

RAW BAR

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

OYSTERS 18 *by the 1/2 dozen*

SHRIMP COCKTAIL 22
5 pieces, lemon, cocktail sauce

KING SALMON TARTARE 24
gherkins, capers, dill, wasabi mayo, pumpernickel crostinis, furikake



STARTERS

"PULL APART" BREAD 9
parmesan, chimichurri

HOUSE CHIPS + BLUEFISH DIP 12

BAKED LITTLE NECK CLAMS 16
garlic breadcrumbs, lemon butter sea salt

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



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



SCAN THIS CODE WITH YOUR PHONE CAMERA FOR ALLERGEN INFO

EXECUTIVE CHEF: JOSE MOLINA

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

STEAMED MUSSELS 27
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

LOBSTER ROLL 32
cold - tarragon mayo, butter lettuce, brioche
hot - warm butter, chives, old bay, brioche

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 BRANZINO
open face "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


CHARRED BABY CARROTS 12
house rub, chopped parsley





SIGNATURE COCKTAILS


cocktail/1L carafe

 **DARLIN' 16/64**
if a summer spritz was a cold NYC day
tito's vodka, lemon,
black cherry, prosecco, mint,
orange & peychauds bitters


 **HONEY BEE 16**
a tequila bees knees
patron reposado tequila, honey,
ginger, lemon, black lava salt


 **SMOOTH SAILING 17**
a peary, peary good gimlet
gin lane victoria pink, pear,
rosemary, lime

 **OLD SCHOOL 17**
a mezcalita with a splash of pineapple
ilegal mezcal, amaro montenegro,
lemon, pineapple, honey,
lemon salt


 **RED MOON TIDE 17/68**
our twist on a spicy margarita
ghost tequila, lime, bell pepper,
grapefruit, black lava salt rim


 **HEY, MR. WILSON 17**
it's giving tiki vibes
coconut cartel rum, allspice,
mr. black coffee liqueur,
lemon, pineapple, nutmeg


 **ALMOST FAMOUS 17**
kinda like a smash, but fun and fancy
great jones bourbon,
blackberries, basil, honey, lemon

 **GOT THE ZOOMIES 18**
our signature espresso martini
ketel one vodka, mr. black
coffee liqueur, demerara syrup,
fresh espresso


CLASSIC COCKTAILS

 **TOM COLLINS (SORRY, HANKS) 16**
hendrick's gin, lemon,
soda, simple

 **PALOMA 16**
milagro silver tequila,
grapefruit, lime

 **MANHATTAN 18**
hudson bourbon, sweet vermouth,
bitters, luxardo cherry

 **OLD FASHIONED 17**
angel's envy bourbon, demerara,
angostura bitters, orange

 **COSMOPOLITAN 18**
grey goose vodka, cranberry,
lime, lemon

MOCKTAILS + NONALCOHOLIC

HIBISCUS LEMONADE 10
PINEAPPLE GINGER FIZZ 10
CUCUMBER LIME SODA 10
HOUSE-MADE FRUIT PUNCH 10
Q GINGER BEER 7
Q GRAPEFRUIT SODA 7
HEINEKEN O.O 7

LIE-BATIONS

*crafted with non-alcoholic spirits that
contain less than 0.5% abv*

SALTY DOG BLUES ESPRESSO MOCKTINI 15
lyre's coffee originale, cold brew,
salted cacao

ST AGRESTIS PHONY NEGRONI 14

BEERS

BOTTLES+CANS
BUD LIGHT 6
BUDWEISER 6
ESTRELLA GALICIA 7
MONTAUK SEASONAL 8
HEINEKEN 7
CORONA 7
AMSTEL LIGHT 7

DRAFT
CONEY ISLAND MERMAN ny ipa 9
STELLA ARTOIS 9
MODELO 8
EBBS STOUT NO. 1 ny 9
BLUEPOINT TOASTED LAGER 8
GOOSE ISLAND 9
HAZY BEER HUG IPA 9

MICHELADA 9
modelo, bulldog bloody mary mix, tajin rim

WINES

GLASS/BOTTLE



SPARKLING
PROSECCO* le contesse, it 13/52

ROSÉ
château de berne romance, fr 15/60

WHITE
ALBARIÑO burgans, esp 15/60
SAUV BLANC banshee, ca 16/64
CHARDONNAY sea sun, ca 14/52

RED
PINOT NOIR elouan, or 16/64
CAB SAUV dixie & bass, wa 15/60
MALBEC
finca bel origen reserva, ar 14/56

BEVERAGE DIRECTOR: NANCY SANTIAGO

WINES BY THE BOTTLE

ROSÉ
BELLE GLOS BLANC ca 70

BUBBLES
ROSÉ PROSECCO la gioiosa, it 52
LAMBRUSCO villa di corlo, it 53
CHAMPAGNE 90
heidsieck monopole, gout american, nv
BRUT SPARKLING boschendal, sa 55

WHITE

VERMENTINO aragosta, it 55
SANCERRE maison chavet, fr 76
SAUV BLEND anselmi san vincenzo, it 60
LUGANA ca' dei frati brolettino, it 75
CHARDONNAY copain, ca 60
CHARDONNAY mer soleil reserve, ca 65

RED

BARBERA D'ALBA massolino, it 62
MERLOT decoy, ca 58
MONTEFALCO ROSSO tenuta alzataura, it 60