



**OFF THE
HOOK**
at the
ORIGINAL FISH CO.

OYSTERS

SELECT 2 SAUCES ROSÉ PROSECCO MIGNONETTE • CITRUS PONZU •
PINEAPPLE PINK PEPPERCORN MIGNONETTE • HOOK COCKTAIL & HORSERADISH

ON THE HALF SHELL

- * **BLUE POINTS** LONG ISLAND, NY **3.25 EA**
- * **NAKED COWBOY** LONG ISLAND SOUND, NY **3.99 EA**
- * **KUMAMOTO** SEATTLE, WA **4.15 EA**
- * **MINTER SWEET** PUGET SOUND, WA **3.50 EA**

WORLD'S GREATEST CHOWDER!

NEW ENGLAND CLAM CHOWDER (WHITE)
OR MANHATTAN CLAM CHOWDER (RED) CUP 9 BOWL 12

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

STARTERS

CRISPY SHRIMP TAMARINDO TACO

FRESH SALSA VERDE, GUACAMOLE, COTIJA **9**

* **CRISPY RICE & SPICY TUNA**

AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AÏOLI **16**

* **HALIBUT CEVICHE**

BLUE CORN TORTILLAS **18**

* **YELLOWTAIL SASHIMI**

JAPANESE YELLOWTAIL, MICRO CILANTRO, LIME, PONZU **17**

FRIED CHICKEN SLIDERS (2)

FRESH FREE RANGE, CHICKEN BREAST, BUTTERMILK BATTER, BOURBON BBQ SAUCE, HONEY MUSTARD SLAW, JALAPEÑO, BRIOCHE BUN **13**

"OFF THE HOOK" GRILLED CHEESE

MASHED AVOCADO, SUN DRIED TOMATO PESTO, FONTINA CHEESE, HERB BUTTER, SOURDOUGH, ARUGULA SALAD **15**

CRISPY AVOCADO EGG ROLLS

SWEET TAMARINDO CASHEW SAUCE **16**

FRIED CALAMARI

AVOCADO, SHISHITO, THAI SWEET CHILI, OLD BAY AÏOLI **17**

* **TUNA TATAKI**

SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AÏOLI, LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO, WHOLE GRAIN MUSTARD PONZU **19**

JUMBO PRAWNS (5)

CHILLED POACHED BLUE PRAWNS, WHIPPED POMMERY-HORSERADISH, COCKTAIL SAUCE, CHARRED LIME **17**

GRILLED MUSHROOMS

KING OYSTER, MAITAKE, ABALONE, SOY YUZU BUTTER **15**

SWEET RED CRAB & CREAMY POBLANO DIP

HOUSE MADE BLUE CORN TORTILLA CHIPS **16**

COOKED JUMBO SHRIMP CEVICHE

HOUSE MADE BLUE CORN TORTILLA CHIPS **17**

SALADS

***ADD: BLUE SHRIMP (5 PCS) OR**
FRESH FREE RANGE CHICKEN BREAST 8
VERLASSO SALMON 11

LOBSTER COBB SALAD

MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE, SHALLOT & TARRAGON VINAIGRETTE **28**

MOZZARELLA CAPRESE

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL **15**

THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING **18**

ARUGULA

PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED PURPLE ONION, CITRUS-HONEY VINAIGRETTE **12**

* **"OFF THE HOOK" GARBAGÉ CAESAR SALAD**

CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS, HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN **16**

* **CAESAR SALAD**

GRATED PARMESAN, HOUSE MADE CROUTONS **13**

SIDES

GARLIC CHEESE TOAST OR JALAPEÑO CHEESE TOAST

GARLIC, PARMESAN, PRAIRIE BREEZE CHEDDAR, FRESH PARSLEY **7**

SHOESTRING FRIES

CHIPOTLE RÉMOULADE **8** /OR PARMESAN, TRUFFLE **10**

ZAC & CHEESE

PRAIRIE BREEZE CHEDDAR, FRESH JALAPEÑO, APPLEWOOD SMOKED BACON, WHITE TRUFFLE OIL **12**

ENTRÉES

SUB SHOESTRING FRIES:

ARUGULA SALAD - FRESH BERRIES - SAUTÉED BROCCOLINI

SAUTÉED ASPARAGUS - MASCARPONE POLENTA

SUB - CUP OF CHOWDER OR SUB-CAESAR 3

FISH & CHIPS

BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE TARTAR **28**

* **THE CHEESEBURGER & FRIES**

BLACK ANGUS BEEF, CANDIED BACON, CARMELIZED MUSTARD ONIONS, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD, BRIOCHE BUN **19**

