

# 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 \$120 16 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!

\*WALRUS & CARPENTER Jamestown, RI – deep cups, briny, clean finish

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

\*BAR HARBOR BLONDES Bar Harbor, ME – briny, umami, clean finish

\*MOOKIE BLUES Damariscotta, ME – salty, cucumber, sweet finish

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

\*SHORE THINGS Duxbury, MA -briny, plump, sweet, buttery finish

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

\*1620 Plymouth, MA – nori brine, vegetal richness

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

## RAW BAR CHILLED APPETIZERS

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

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

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

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

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

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

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

## – STARTERS –

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

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

**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, Chorizo, Paprika Aioli

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

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

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

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



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

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**CAESAR SALAD** **\$14**  
Anchovy Croutons, Shaved Parmesan 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

## – 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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**LOBSTER MAC & CHEESE** **\$25**  
Smoked Gouda, Mozzarella, Pepper Jack, Ritz Crumbs

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

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

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**SHRIMP BANH MI** **\$19**  
Gochujang, Pickled Carrots & Daikon, Arugula, Cilantro, Aioli

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**DAY BOAT HADDOCK SANDWICH** **\$18**  
Coleslaw, Bread & Butter Pickles, Spicy 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.