

BRUNCH MENU

THE
WILSON
COCKTAILS & SEAFOOD

COCKTAILS

GO BOTTOMLESS 39
for 1.5 hours - choice of
mimosa, bellini, bloody mary,
or house-made sangria

GOT THE ZOOMIES 19
alb vodka, feretti espresso coffee
liqueur, cold brew, demerara

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

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

BUBBLES BAR 15 *pick your flavor!*
orange juice, passion fruit
pear, or black cherry



RAW BAR

OYSTERS 18
LITTLE NECKS 16
1/2 dozen, 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

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

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

CRISPY MAHI MAHI TACOS 18
tomatillo salsa, shaved cabbage, dijonnaise,
radish, cilantro

BURGERS + SANDWICHES

with house chips or mkt salad

DOUBLE PATTY BURGER 22
american, b+b pickles, black pepper mayo
add fried egg +3, smoked bacon +5

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

CRAB CAKE SANDWICH 28
sriracha mayo, fennel, watercress

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

SMOKED SALMON BAGEL 22
cream cheese, red onion, capers, cucumber

B.E.C. CROISSANT 18
bacon, scrambled egg, american cheese,
black pepper mayo

SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



SALADS

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 |

BENNIES

*with poached eggs and hollandaise
choice of mkt salad or tater tots*

NEPTUNE 28
sautéed maryland crab cakes

ATLANTIC 28
smoked salmon, english muffin

FLORENTINE 24
spinach, english muffin

CLASSIC 26
canadian bacon, english muffin

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

BRUNCH FAVORITES

STEAK + EGGS 32
espresso rubbed hanger steak,
sunny side up eggs, charred tomato,
watercress, tater tots, bt sauce

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

BREAKFAST BOWL 18
scrambled eggs, quinoa, baby kale,
charred tomato, avocado, shaved veggies

FETA OMELETTE 18
"med" chopped salad

"MED" BOWL 18
eggs any style, hummus, aleppo pepper,
avocado, "med" chopped salad, grilled pita

BRIOCHE FRENCH TOAST 19
mixed berries, labneh yogurt,
toasted almonds, nyc honey + bee pollen

AVOCADO TOAST 16
sun-dried tomato, chile, cilantro, za'atar,
charred lime, *add an egg +3*

FRIES 10 *add parmesan + truffle oil +3*

CACIO E PEPE TATER TOTS 10

FRESH FRUIT + BERRIES 10

SMOKED SALMON 8

AVOCADO 4

SIDES **CRISPY SPROUTS 10** *apple maple mustard*

BACON 5

TWO EGGS ANY STYLE 6

TOASTED 4

bagel, english muffin, or croissant

EXECUTIVE CHEF: JOSE MOLINA
CULINARY DIRECTOR: BARRY TONKS

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