

BREAKFAST

SERVED 7AM-10AM | TUESDAY-SUNDAY

SMASHED AVOCADO TOAST 15

poached egg, soft herbs

COCONUT YOGURT + CHIA PARFAIT 14

house-made granola, seasonal berries

SOFT SCRAMBLED EGGS 16

rosemary potatoes, 7grain sourdough, nueske's bacon or turkey sausage

SMOKED SALMON BAGEL 17

everything cream cheese, pickled onion, heirloom tomato

FLORENTINE OMELETTE 18

baby spinach, wild mushroom, gruyere

CHORIZO + EGG PANINI 17

comte, scallion aioli

CRAB BENEDICT 21

buttered crab, english muffin, old bay hollandaise

BROWN BUTTER WAFFLE 18

seasonal fruits, berry butter

FRENCH TOAST 17

blueberry compote, honey butter

SIDES FRUIT + BERRIES 12

SIDES TURKEY SAUSAGE 8

SIDES NUESKE'S BACON 9

CRISPY ROSEMARY POTATOES 8

ENGLISH MUFFIN -OR- BAGEL 5

LUNCH

SERVED 11AM-3PM | TUESDAY-FRIDAY

STARTERS

MUSSELS 19

chorizo, smoked tomato sauce

HUMMUS 13

sunflower dukka, laffa

BRUSSELS SPROUT TACOS 15

thai chili, pepper jam, caramelized yogurt

MINI LOBSTER ROLLS 23

drawn butter, old bay tartar

MARINATED OLIVES 9

citrus, garlic, herbs

SALADS

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

SANDWICHES

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

FRIED CHICKEN 18

remoulade, spicy pickles, hot honey slaw

SHAVED PRIME RIB PANINI 19

onion jam, smoked gouda, pepperoncini mayo

MAIN

CRISPY FISH TACOS 25

avocado salsa, shaved cabbage, radish

STEAK FRITES 29

bordelaise, mkt lettuces

SESAME TUNA 29

wild rice, mushroom, charred broccolini, soy + ginger

RIGATONI BOLOGNESE 26

house-made pasta, soft ricotta, grana padano

RAW BAR

OYSTERS 1/2 dozen MP

LITTLE NECKS 1/2 dozen 12

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

MKT LETTUCES 8
champagne vinaigrette

WILD MUSHROOMS 10
shallot, sherry

THE
WILSON
COCKTAILS & SEAFOOD

SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



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

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

