

# LUNCH MENU

## STARTERS

NE CLAM CHOWDER 11  
nueske's bacon, baby potato

SHISHITOS 11  
tajin, lime, sea salt

CRAB MAC + CHEESE MP  
squid ink radiatori, aged cheeses

HUMMUS 13  
sunflower dukka, laffa

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

MARINATED OLIVES 9  
citrus, garlic, herbs

## SANDWICHES

sandwiches served with fries  
or mkt salad

DOUBLE PATTY BURGER 19  
american, b+b pickles, black pepper mayo

LOBSTER BLT MP  
buttered brioche, tarragon mayo

FRIED CHICKEN 18  
sweet + sour, spicy pickled onions,  
bibb, scallion mayo

SHAVED PRIME RIB PANINI 19  
onion jam, smoked gouda,  
pepperoncini mayo

TURKEY 16  
pickled raisin jam, aged cheddar,  
sweet mustard, baby arugula, pretzel hero

## SALADS

SHAVED BROCCOLI CAESAR 15  
crostini, frico, parm

CHOPPED MKT LETTUCE 14  
farro, seasonal veg, aged provolone,  
champagne vinaigrette

SHRIMP COBB 29  
bayley hazen, egg, avocado, tomato,  
bacon, mkt greens, red wine vinaigrette

TUSCAN KALE 15  
roasted squash, apple, feta,  
walnut vinaigrette

TUNA NICOISE 26  
haricot vert, egg, baby potato,  
radish, vinaigrette

## EXTRAS

 upgrade your salad

SEARED NORI TUNA 14

SHRIMP 12

CHICKEN 9

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

SCAN THIS CODE  
WITH YOUR PHONE  
CAMERA FOR  
ALLERGEN INFO



## MAINS

CRISPY FISH TACOS 25  
avocado salsa, shaved cabbage, radish

STEAK FRITES 42  
bordelaise, mkt lettuces

SESAME TUNA 29  
wild rice, mushroom,  
charred broccolini, soy + ginger

RIGATONI BOLOGNESE 26  
house-made pasta, soft ricotta,  
grana padano

FLORENTINE OMELETTE 18  
baby spinach, wild mushroom, gruyère

MUSSELS + FRIES 23  
tender herbs, shallot, crusty bread

FISHERMAN'S STEW 30  
daily catch, chorizo,  
thai coconut curry, basmati

## SIDES

FRIES 8  
salt + pepper

ROASTED SQUASH 10  
feta + spicy honey

MKT LETTUCES 8  
champagne vinaigrette

## RAW BAR



OYSTERS 1/2 dozen MP

LITTLE NECKS 1/2 dozen 12

CHILLED SHRIMP 18  
four pieces, cocktail sauce,  
lemon

SPICY TUNA TACOS 22  
hijiki, shaved cucumber,  
serrano

OYSTER SHOOTER 7  
vodka, bulldog bloody mary

THE TACKLE BOX 99  
12 oysters, 8 littleneck clams,  
4 shrimp, spicy tuna tartare,  
1/2 maine lobster

BROCCOLINI 11  
garlic + evoo

WILD MUSHROOMS 10  
shallot, sherry

BRUSSELS SPROUTS 11  
pepitas, maple gastrique

THE  
**WILSON**  
COCKTAILS & SEAFOOD

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI

