

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 \$125 12 Oysters, 6 Littleneck Clams, 6 Jumbo Shrimp, Halibut 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!

*BUTTER & BRINE Naragansett, 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

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

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

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

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

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

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

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

– STARTERS –

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

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

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

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

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

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

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

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

HUSHPUPIES **\$13**
Chili Honey Butter

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

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

ROASTED BEETS **\$14**
Pistachio Dukka, Whipped Goat Cheese, Citrus
Vinaigrette, Mint 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, Cheddar, Monterey Jack, Ritz Crumbs

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

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

FRIED CLAM PO'BOY **\$19**
Shredded Lettuce, Chili Remoulade

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.