

BRUNCH MENU

THE
WILSON
COCKTAILS & SEAFOOD

COCKTAILS

CASE OF THE ZOOMIES 17
fresh espresso, vodka,
espresso liqueur

BULLDOG BLOODY MARY 14
cacio e pepe dusted rim,
celery, lemon, olive, pickle

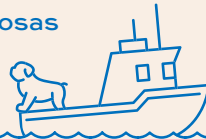
PUNCH DRUNK LOVE 15/60
aperol, vodka, bubbles,
house-made fruit punch

SUCKER PUNCH 16/64
rose, rocky's botanical punch,
strawberry, lemon

MIMOSA 11

CHISMOSA 13
chinola passion fruit

GO BOTTOMLESS 45
one food item \$20 or less
+ bottomless mimosas
for 1.5 hours



EXECUTIVE CHEF: JOSE MOLINA

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



STARTERS

"PULL APART" BREAD 6
garlic, parsley, whipped butter

LOBSTER CRISPY RICE MP
chili braised fennel, aioli, furikake

HUMMUS 16
sunflower dukka, laffa, crispy chickpeas

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

CRISPY FISH TACOS 18
mahi mahi, corn tortilla, cabbage,
dijonnaise, salsa verde

GRILLED OCTOPUS 23
roasted tomato sauce,
cannellini beans, soft herbs

CALAMARI 18
sweet n sour, pickled hot peppers

BURRATA PANZANELLA 18
heirlooms, cucumber, basil

RAW BAR

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

LITTLE NECKS 14 *by the 1/2 dozen*

SHRIMP COCKTAIL 20
5 pieces, lemon, cocktail sauce

THE CASTAWAY 45 *serves 2-4*
6 oysters, 6 little necks, 5 shrimp

THE PEARL 95 *serves 4-6*
12 oysters, 12 little necks, 10 shrimp,
3oz lobster salad, 3oz tuna tartare



SOUPS + SALADS

LOBSTER BISQUE 13
crostini, crème fraîche, chives

TOMATO + BASIL SOUP 10

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

COBB 17
blue cheese, egg, avocado,
tomato, bacon, red wine vinaigrette

WEDGE 16
blue cheese, bacon, cherry tomato,
champagne vinaigrette

TUNA POKE 21
macadamia, ginger, soy, cucumber,
hijiki, crostini

EXTRAS *upgrade your salad*

SALMON 12 **SHRIMP 12** **CHICKEN 9**
3oz LOBSTER MP **HANGER STEAK 18**

BURGERS + SANDWICHES

with fries, mkt salad, or tomato + basil soup

DOUBLE PATTY BURGER 21
american, b+b pickles, black pepper mayo
add fried egg +2, smoked bacon +2

LOBSTER BLT MP
tarragon mayo, bonito, furikake, brioche

FRIED CHICKEN 19
coleslaw, remoulade, sweet n' sour,
b+b pickles, brioche

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

BRUNCH FAVORITES

12oz STRIP STEAK + EGGS 48
fried eggs, steak sauce, mkt salad

CHICKEN + WAFFLES 22
mike's hot honey, berry butter, blueberries

FRITTATA 18
fingerlings, shallots, mushrooms,
grana padano

THE WILSON OMELETTE 19
salmon roe, asparagus, watercress,
crème fraîche

BUTTERED LOBSTER BENEDICT MP
hollandaise, english muffin

HANGOVER HASH 19
fennel sausage, poached eggs,
duck fat onions, hollandaise

SMOKED SALMON BAGEL 21
everything cream cheese, tomato,
pickled onions

FRENCH TOAST 18
blueberry compote, honey butter



SIDES
FRIES 10 salt + pepper
CACIO E PEPE TOTS 9
TURKEY SAUSAGE 8
SMOKED BACON 10
TOASTED BAGEL 4
FRUIT + BERRIES 15



ESCAÑA EL
CÓDIGO QR PARA
NUESTRO MENÚ
EN ESPAÑOL

