

# DINNER MENU

EXECUTIVE CHEF: JOSE MOLINA



## RAW BAR



OYSTERS MP by the 1/2 dozen  
east or west coast

LITTLE NECKS 14 by the 1/2 dozen

CHILLED SHRIMP 21  
four pieces, lemon, cocktail sauce

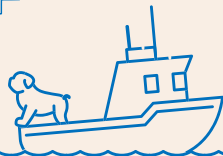
SPICY TUNA TACOS 22  
hijiki, shaved cucumber, serrano

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

ASK ABOUT  
CHEF'S  
CATCH OF  
THE DAY



SCAN THIS CODE  
WITH YOUR PHONE  
CAMERA FOR  
ALLERGEN INFO



## STARTERS

NE CLAM CHOWDER 13  
nueske's bacon, baby potato

SPICY BAKED CLAMS 18  
calabrian butter, oreganata

HUMMUS 16  
sunflower dukka, laffa,  
crispy chickpeas

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

SHAVED BROCCOLI CAESAR 16  
crostini, frico, parm

BEET SALAD 21  
feta, mint, orange emulsion

CALAMARI 18  
sweet n sour sauce, pickled hot peppers

CHARRED OCTOPUS 23  
cannellini beans, roasted tomato

HOT HONEY GARLIC SHRIMP 25  
lettuce cups, mango + jicama

BURRATA PANZANELLA 18  
heirlooms, cucumber, basil

MUSSELS MEUNIÈRE 19  
tender herbs, shallot, crusty bread

## MAINS

CRISPY FISH TACOS 25  
avocado salsa, shaved cabbage, radish

LOBSTER BLT MP  
buttered brioche, tarragon mayo,  
served with fries or mkt salad

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

FISHERMAN'S STEW 33  
daily catch, chorizo,  
thai coconut curry, basmati

CRAB MAC + CHEESE MP  
squid ink radiatori, nueske's bacon

RISOTTO 28  
zucchini puree, goat cheese,  
squash blossoms

DOUBLE PATTY BURGER 21  
original lafrieda blend, american,  
b+b pickles, black pepper mayo,  
served with fries or mkt salad

CHEF ADRIENNE'S  
RIGATONI BOLOGNESE 26  
house-made pasta, soft ricotta,  
grana padano

BRICK CHICKEN 29  
lemon, cherry peppers

BRAISED SHORT RIBS 35  
miso wine reduction, couscous,  
rosemary rainbow carrots

12oz GRILLED PORK CHOP 34  
mustard glaze

NY STRIP STEAK 45  
boardelaise, beurre fondue

## SIDES

FRIES 10  
salt + pepper

SHISHITOS 15  
tajin, lime, sea salt

BROCCOLINI 13  
garlic + evoo

WILD MUSHROOMS 11  
shallot, sherry

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

WHIPPED POTATOES 12  
roasted garlic

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

WHERE THE COAST

THE  
**WILSON**  
COCKTAILS & SEAFOOD

MEETS THE CURB



ESCANEA EL  
CÓDIGO QR PARA  
NUESTRO MENÚ  
EN ESPAÑOL