

# 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, Fluke Ceviche, Tuna Crudo, Lobster Tail

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

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

\*BUTTER & BRINE Narragansett, RI – good salinity, smooth buttery finish

\*WEST ISLAND Nasketucket Bay, MA – sweet, tender meat, vegetal

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

\*BAY SIDE Portsmouth, NH – plump, sweet, briny finish

\*1620 Plymouth, MA – nori brine, vegetal richness

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

\*BASS POINT Nantucket, MA – strong salinity, bright, lingering finish

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

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

**\*FLUKE 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

**GRILLED OCTOPUS (DF) (CP)** **\$16**  
Potatoes, Chimichuri, Chorizo, Paprika 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** **\$14**  
Whipped Honey-Molasses Butter



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

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

**ROASTED BEETS (GF)** **\$14**  
Pistachio Dukkha, Whipped Goat Cheese, Citrus Vinaigrette, Mint

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

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

## ENTREES

**GEORGES BANKS SCALLOPS\* (GF)** **\$37**  
Risotto, Fava, Asparagus, Spring Pea Purée

**FAROE ISLAND SALMON\* (GF)** **\$29**  
Butter Beans, Kale, Olive Oil Poached Fennel, Apple, Parsnip Purée

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

**ICELANDIC COD\* (CP)** **\$33**  
Broccolini, Celery Root Purée, Lentils du Puy, Chorizo, Salsa Verde

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

**GRILLED NEW YORK STRIP (GF)** **\$39**  
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

**ROASTED CAULIFLOWER (VEGAN)** **\$22**  
Curry, Farro, Carrots, Chimichurri, Pomegranate Seeds

**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.