

RAW BAR



OYSTERS 18 *by the 1/2 dozen*
LITTLE NECKS 16 *by the 1/2 dozen*
served with a trio of mignonettes

SHRIMP COCKTAIL 22
5 pieces, lemon, cocktail sauce

TUNA CRISPY RICE 18
tuna poke, soy, sriracha, sesame

STARTERS

"PULL APART" BREAD 9
parmesan, chimichurri

HOUSE CHIPS + BLUEFISH DIP 12

FRIED OYSTER BAO BUNS 18
hoisin, slaw, spicy mayo, sesame

BRUSSELS SPROUT TACOS 16
thai chili, pepper jam, caramelized yogurt

CRUDITÉS + DIP TRIO 12
tzatziki, tahini-beet, hummus

CRISPY CALAMARI 18
sweet n' sour, pickled hot peppers

ASK ABOUT
CHEF'S
SPECIALS



EXECUTIVE CHEF:
JOSE MOLINA

SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



ESCANEA EL CÓDIGO
QR PARA NUESTRO
MENÚ EN ESPAÑOL



THE WILSON MENU

COCKTAILS & SEAFOOD

SOUPS + SALADS

NEW ENGLAND CLAM
CHOWDER 12
bacon, clams, cream

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

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

EAT YOUR GREENS 17
quinoa, shaved veggies,
baby kale, ponzu dressing

"MED" CHOPPED SALAD 16
feta, arugula, tomato, onion,
cucumber, evoo, lemon

EXTRAS *upgrade your salad*

SALMON 12	SHRIMP 15
SEARED TUNA 14	CHICKEN 10
STEAK 16	LOBSTER 20

EGGS SERVED FOR LUNCH ONLY

served with fries or mkt lettuces

EGGS NEPTUNE 24
sautéed maryland crab cakes,
poached eggs, hollandaise

HOUSE OMELETTE 20

FRITES

LOBSTER 48
whole grilled lobster, garlic + herb butter,
marie rose sauce

FISH + CHIPS 28
bluepoint toasted lager battered cod,
tartar sauce, slaw, malt vinegar

MUSSELS 27
steamed with white wine, garlic,
shallots, parsley

STEAK 48
14oz grilled new york strip, watercress,
whole roasted garlic, maître d'hôtel butter

BURGERS + SANDWICHES

served with house chips or mkt salad

DOUBLE PATTY BURGER 22
american, b+b pickles, black pepper mayo

FRIED CHICKEN 20
coleslaw, remoulade, sweet n' sour,
b+b pickles, brioche

CRAB CAKE 22
sriracha mayo, fennel, watercress

MAINE LOBSTER ROLL 32
tarragon mayo, butter lettuce, brioche roll

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

SIMPLY PREPARED

*served with couscous,
chopped salad, + chimichurri*

ROASTED SALMON 27

SEARED TUNA 29

WHOLE GRILLED FISH
"head to tail" 29

MARYLAND CRAB CAKES 29

BRICK CHICKEN 29

PASTA MADE IN HOUSE

CHEF A'S RIGATONI BOLOGNESE 26
soft ricotta, grana padano

LINGUINE + CLAMS 32
chili, garlic, 'nduja, parsley, breadcrumbs

SPINACH + RICOTTA RAVIOLI 18
burnt butter, crispy sage, parmesan

MAC + CHEESE 12 *add lobster +20*

FOR THE TABLE

FRIES 10 *add parmesan + truffle oil +3*

CRISPY BRUSSELS SPROUTS 12
apple maple mustard

ARUGULA SALAD 7
evoo, grana padano

COUSCOUS 8

GRILLED ASPARAGUS 12

