

# LUNCH MENU

THE  
**WILSON**  
COCKTAILS & SEAFOOD

## STARTERS

NE CLAM CHOWDER 13  
nueske's bacon, baby potato

SHISHITOS 15  
tajin, lime, sea salt

HOT HONEY GARLIC SHRIMP 25  
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 21  
original lafrieda blend, american,  
b+b pickles, black pepper mayo

LOBSTER BLT MP  
buttered brioche, tarragon mayo

FRIED CHICKEN 19  
sweet + sour, spicy pickled onions,  
bibb, scallion mayo

SHAVED PRIME RIB PANINI 21  
onion jam, smoked gouda,  
pepperoncini mayo

TURKEY 18  
pickled raisin jam, aged cheddar,  
sweet mustard, baby arugula, pretzel hero

## SALADS

SHAVED BROCCOLI CAESAR 15  
crostini, frico, parm

LACINATO KALE 15  
amaranth, raisins, ricotta salata,  
spicy candied walnuts,  
maple 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, gruyère

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

**SIDES** FRIES 10  
salt + pepper

MKT LETTUCES 8  
red wine vinaigrette

BROCCOLINI 13  
garlic + evoo

WILD MUSHROOMS 11  
shallot, sherry

GRILLED  
ASPARAGUS 14  
deviled egg aioli,  
grana padano,  
bread crumbs

EXECUTIVE CHEF: JOSE MOLINA



ESCANEA EL  
CÓDIGO QR PARA  
NUESTRO MENÚ  
EN ESPAÑOL