

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 \$125 12 Oysters, 6 Littleneck Clams, 6 Jumbo Shrimp, Striped Bass Ceviche, Tuna Crudo, Lobster Tail

Oysters **\$3 EA / \$36 DOZ**

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

*CROWE'S PASTURE Dennis, MA – salty, vegetal, firm

*SAQUISH PETITE Saquish, Plymouth Bay, MA – briny, sweet, clean

*SWEET NECK Martha's Vineyard, MA – small, balanced brine, sweet

*PETER'S POINT Onset, MA – strong brine, grassy, meaty

*ISLAND CREEK Duxbury, MA – vegetal, butter, balance

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

*SEAL POINT Fairhaven, MA- briny, mild salt, firm, meaty texture

*NORUMBEGA Damariscotta River, ME – plump, firm, briny

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

RAW BAR/ CHILLED APPETIZERS

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

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

***TUNA TARTARE (DF)** **\$18**
Shoyu, Togarashi Aioli, Smoked Trout Roe, Avocado, Nori Dusted Rice Cracker

***TUNA CRUDO (GF) (DF)** **\$18**
Castelvetrano Olive, Pickled Chili, Citrus Segment, Blood Orange Vinaigrette

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

***STRIPED BASS CEVICHE** **\$18**
Ají Amarillo, Leche de Tigre, Plantain Chips

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

STARTERS

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

LOBSTER BISQUE (GF) **\$12**
Brandy, Tarragon

POINT JUDITH CALAMARI **\$15**
Arugula, Cherry Peppers, Harissa Aioli

FRIED OYSTERS **\$16**
House-Made Buffalo Sauce, Ranch

SPANISH OCTOPUS (CP) **\$18**
'Nduja Vinaigrette, Hash Brown, Lemon Aioli

JONAH CRAB FRITTERS **\$16**
Tartar Sauce, Radish

LOBSTER MACARONI & CHEESE **\$20**
Smoked Gouda, Cheddar, Monterey Jack, Ritz Crumbs

CRISPY BRUSSELS SPROUTS **\$15**
Whipped Ricotta, Miso Bagna Cauda, Toasted Hazelnut

GRILLED CORNBREAD TAIYAKI (GF) **\$14**
Whipped Honey-Molasses Butter

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

STEAK TARTARE* **\$17**
Smoked Oyster Aïoli, Leek Gremolata, Ash Oil, House Potato Chips

HEIRLOOM TOMATO SALAD (GF) **\$15**
Local Burrata, Basil Granola, Confit Peaches

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

CAESAR SALAD **\$15**
Pangrattato, Cured Egg Yolk, Parmesan Reggiano
Chicken +7 | Shrimp +10 | Salmon +15

ENTREES

GEORGES BANKS SCALLOPS* (GF) **\$38**
Acquerello, Charred Corn, Hen of the Wood Mushroom

FAROE ISLAND SALMON* (GF) (CP) **\$29**
Summer Succotash, Guanciale, Chive Beurre Blanc

ROASTED MONKFISH ALMONDINE **\$31**
Cauliflower, Brown Butter, Raisins, Capers

STRIPED BASS **\$35**
Cranberry Beans, Mussels, Jimmy Nardello Peppers, Chimichurri

GLOUCESTER SWORDFISH SCHNITZEL (GF) **\$33**
Marble Potato, Chicories, Sauce Gribiche

GRILLED NEW YORK STRIP (GF) **\$40**
Potato Pavé, Asparagus, King Trumpet Mushroom

GREEN CIRCLE HALF CHICKEN (GF) **\$30**
Mashed Potatoes, Roasted Baby Carrots, Cipollini, Chicken Jus

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

BBQ CAULIFLOWER (VEGAN) **\$24**
Buckwheat, Zucchini, Gold Bar Squash, Roasted Red Pepper

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

LOBSTER ROLL **\$36**
Touch of Mayo, 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.