(OPTIONAL SUNNY SIDE UP EGG) **2.00**

CRISPY ICELANDIC COD SANDWICH

AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR, SHOESTRING FRIES **25**

SHORT RIB MELT

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES **23**

"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AÏOLI, FENNEL-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES **30**

WILD CHILEAN SEABASS

BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI, BEURRE BLANC **39**

FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO **33**

FRESH ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN & TOMATO SALSA, BLOOD ORANGE GLAZE **36**

BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÈME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES **26**

BLACK ANGUS SHORT RIB

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS **29**

TACOS (2)

ROASTED CORN SALSA, AVOCADO-TOMATILLO CREMA, SHAVED CABBAGE, QUESO COTIJA, CILANTRO, LIME BASMATI RICE

SHORT RIB, ANCHO BRAISED **18**

SHRIMP, CAJUN, CHARBROILED **17**

SALMON, BAKED, ANCHO BBQ, AVOCADO **19**

MAINE LOBSTER, BUTTER POACHED **22**

VEGGIE, ZUCCHINI, CREMINI MUSHROOMS, RED ONION, TRI COLOR PEPPERS, SQUASH, AVOCADO SPREAD. SERVED WITH SIDE OF GRILLED ASPARAGUS **14**

DESSERT MENU

BROWN BUTTER CAKE

CRÈME ANGLAISE, FRESH BERRIES AND VANILLA BEAN ICE CREAM **12**

CHOCOLATE SOUFFLÉ

GRAND MARNIER, CRÈME ANGLAISE, GUITTARD CHOCOLATE SAUCE **14** (20 MINUTE PERPARATION TIME)

CREAM'WICH ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIES FILLED WITH VANILLA BEAN ICE CREAM DRIZZLED WITH HOT FUDGE, CARAMEL TOPPED WITH WHIPPED CREAM **11**

WARM BANANAS FOSTER BRÛLÉE

PINE NUT STREUSEL, VANILLA BEAN ICE CREAM, CARAMEL DRIZZLE **13**

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

LUNCH & DINNER MENU

WINES BY THE GLASS

BUBBLES

GL / BTL

MOËT & CHANDON IMPERIAL "SPLIT" CHAMPAGNE 25
RUFFINO ROSÉ SPARKLING "SPLIT" 20
ZONIN PROSECCO "SPLIT" 14 / 34
LE GRANDE COURTAGE BRUT 11 / 32
J.P. CHENET BRUT 11 / 30

WHITES

GL / BTL

CHATEAU DE BERNE ROSÉ "ROMANCE", COTES DE PROVENCE, FR 12/33
THE SEEKER RIESLING, MOSEL, GERMANY 11 / 32
SEAGLASS PINOT GRIGIO, SANTA BARBARA 10 / 30
BIANCHI, PINOT GRIGIO, SANTA BARBARA 13 / 36
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 12 / 34
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 14 / 39
ANGELINE RESERVE CHARDONNAY, MONTEREY 15 / 42
PRESCRIPTION CHARDONNAY, SONOMA 16 / 45
FERRARI CARANO CHARDONNAY, SONOMA 16 / 45
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER 18/50

REDS

GL / BTL

RYDER PINOT NOIR, CENTRAL COAST 13 / 36
NINER PINOT NOIR, EDNA VALLEY 16 / 45
B-SIDE CABERNET SAUVIGNON, NAPA 16 / 45
DAOU CABERNET SAUVIGNON, PASO ROBLES 17 / 47
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES 19 / 53
ALTA VISTA MALBEC, ARGENTINA 13 / 36
TROUBLEMAKER BY AUSTIN HOPE, CENTRAL COAST 20 / 56
VDR PETITE VERDOT/PETITE SIRAH, MONTEREY 16 / 45

WINES BY THE BOTTLE

BUBBLES & WHITES

TIZIANO PROSECCO 33
PERRIER JOUËT, GRAND BRUT 90
TAITTINGER BRUT LA FRANCAISE 55
ST. SUPERY DOLLARHIDE SAUVIGNON BLANC, NAPA VALLEY 42
MINER CHARDONNAY, NAPA 45
STAGS LEAP "KARIA" CHARDONNAY, NAPA 69
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER 59
CHALK HILL CHARDONNAY, SONOMA 48

REDS

PATZ & HALL PINOT NOIR, SONOMA 49
ETUDE PINOT NOIR, CARNEROS 59
STAGS LEAP OAKVILLE CABERNET, NAPA 59
STAGS LEAP "ARTEMIS" CABERNET, NAPA 49 HALF 95 FULL
CAKEBREAD CABERNET, NAPA 115
DAOU ESTATE "SOUL OF A LION" CABERNET, PASO ROBLES 169
MY FAVORITE NEIGHBOR CABERNET, OAKVILLE 65

