

DINNER MENU

RAW BAR

OYSTERS MP by the 1/2 dozen

LITTLE NECKS 12 by the 1/2 dozen

CHILLED SHRIMP 18
four pieces, lemon, cocktail sauce

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



STARTERS

NE CLAM CHOWDER 11
nueske's bacon, baby potato

CRAB MAC + CHEESE MP
squid ink radiatori, nueske's bacon,

SPICY BAKED CLAMS 18
calabrian butter, oreganata

HUMMUS 15
sunflower dukka, laffa,
crispy chickpeas

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

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

CALAMARI 16
sweet n sour sauce, pickled hot peppers

CHARRED OCTOPUS 18
baby potato, romesco,
green olive gremolata

SHISHITOS 11
tajin, lime, sea salt

MUSSELS MEUNIÈRE 19
tender herbs, shallot, crusty bread

MAINS

DOUBLE PATTY BURGER 19
american, b+b pickles, black pepper mayo,
served with fries or mkt salad

LOBSTER BLT MP
buttered brioche, tarragon mayo,
served with fries or mkt salad

SQUASH RAVIOLI 25
walnut pesto, brown butter

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

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

BRICK CHICKEN 29
lemon, cherry peppers

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

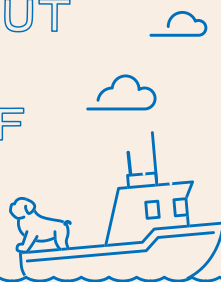
CRISPY FISH TACOS 25
avocado salsa, shaved cabbage, radish

BRAISED LAMB SHANK 34
israeli cous cous, sautéed kale

NY STRIP STEAK 42
roasted garlic

GRILLED PORK CHOP 32
charred baby carrots, salsa verde

ASK ABOUT
CHEF A'S
CATCH OF
THE DAY



S
I
D
E

FRIES 8
salt + pepper

ROASTED SQUASH 10
feta + spicy honey

BROCCOLINI 11
garlic + evoo

WILD MUSHROOMS 10
shallot, sherry

BRUSSELS SPROUTS 11
pepitas, maple gastrique

WHIPPED POTATOES 10
roasted garlic

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



WHERE THE COAST

THE
WILSON
COCKTAILS & SEAFOOD

MEETS THE CURB

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

