

# 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, 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 (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

\*STRIPED BASS 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

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

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

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

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

SPANISH OCTOPUS (CP) **\$18**  
'nduja vinaigrette, hash brown, lemon aioli

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

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

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



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

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

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**HEIRLOOM TOMATO SALAD** **\$15**  
Local Burrata, Basil Granola, Confit Peaches Add Chicken  
+7 | Shrimp +10 | Salmon +15

## – ENTRÉES –

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

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

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

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

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**LOBSTER ROLL** **\$36**  
Touch of Mayo, Griddled Roll

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

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

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

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

## LUNCH: 11AM-4PM

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**(GF) - GLUTEN FREE**  
Ask your server for other options that we could prepare  
Gluten Free.

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**(DF) - DAIRY FREE**  
Ask your server for other options that we could prepare Dairy  
Free.

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**(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.