

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

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

MUSSELS MEUNIÈRE 19
tender herbs, shallot, crusty bread

MENU

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

MARINATED BEETS 17
orange, mint, feta

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
3oz LOBSTER MP CHICKEN 9
HANGER STEAK 18

BURGERS + SANDWICHES

*served with fries, mkt salad, or
tomato + basil soup*

DOUBLE PATTY BURGER 21
american, b+b pickles, black pepper mayo

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

SIDES

FRIES 10 salt + pepper

BASMATI RICE 5

BRUSSELS SPROUTS 12

MASHED POTATOES 12 roasted garlic

BROCCOLINI 13 garlic + pepper flakes

WILD MUSHROOMS 11 shallot, thyme

GRILLED ASPARAGUS 13 tarragon mayo

THE
WILSON
COCKTAILS & SEAFOOD

MAINS

ENGLISH PEA RISOTTO 27
baby arugula, lemon, grana padano

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

PAN SEARED SALMON 26
buttered grilled corn, tajin,
cilantro, grana padano

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

BRICK CHICKEN 29
lemon, cherry peppers

12oz GRILLED PORK CHOP 34
grilled peach, mostarda

STEAK FRITES 45
12oz strip steak, bordelaise,
beurre fondue, fries, mkt salad

EXECUTIVE CHEF: JOSE MOLINA

ASK ABOUT
CHEF'S
CATCH OF
THE DAY



SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



ESCANEA EL
CÓDIGO QR PARA
NUESTRO MENÚ
EN ESPAÑOL



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