATED OLIVES 9  
citrus, garlic, herbs

BAKED CLAMS 18  
preserved lemon crumbs

HUMMUS 13  
sunflower dukka, laffa

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

STEAK TARTARE 18  
bone marrow aioli, farm egg, vinaigrette

CALAMARI 16  
sweet n sour sauce, pickled hot peppers

CHARRED OCTOPUS 18  
baby potato, romesco, green olive gremolata

SHRIMP SCAMPI TOAST 16  
garlic butter, lemon

MINI LOBSTER ROLLS 23  
drawn butter, old bay tartar

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

SCAN THIS CODE  
WITH YOUR PHONE  
CAMERA FOR  
ALLERGEN INFO



## SANDWICHES

all served with fries or mkt salad

DOUBLE PATTY BURGER 19  
american, b+b pickles, black pepper mayo

LOBSTER BLT MP  
buttered brioche, tarragon mayo

FRIED CHICKEN SANDWICH 18  
remoulade, hot honey slaw

## SALADS

SHAVED BROCCOLI CAESAR 15  
crostini, frico, parm

CHOPPED MKT LETTUCE 14  
farro, seasonal veg, aged provolone,  
champagne vinaigrette

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

**EXTRAS** upgrade your salad

SEARED NORI TUNA 14

SHRIMP 12

CHICKEN 9

HANGER STEAK 14

## MAIN

SWISS CHARD RAVIOLI 25  
taleggio, wild mushroom

CRISPY FISH TACOS 25  
avocado salsa, shaved cabbage, radish

ROASTED COD 30  
fregola, clams, peas + pancetta

HANGER STEAK 26  
blistered shishito

BRICK CHICKEN 29  
lemon, cherry peppers

RIGATONI BOLOGNESE 26  
house-made pasta, soft ricotta,  
grana padano

ASK ABOUT  
CHEF A's  
CATCH OF  
THE DAY



## RAW BAR

OYSTERS MP by the 1/2 dozen

LITTLE NECKS 12 by the 1/2 dozen

SEARED TUNA 21  
nori, smashed cucumber, soy + ginger

SPICY TUNA TACOS 22  
hijiki, shaved cucumber, serrano

OYSTER SHOOTER 5  
vodka, bulldog bloody mary

GONE FISHIN' 72  
6 oysters, 6 clams, 4 shrimp,  
spicy tuna tartare, 2 crab claws

THE TACKLE BOX 149  
12 oysters, 8 clams, 6 shrimp,  
spicy tuna tartare, 1/2 maine lobster,  
4 crab claws

## SIDES

WILD MUSHROOMS 10  
shallot, sherry

FRIES 8  
salt + pepper

BROCCOLINI 11  
garlic + evoo

SHISHITOS 9  
tajin, lime, sea salt

WHERE THE COAST

THE  
**WILSON**  
COCKTAILS & SEAFOOD

MEETS THE CURB

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI

