OFF THE HOOK
at the
ORIGINAL FISH CO.

LUNCH & DINNER MENU

WORLD'S GREATEST CHOWDER!

NEW ENGLAND CLAM CHOWDER (WHITE)
OR
MANHATTAN CLAM CHOWDER (RED) CUP 11 BOWL 15

STARTERS

SHRIMP CORNDOGS (6)
LEMON DIJON MUSTARD RÉMOULADE **16**

BURRATA & TOMATO CROSTINI'S (3) (V)
AVOCADO, AGED BALSAMIC DRIZZLE **12**

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

* **HALIBUT CEVICHE**
BLUE CORN TORTILLAS **20**

* **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, JALAPEÑO SLAW, BRIOCHE BUN **15**

"OFF THE HOOK" GRILLED CHEESE (V)
MASHED AVOCADO, SUN DRIED TOMATO PESTO, FONTINA CHEESE, HERB BUTTER, SOURDOUGH, ARUGULA SALAD **15**

CRISPY AVOCADO EGG ROLLS (V)
SWEET TAMARINDO CASHEW SAUCE **16**

FRIED CALAMARI
AVOCADO, SHISHITO, THAI SWEET CHILI, OLD BAY AÏOLI **18**

TUNA TATAKI
SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AÏOLI,

* LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO, WHOLE GRAIN MUSTARD PONZU **22**

JUMBO PRAWNS (5) (GF)
CHILLED POACHED BLUE PRAWNS, WHIPPED POMMERY-HORSERADISH, COCKTAIL SAUCE, CHARRED LIME **18**

GRILLED MUSHROOMS (V)
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 **18**

SALADS

*ADD: **BLUE SHRIMP** (5 PCS) OR
FRESH FREE RANGE CHICKEN BREAST **10**
VERLASSO SALMON **12**
PRIME HANGER STEAK **14**

GRILLED SHRIMP & BEET SALAD
SPRING MIX, ARUGULA, TOASTED PISTACHIOS, WHIPPED RICOTTA, BEETS, ASIAN PEAR, AVOCADO, CRISPY SHALLOTS, SHERRY SHALLOT VINAIGRETTE **24**

LOBSTER COBB SALAD (GF)
MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE, TARRAGON VINAIGRETTE **32**

MOZZARELLA CAPRESE (V)
FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL **17**

THE WEDGE
GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING **24**

ARUGULA (GF,V)
PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED PURPLE ONION, CITRUS-HONEY VINAIGRETTE **13**

* **"OFF THE HOOK" GARBAGÉ CAESAR SALAD** (GF)
CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS, HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN **21**

* **CAESAR SALAD**
GRATED PARMESAN, HOUSE MADE CROUTONS **17**

SIDES

GARLIC CHEESE TOAST OR JALAPEÑO CHEESE TOAST (V)
GARLIC, PARMESAN, MONTEREY JACK, FRESH PARSLEY **7**

SHOESTRING FRIES (V)
CHIPOTLE RÉMOULADE **8** /OR PARMESAN, TRUFFLE **10**

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

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

GF - GLUTEN FREE V - VEGETARIAN VEGAN

ENTRÉES

SUB SHOESTRING FRIES:
ARUGULA SALAD - FRESH BERRIES - SAUTÉED BROCCOLINI
GRILLED ASPARAGUS - MASCARPONE POLENTA
SUB - CUP OF CHOWDER OR SUB-CAESAR **5**

FISH & CHIPS
BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE TARTAR **32**

"OFF THE HOOK" SHRIMP ROLL
MISO BUTTER POACHED, ASIAN SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES **26**

* **THE CHEESEBURGER & FRIES**
BLACK ANGUS BEEF, CANDIED BACON, CARAMELIZED MUSTARD ONIONS, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD, BRIOCHE BUN **22** (OPTIONAL SUNNY SIDE UP EGG) **2.00**

CRISPY ICELANDIC COD SANDWICH
AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR, SHOESTRING FRIES **26**

SHORT RIB MELT
ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES **26**

"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL
BROWN BUTTER POACHED, TARRAGON AÏOLI, CABBAGE-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES **33**

WILD CHILEAN SEABASS
BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI, BEURRE BLANC **44**

FRESH VERLASSO SALMON (GF)
MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO **37**

FRESH VERLASSO SALMON PASTA
SUNDRIED TOMATO CRUSTED PAN ROASTED, LINGUINE, ARTICHOKE HEARTS, OVEN ROASTED BABY HEIRLOOM TOMATOES, WALNUT BASIL & ARUGULA PESTO **35**

FRESH ALASKAN HALIBUT
MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN SALSA, BLOOD ORANGE GLAZE **42**

BLUE PRAWN PASTA
JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÉME FRAÍCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES **29**

BLACK ANGUS SHORT RIB (GF)
CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS **33**

TACOS (2) (GF)
ROASTED CORN SALSA, AVOCADO-TOMATILLO CREMA, SHAVED CABBAGE, QUESO COTIJA, CILANTRO, LIME JASMINE RICE

SHORT RIB, ANCHO BRAISED **21**
SHRIMP, CAJUN, CHARBROILED **20**
SALMON, BAKED, ANCHO BBQ, AVOCADO **22**
MAINE LOBSTER, BUTTER POACHED **28**
VEGGIE (GF,V,), ZUCCHINI, CREMINI MUSHROOMS, RED ONION, TRI COLOR PEPPERS, SQUASH, AVOCADO SPREAD. SERVED WITH SIDE OF GRILLED ASPARAGUS **16**
CRISPY COD **22**
TAMARINDO SHRIMP, AVOCADO TOMATILLO SALSA, GUACAMOLE, COTIJA **23**

DESSERT MENU

BROWN BUTTER CAKE (V)
CRÈME ANGLAISE, FRESH BERRIES AND VANILLA BEAN ICE CREAM **12**

CHOCOLATE SOUFFLÉ (V)
GRAND MARNIER, CRÈME ANGLAISE, GUITTARD CHOCOLATE SAUCE **14** (20 MINUTE PREPARATION TIME)

WARM BANANAS FOSTER BRÛLÉE
PINE NUT STREUSEL, VANILLA BEAN ICE CREAM, CARAMEL DRIZZLE **13**

ARTISAN GELATO COOKIE SANDWICH
CHOCOLATE CHIP COOKIE FILLED WITH MADAGASCAR VANILLA BEAN GELATO DRIZZLED WITH HOT FUDGE, CARAMEL TOPPED WITH WHIPPED CREAM **12**

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

WINES BY THE GLASS

BUBBLES

GL / BTL

MOËT & CHANDON IMPERIAL "SPLIT" CHAMPAGNE **25**
RUFFINO ROSÉ SPARKLING "SPLIT" **16**
ZONIN PROSECCO "SPLIT" **17 / 30**
LE GRANDE COURTAGE BRUT **12 / 38**
J.P. CHENET BRUT **9 / 28**

WHITES

GL / BTL

THE PALE "BY SACHA LICHINE" ROSÉ, FRANCE **12 / 33**
KUNG FU GIRL "BY CHARLES SMITH" RIESLING, WASHINGTON **10 / 28**
SEAGLASS PINOT GRIGIO, SANTA BARBARA **10 / 28**
BIANCHI, PINOT GRIGIO, SANTA BARBARA **12 / 33**
TREANA SAUVIGNON BLANC, PASO ROBLES **12 / 33**
WHITEHAVEN SAUVGNON BLANC, NEW ZEALAND **14 / 42**
ANGELINE RESERVE CHARDONNAY, MONTEREY **12 / 33**
FERRARI CARANO CHARDONNAY, SONOMA **15 / 45**
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER **18/54**

REDS

GL / BTL

TAPESTRY RED BLEND, PASO ROBLES **14 / 42**
BANSHEE PINOT NOIR, SONOMA COUNTY **12 / 35**
GAINEY PINOT NOIR, SANTA BARBARA **15 / 45**
MY FAVORITE NEIGHBOR CABERNET SAUVIGNON, OAKVILLE **18 / 53**
GRGICH HILLS CABERNET SAUVIGNON, NAPA **24 / 75**
SMITH & HOOK CABERNET SAUVIGNON, CENTRAL COAST **12 / 33**
QUILT CABERNET SAUVIGNON, NAPA VALLEY **19 / 60**

WINES BY THE BOTTLE

BUBBLES & WHITES

NICOLAS FEUILLATTE BRUT, FRANCE **59**
PERRIER JOUËT, GRAND BRUT **30** HALF **89** FULL
TAITTINGER BRUT LA FRANCAISE **69**
MINER CHARDONNAY, NAPA **42**
STAGS LEAP "KARIA" CHARDONNAY, NAPA **65**
CHALK HILL CHARDONNAY, SONOMA **36**
FESS PARKER "ASHLEY" CHARDONNAY, STA. RITA HILLS **65**
SANTA MARGHERITA PINOT GRIGIO, ITALY **39**
CLOS DU VAL SAUVIGNON BLANC, NAPA VALLEY **45**

REDS

STAGS LEAP MERLOT, NAPA VALLEY **50**
PATZ & HALL PINOT NOIR, SONOMA **65**
AUSTIN HOPE CABERNET SAUVIGNON, NAPA **68**
STAGS LEAP CABERNET SAUVIGNON, NAPA **69**
STAGS LEAP "ARTEMIS"
CABERNET SAUVIGNON, NAPA **60** HALF **150** FULL
CAKEBREAD CABERNET SAUVIGNON, NAPA **120**
DAOU ESTATE "SOUL OF A LION" CABERNET SAUVIGNON, PASO ROBLES **189**
BEAULIEU VINEYARDS "TAPESTRY" RESERVE RED BLEND, NAPA VALLEY **59**

DRAFT BEER $10

SIERRA NEVADA "CELEBRATION" IPA 6.8%
KARL KRAUSS "RED TROLLEY" ALE
TARANTULA BREWING COMPANY "LIQUID CANDY" HAZY IPA
ALLEGASH WHITE "BELGIUM STYLE"
NORTH COAST "SCRIMSHAW" PILSNER
MODELO
DESCHUTES "MIRROR POND" PALE ALE
SMOG CITY BREWING CO "CITRUS BLONDE" ALE

BOTTLED BEER

COORS LIGHT **7.00**
HEINEKEN ZERO **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 **29**

MARTINIS & SPECIALTY DRINKS $16

PUMPKIN TO TALK ABOUT
TITOS, PENNSYLVANIA DUTCH PUMPKIN LIQUEUR, KAHLUA, PUMPKIN SPICE SYRUP

PUMPKIN SPICE ESPRESSO TINI
TITOS, PENNSYLVANIA DUTCH PUMPKIN LIQUEUR, CINNAMON SIMPLE SYRUP, VANILLA SIMPLE SYRUP, THUNDERKING COLD BREW

AUTUMN APEROL SPRITZ
APEROL, APPLE CIDER, ZONIN PROSECCO

SPICY GUAVA PISCO SOUR
EL GOBERNADOR PISCO CHILENO, GUAVA PUREE, JALAPENO, LIME JUICE, SIMPLE SYRUP, EGG WHITE

ESPRESSO MARGARITA
CODIGO REPOSADO TEQUILA, COINTREAU, KAHLUA, THUNDERKING COLD BREW

CUCUMBER BASIL COCKTAIL
HENDRICKS GIN, GRIFFORD PAMPLEMOUSSE, MUDDLED CUCUMBERS AND BASIL

BLACKBERRY WHISKEY SOUR
WOODFORD BOURBON, BLACKBERRIES, SIMPLE SYRUP, EGG WHITE

SPICY GRAPEFRUIT MARGARITA
LALO TEQUILA, COINTREAU, MIKES HOT HONEY, LIME JUICE, GRAPEFRUIT JUICE

COCONUT LAVENDER MARGARITA
CAMPO BRAVO REPOSADO TEQUILA, COINTREAU, LAVENDER SYRUP, LIME JUICE, COCO LOPEZ, SPLASH OF AGAVE

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

PRETTIER IN PINK
TITOS, ST. GERMAIN, GRAPEFRUIT, LEMON

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

DIRTY OLIVEGATE-TINI
TITOS, JUMBO SPANISH OLIVES STUFFED WITH IMPORTED DANISH BLUE

GUAVA-TINI
TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP

BLOOD ORANGE MARGARITA
CAMPO BRAVO REPOSADO TEQUILA, BLOOD ORANGE, HOUSE MADE SWEET & SOUR, AGAVE, SALTED RIM

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, COINTREAU, PINEAPPLE, JALAPEÑO, HOUSEMADE SWEET & SOUR, AGAVE

MEZCAL OLD FASHIONED "SMOKEY RENDITION OF AN OLD CLASSIC"
CAMPO BRAVO REPOSADO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS

NUTTY CHIP SHOT
TUACA, BOURBON CREAM, HAZELNUT LIQUEUR, THUNDERKING COLD BREW, OVER A SINGLE CUBE

NON-ALCOHOLIC

PELLEGRINO SPARKLING WATER, ITALY **8**
ACQUA PANNA NATURAL SPRING WATER, ITALY **8**
THUNDERKING COLD BREW **9**
RED BULL (ORIGINAL, SUGAR FREE, OR SEASONAL) **6**
ARNOLD PALMER **4.50**
LEMONADE **4.50**
APPLE JUICE **4.50**

11/25/25