

# 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, Shrimp Ceviche, Tuna Crudo, Lobster Tail

### Oysters

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

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

\*ROCKY NOOK Kingston Bay, MA – medium brine, silky, buttery sweet

\*DUNBAR Lewis Bay, Yarmouth, MA – mineral salt and umami finish

\*COOT COVE Mattapoiset, MA – small, plump, buttery sweet

\*WAVE RIDER Winnegance Bay, ME – crisp brine, sea salt, dried wakame

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

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

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

\*OCEAN'S KISS Meadows River, ME – medium, mild brine, seaweed finish

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

## RAW BAR/ CHILLED APPETIZERS

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

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

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

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

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

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

**CRISPY 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

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

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

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

**HUSHPUPIES** \$13  
Chili Honey Butter

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

**BLACKENED SWORDFISH TACOS (GF)** \$14  
Mango Curtido, Avocado Crema, Pickled Onion

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

**COBB SALAD (GF) (CP)** \$14  
Pancetta, Feta, Avocado, Egg, Red Onion, Red Wine Vinaigrette  
Chicken +7 | Shrimp +10 | Salmon +15

**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

**SEARED SCALLOPS\* (GF)** \$35  
Risotto, Chanterelle Mushrooms, Spring Pea Purée

**GRILLED SALMON\* (GF)** \$29  
Butternut Purée, Baby Bok Choy, Roasted Heirloom Carrots & Baby Turnips

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

**CRUSTED HALIBUT** \$32  
Spring Onion Purée, Artichoke, Heirloom Tomato, Kalamata Olives, Fingerling Potatoes

**GRILLED SIRLOIN (GF)** \$39  
Potato Pavé, Jumbo Asparagus, King Trumpet Mushroom

**SEARED HALF CHICKEN (GF)** \$29  
Roasted Baby Carrot Confit, Cipolini Onions, Crispy Smashed Potatoes, Ramp Salsa Verde

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

**CAULIFLOWER STEAK** \$22  
Curry, Farro, Carrots, Chimichurri, Pomegranate Seeds

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

**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.