

DINNER MENU

STARTERS

- MUSSELS 19**
chorizo, smoked tomato sauce
- BAKED CLAMS 18**
oreganata, crusty bread
- 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
- MINI LOBSTER ROLLS 23**
drawn butter, old bay tartar
- MARINATED OLIVES 9**
citrus, garlic, herbs

SANDWICHES + SALADS

- sandwiches served with fries
or mkt salad
- DOUBLE PATTY BURGER 19**
american, b+b pickles, black pepper mayo
- LOBSTER BLT MP**
buttered brioche, tarragon mayo
- SHAVED BROCCOLI CAESAR 15**
crostini, frico, parm
- CHOPPED MKT LETTUCE 14**
farro, seasonal veg, aged provolone,
champagne vinaigrette
- SHRIMP COBB 27**
bayley hazen, egg, avocado, tomato,
bacon, mkt greens, red wine vinaigrette

EXTRAS upgrade your salad

- SEARED NORI TUNA 14** **SHRIMP 12**
HANGER STEAK 14 **CHICKEN 9**

MAIN

- SCALLOPS 32**
summer corn chowder, uni butter
- CRISPY FISH TACOS 25**
avocado salsa, shaved cabbage, radish
- HANGER STEAK 26**
bordelaise, buerre fondue
- BRICK CHICKEN 29**
lemon, cherry peppers
- SMOKED RICOTTA RAVIOLI 25**
heirloom tomato sauce, basil
- RIGATONI BOLOGNESE 26**
house-made pasta, soft ricotta,
grana padano

LOBSTER FRITES MP
1/2 grilled lobster, hand-cut fries,
buerre blanc

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 7**
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

- FRIES 8**
salt + pepper
- BROCCOLINI 11**
garlic + evoo
- SHISHITOS 9**
tajin, lime, sea salt
- WHIPPED POTATOES 10**
roasted garlic
- WILD MUSHROOMS 10**
shallot, sherry

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

ASK ABOUT CHEF A's
CATCH OF THE DAY



SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



WHERE THE COAST

THE
WILSON
COCKTAILS & SEAFOOD

MEETS THE CURB

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

