

## GO-TIME FOR THE HOURLY



MELISSA OSTROW

The most recent addition to the Grafton Group's ever-growing empire, **The Hourly Oyster House**, opens this evening at 5:00pm. The shellfish-focused restaurant, located on Dunster Street in Harvard Square, features a menu designed by Executive Chef **Taryn Bonnefoi**, who's been overseeing the culinary goings-on at sister restaurant and neighbor, *Russell House Tavern*. Diners can expect heaps of oysters, small plate versions of classics like clams casino, crab louis, shrimp cocktail and lots of lobster – Bonnefoi will be working her magic with four different preparations of the iconic crustacean. Bar Manager **Ashish Mitra**'s bar program was designed to complement the seafood-heavy menu with specialty cocktails, wine and beer from all over the world and even a rotating sour on draught. Peep the menu below, then head for Cambridge anytime after five to welcome The Hourly to the neighborhood.

### starters

Clam Chowder 7  
house-made saltines

Mackerel 9  
horseradish cream, dill-pickled vegetables

Clams Casino 10  
smoked bacon, herb butter

House-Smoked Salmon 12  
traditional garnish, warm buckwheat blinis

Crab Cakes 12  
braised red cabbage, green apple, bacon vinaigrette

Tuna Poke 12  
seaweed salad, ginger, sesame, crispy wontons

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Oysters Rockefeller 14  
baked-stuffed oysters

Crab Louis 13  
avocado, crostini

Charred Octopus 12  
preserved lemons, squid ink rice chips

Shrimp Cocktail 15  
bloody mary style, vodka granité



## **sandwiches/salads**

Crispy Goat Cheese Sandwich 13  
grilled vegetables, basil mayonnaise

Pepper-Crusted Tuna BLT 17  
fried green tomatoes, avocado, horseradish aioli, sourdough

The Hourly Burger 14  
aged cheddar, smoked bacon, crispy onions, brioche

Classic Caesar Salad 9  
romaine, parmesan, croutons

Vegetable Salad 14  
fried ricotta salata, green goddess dressing

Poached Salmon Salad 16  
warm buckwheat, frisee, poached egg, sherry vinaigrette

## **lobster**

Lobster Spaghetti 26  
butter poached lobster, parmesan reggiano

Lobster Pie 22  
potatoes, mushrooms, vegetables, flaky pastry

Baked Stuffed Lobster 30  
corn bread stuffing, drawn butter

Lobster Roll 22  
touch of mayo, griddled roll, fries

## **sides**

Fries | Sauteed Baby Spinach | Warm Buckwheat  
Seasonal Vegetable Medley | Saffron Rice | Onion Strings  
5 each

## **entrées**

Seared Salmon 23  
chorizo, rice beans, garlic chips

Curried Mussels 18  
frites, mayo

Fried Clams 25  
whole belly clams, slaw, fries

Beer-Battered Fish & Chips 18  
remoulade, slaw, fries

Whole-Roasted Bronzini 27  
paella style saffron rice

Three Cheese Tortellini 18  
cured tomatoes, pistou, shaved parmesan

Half-Roasted Chicken 21  
warm bread salad, pine nuts, olives, golden raisins

House Steak 24  
roasted fingerling potatoes, roquefort, red wine sauce