

# 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 \$120 Tale of Two Oysters, 6 Littleneck Clams, 6 Jumbo Shrimp, Shrimp Ceviche, Tuna Crudo, Lobster Tail

**Oysters** **\$3 EA / \$33 DOZ**  
Rosé Mignonette, House Cocktail Sauce Featuring 8 different varieties daily, ask your server for current selection!

\*FAREWELL BUFF Damariscotta, ME – nori brine, vegetal richness

\*SEA HAG Barnstable, MA – butter, brine and eel grass

\*WELLFLEET Wellfleet, MA – savory, vegetal, refreshing

\*SALT BAY Nova Scotia, CAN – briny, plump, crunchy

\*NORUMBEGA Damariscotta, ME – plump, firm, briny

\*ROW 34 Duxbury, MA – light, refreshing, delicate

\*BREACHWAY SELECT Charlestown, RI – silky, smooth, mild salt

\*ISLAND CREEK Duxbury, MA – vegetal, butter, balance

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

## RAW BAR/ CHILLED APPETIZERS

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

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

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

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

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

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

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

## STARTERS

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

**LOBSTER BISQUE (GF)** **\$11**  
Brandy, Tarragon

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

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

**FRIED OYSTERS** **\$16**  
Miso Aioli, Julienned Radishes

**BLACKENED SWORDFISH TACOS (GF)** **\$12**  
Mango Curtido, Avocado Crema, Pickled Onion

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

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

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

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

**HUSHPUPPIES** **\$13**  
Chili Honey Butter



**ROASTED BEET SALAD (GF)** **\$14**  
Baby Greens, Navel Oranges, Goat Cheese, Pistachios,  
Citrus Vinaigrette

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

**COBB SALAD (GF) (CP)** **\$14**  
Avocado, Pancetta, Feta Cheese, Six Minute Egg, Red  
Onions, Red Wine Vinaigrette. Add Chicken +7 | Shrimp +10  
| Salmon +15

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

## ENTREES

**CRUSTED HALIBUT** **\$32**  
Spring Onion Puree, Artichoke, Tomato, Kalamata Olive,  
Fingerling Potato

**SEARED SCALLOPS\* (GF)** **\$35**  
Risotto Primavera, Spring Pea Puree

**PAN ROASTED ICELANDIC COD\* (GF)** **\$30**  
Mussels, Haricot Verts, Roasted Radishes, Leek Puree

**GRILLED SALMON\* (GF)** **\$29**  
Honeynut Squash Puree, Baby Bok Choy, Roasted Heirloom  
Carrots & Baby Turnips

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

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

**GRILLED NY STRIP\* (CP)** **\$36**  
Creamy Orzo Primavera with Garlic, Tomatoes, Spinach,  
Crispy Bacon

**PAN-SEARED CHICKEN (GF)** **\$28**  
Scalloped Potatoes, Creamed Spinach, Cherry Tomatoes,  
Madeira Jus

**ROASTED FARRO** **\$22**  
Baby Kale, Butternut Squash, Peach, Yellow Beets, Pecans,  
Feta

**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.