DRAFT BEER

BELCHING BEAVER HAZERS GONNA HAZE 9.00
DESCHUTES KING CRISPY PILSNER 9.00
FAT TIRE AMBER ALE 9.00
VOODOO RANGER JUICY IPA 9.00
BELCHING BEAVER, PHANTOM BRIDE IPA 9.50
MODELO 8.50
DESCHUTES MIRROR POND PALE ALE 9.00
FLYING EMBERS ORANGE MIMOSA KOMBUCHA 9.00

BOTTLED BEER

COORS LIGHT 7.00
COORS NON ALCOHOLIC 6.50
STELLA ARTOIS LAGER 7.50
BUD LIGHT 7.00

OFF THE HOOK COCKTAILS

"OFF THE HOOK" SCORPION BOWL (SERVES 2)

LIGHT RUM, SPICED RUM, COCONUT RUM, DARK RUM,
FRESH JUICES, PINEAPPLE, GRAPEFRUIT, ORANGE,
PASSION FRUIT, AND GUAVA, FALERNUM
SERVED IN OUR SCORPION BOWL
WITH A FLOATING ORCHID 28

MARTINIS & SPECIALTY DRINKS \$16

AUTUMN MARGARITA

PUEBLO VIEJO TEQUILA, APPLE CIDER, COINREAU, LIME
JUICE, CINNAMON SYRUP

TANGERINE APEROL SOUR

BOMBAY GIN, APEROL, TANGERINE & HONEY SYRUPS

FALL OLD FASHION

TEMPLETON, MAPLE & VANILLA BEAN SYRUPS, MUDDLED
DARK CHERRIES, ORANGES

ORCHARD GIN FIZZ

EMPRESS GIN, APPLE CIDER, LEMON JUICE, HONEY SYRUP,
TOPPED WITH GINGER BEER

ESPRESSO-TINI

TRIPLE OLIVE ESPRESSO VODKA, LICOR 43, THUNDERKING
COLD BREW, BAILEYS

PURPLE PASSION

PRICKLY PEAR PUREE, LIME JUICE, EMPRESS 1908,
GINGER BEER

LAVENDER MULE

TITOS, LAVENDER SYRUP, LEMON JUICE, GINGER BEER

DIRTY OLIVEGATE-TINI

TITOS, JUMBO SPANISH OLIVES STUFFED WITH IMPORTED
DANISH BLUE

WATERMELON BASIL-TINI

GREY GOOSE WATERMELON & BASIL VODKA, ST.GERMAIN, SIMPLE
SYRUP, LIME JUICE, MUDDLED BASIL AND FRESH SQUEEZED
WATERMELON

GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP

BLOOD ORANGE MARGARITA

PUEBLO VIEJO TEQUILA, BLOOD ORANGE, HOUSE MADE SWEET
& SOUR, AGAVE, SALTED RIM

COCONUT PAINKILLER

DON Q COCO RUM, PINEAPPLE, ORANGE, NUTMEG

PRETTIER IN PINK

TITOS, ST-GERMAIN, GRAPEFRUIT, LEMON

LAVENDER BEE'S KNEES-TINI

HENDRICKS, LAVENDER, HONEY, LEMON, A SPLASH
OF SODA

"OFF THE HOOK" MAI TAI

SPICED RUM, ORGEAT, PINEAPPLE, PASSION FRUIT,
GUAVA WITH DARK RUM FLOAT

PINEAPPLE JALAPEÑO MARGARITA

DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA, PINEAPPLE,
JALAPEÑO, HOUSEMADE SWEET & SOUR, AGAVE

MEZCAL OLD FASHIONED "SMOKEY RENDITION OF AN OLD CLASSIC"

PUEBLO VIEJO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS

RUBY RED SPARKLING-TINI

TITOS, ST-GERMAIN, GRAPEFRUIT, SPLASH OF SPARKLING
WINE

COCO PASSION FRUIT COLADA

SHIPWRECK SPICED RUM, COCO LOPEZ COCONUT CREAM,
PINEAPPLE, PASSION FRUIT PUREE

NUTTY CHIP SHOT

TUACA, BOURBON CREAM, PRALINE LIQUEUR, THUNDERKING
COLD BREW, OVER A SINGLE CUBE

NON-ALCOHOLIC

THUNDERKING COLD BREW 9
HAWAIIAN VOLCANIC WATER (STILL OR SPARKLING) 8
ARNOLD PALMER 4.50
LEMONADE 4.50
APPLE JUICE 4.50