

## 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

## STARTERS

- "PULL APART" BREAD 9  
parmesan, chimichurri
- HOUSE CHIPS + BLUEFISH DIP 12
- CRISPY MAHI MAHI TACOS 16  
tomatillo salsa, shaved cabbage,  
dijonnaise, radish, cilantro
- 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
- A LA VODKA FLATBREAD 18  
'nduja, mozzarella
- MARGHERITA FLATBREAD 16  
mozzarella, san marzano tomatoes, basil

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
- GRILLED CARROTS 12  
garam masala, labneh



THE  
**WILSON**  
COCKTAILS & SEAFOOD

