

Dinner

Daily 5PM to 11PM

OYSTERS (GF) (DF)

Add Caviar to anything! \$5 per gram

*A TALE OF TWO OYSTERS \$45 Two each of today's oysters

*THE HOURLY SEAFOOD TOWER \$120 Tale of Two Oysters, 6 Littleneck Clams, 6 Jumbo Shrimp, Shrimp Ceviche, Tuna Crudo, Lobster Tail

Oysters **\$3 EA / \$33 DOZ**

Rosé Mignonette, House Cocktail Sauce Featuring 8 different varieties daily, ask your server for current selection!

*WALRUS & CARPENTER Jamestown, RI – deep cups, briney, clean finish

*ICHABOD FLAT Plymouth, MA – meaty, buttery, crisp

*PAINE'S CREEK Brewster, MA – clean brine, sweet, citrus finish

*SALTWIND Scarborough, ME – mild salinity, rich & mouthy meat

*MOOKIE BLUES Damariscotta, ME – salty, cucumber, sweet finish

*PLEASANT COVE Damariscotta, ME – salty, silky meats, sweet finish

*SUBMARINE SELECT Thomaston, ME – brine, sweet cream, parsnip

*BEACH PLUM Buzzards Bay, MA – salty, earthy, seaweed

Now Serving Oysters To-Go. Freshly Shucked! Pick up Only

RAW BAR/ CHILLED APPETIZERS

***SHRIMP CEVICHE (DF)** **\$16**
Pico de Gallo, Cucumbers, Tortilla Chips

***HAMACHI CRUDO (GF) (DF)** **\$16**
White Sturgeon Caviar, Chimichurri, Fried Garlic

***TUNA CRUDO (GF) (DF)** **\$16**
Harissa, Chives

***TUNA TARTARE (DF)** **\$16**
Pickled Mango, Cucumbers, Sesame Seeds, Ponzu Sauce, Scallions, Plantain Chips

HALF LOBSTER TAIL (GF) (DF) **\$16**
Chilled with Saffron Aioli

SHRIMP COCKTAIL (GF) (DF) **\$16**
House Cocktail Sauce

***LITTLENECK CLAMS** **\$2 ea**
Rosé Mignonette, House Cocktail Sauce

STARTERS

CLAM CHOWDER (CP) (GF) **\$10**
Bacon, Seasoned Oyster Crackers

LOBSTER BISQUE (GF) **\$11**
Brandy, Tarragon

LOBSTER CRAB CAKE **\$18**
Pickled Carrot, Daikon, Petite Greens, Charred Lemon Aioli

CRISPY CALAMARI **\$15**
Arugula, Cherry Peppers, Harissa Aioli

FRIED OYSTERS **\$16**
Miso Aioli, Julienned Radishes

BLACKENED SWORDFISH TACOS (GF) **\$12**
Mango Curtido, Avocado Crema, Pickled Onion

GRILLED OCTOPUS (DF) (CP) **\$16**
Potatoes, Chimichurri, Chorizo, Paprika Aioli

MUSSELS PROVENCAL **\$16**
White Wine, Tomatoes, Fennel, Garlic, Grilled Crostini

BLISTERED SHISHITOS (DF) **\$12**
Sea Salt, Olive Oil

ROASTED BRUSSELS SPROUTS (GF) (CP) **\$12**
Andouille Sausage, Parmesan

HUSHPUPIES **\$13**
Chili Honey Butter

ROASTED BEET SALAD (GF) **\$14**
Baby Greens, Navel Oranges, Goat Cheese, Pistachios, Citrus Vinaigrette

GREEN GODDESS SALAD **\$12**
Avocado, Cucumbers, Cherry Tomatoes, Red Onion, Crispy Tortilla Strips, Green Goddess Dressing Add Chicken +7 | Shrimp +10 | Salmon +15

COBB SALAD (GF) (CP) **\$14**
Avocado, Pancetta, Feta Cheese, Six Minute Egg, Red Onions, Red Wine Vinaigrette. Add Chicken +7 | Shrimp +10 | Salmon +15

CAESAR SALAD **\$14**
Anchovy Croutons, Parmesan Add Chicken +7 | Shrimp +10 | Salmon +15

ENTREES

CRUSTED HALIBUT **\$32**
Spring Onion Puree, Artichoke, Tomato, Kalamata Olive, Fingerling Potato

SEARED SCALLOPS* (GF) **\$35**
Risotto Primavera, Spring Pea Puree

PAN ROASTED ICELANDIC COD* (GF) **\$30**
Mussels, Haricot Verts, Roasted Radishes, Leek Puree

GRILLED SALMON* (GF) **\$29**
Honeynut Squash Puree, Baby Bok Choy, Roasted Heirloom Carrots & Baby Turnips

BUCATINI FRUTTI DI MARE **\$34**
Shrimp, Mussels, Littleneck Clams, Squid, Calabrian Chili Butter

LOBSTER MACARONI & CHEESE **\$25**
Smoked Gouda, Mozzarella, Pepper Jack, Ritz Bread Crumbs

GRILLED NY STRIP* (CP) **\$36**
Creamy Orzo Primavera with Garlic, Tomatoes, Spinach, Crispy Bacon

PAN-SEARED CHICKEN (GF) **\$28**
Scalloped Potatoes, Creamed Spinach, Cherry Tomatoes, Madeira Jus

ROASTED FARRO **\$22**
Baby Kale, Butternut Squash, Peach, Yellow Beets, Pecans, Feta

BEER-BATTERED FISH & CHIPS **\$24**
Hand-Cut Fries, Slaw, Tartar Sauce

LOBSTER ROLL **\$34**
Aioli, Chives, Griddled Roll

THE HOURLY DOUBLE SMASH BURGER* **\$18**
American Cheese, Caramelized Onions, Pickles, Special Sauce, Seeded Roll

DINNER: 4PM-10PM

(GF) - Gluten Free

Ask your server for other options that we could prepare Gluten Free.

(DF) - Dairy Free

Ask your server for other options that we could prepare Dairy Free.

(CP)- Contains Pork

Ask your server for options that we could prepare without Pork.

The Hourly Oyster House T-Shirts and Koozies for sale! Ask your server for details!

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

**Please inform your server of any allergies prior to ordering.

***An 18% gratuity will be added to parties of 6 or more.

***To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.