

Lunch

OYSTERS (GF) (DF)

Add Caviar to any item. \$5 per gram

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

*THE HOURLY SEAFOOD TOWER \$120 16 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

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

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

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

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

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

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

***LITTLENECK CLAMS (GF) (DF)** **\$2 ea**
Rosé Mignonette, House Cocktail Sauce

– STARTERS –

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

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

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, Chorizo, Paprika Aioli

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

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

HUSHPUPPIES **\$13**
Chili Honey Butter

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

COBB SALAD (GF) **\$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, Shaved Parmesan Add Chicken +7 | Shrimp +10 | Salmon +15

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

— ENTRÉES —

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

GRILLED SALMON NIÇOISE* (DF) (GF) **\$26**
Heirloom Tomatoes, Roasted Baby Potatoes, Kalamata Olives, Haricots Verts, Six-Minute Egg, Garden Herb Vinaigrette

FISHERMAN'S STEW **\$24**
Cioppino Sauce with Mussels, Clams, Shrimp, Cod, Salmon, Fingerling Potatoes

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

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

LOBSTER ROLL **\$34**
Touch of Mayo, Griddled Roll

SHRIMP BANH MI **\$19**
Gochujang, Pickled Carrots & Daikon, Arugula, Cilantro, Aioli

DAY BOAT HADDOCK SANDWICH **\$18**
Coleslaw, Bread & Butter Pickles, Spicy Tartar Sauce

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

BUTTERMILK FRIED CHICKEN SANDWICH **\$17**
Lettuce, Pickles, Special Sauce, Brioche Bun

LUNCH: 11AM-4PM

(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 other 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.