

LUNCH MENU

THE
WILSON
COCKTAILS & SEAFOOD

STARTERS

NE CLAM CHOWDER 11
nueske's bacon, baby potato

SHISHITOS 12
tajin, lime, sea salt

HOT HONEY GARLIC SHRIMP 24
lettuce cups, mango + jicama

HUMMUS 16
sunflower dukka, laffa

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

MARINATED OLIVES 9
citrus, garlic, herbs

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
sweet + sour, spicy pickled onions,
bibb, scallion mayo

SHAVED PRIME RIB PANINI 19
onion jam, smoked gouda,
pepperoncini mayo

TURKEY 16
pickled raisin jam, aged cheddar,
sweet mustard, baby arugula, pretzel hero

SALADS

SHAVED BROCCOLI CAESAR 15
crostini, frico, parm

CHOPPED MKT LETTUCE 15
farro, seasonal veg, aged provolone,
champagne vinaigrette

SHRIMP COBB 29
bayley hazen, egg, avocado,
tomato, bacon, mkt greens,
red wine vinaigrette

BURRATA PANZANELLA 18
heirlooms, cucumber, basil

TUNA NICOISE 26
haricot vert, egg, baby potato,
radish, vinaigrette

EXTRAS upgrade your salad

SEARED NORI TUNA 14 SHRIMP 12
CHOPPED LOBSTER 16 CHICKEN 9

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



MAINS

CRISPY FISH TACOS 25
avocado salsa, shaved cabbage, radish

STEAK FRITES 44
bordelaise, mkt lettuces

SESAME TUNA 29
wild rice, mushroom, charred broccolini,
soy + ginger

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

FLORENTINE OMELETTE 18
baby spinach, wild mushroom, gruyere

MUSSELS + FRIES 25
tender herbs, shallot, crusty bread

FISHERMAN'S STEW 32
daily catch, chorizo,
thai coconut curry, basmati

CRAB MAC + CHEESE MP
squid ink radiatori, aged cheeses

RAW BAR

OYSTERS 1/2 dozen MP

LITTLE NECKS 1/2 dozen 14

CHILLED SHRIMP 21
four pieces, cocktail sauce,
lemon

SPICY TUNA TACOS 22
hijiki, shaved cucumber,
serrano

CRISPY RICE MP
lobster, chili braised fennel, aioli

OYSTER SHOOTER 7
vodka, bulldog bloody mary

THE TACKLE BOX 99
12 oysters, 8 littleneck clams,
4 shrimp, spicy tuna tartare
1/2 maine lobster

SIDES FRIES 9
salt + pepper

MKT LETTUCES 8
champagne vinaigrette

BROCCOLINI 12
garlic + evoo

WILD MUSHROOMS 11
shallot, sherry

CHARRED
GREEN BEANS 10
chili crisp

EXECUTIVE CHEF: ADRIENNE GUTTIERI
CHEF DE CUISINE: JOSE MOLINA



ESCANEA EL
CÓDIGO QR PARA
NUESTRO MENÚ
EN ESPAÑOL