



**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 10 BOWL 13

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

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

CRISPY SHRIMP TAMARINDO TACO

AVOCADO TOMATILLO SALSA, GUACAMOLE, COTIJA 11

"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 17

* **TUNA TATAKI**

SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AÏOLI, LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO, WHOLE GRAIN MUSTARD PONZU 21

JUMBO PRAWNS (5) (GF)

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

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 9
VERLASSO SALMON 11**

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 29

MOZZARELLA CAPRESE (V)

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL 16

THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING 21

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 20

* **CAESAR SALAD**

GRATED PARMESAN, HOUSE MADE CROUTONS 16

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.

ENTRÉES

SUB SHOESTRING FRIES:

ARUGULA SALAD - FRESH BERRIES - SAUTÉED BROCCOLINI

GRILLED ASPARAGUS - MASCARPONE POLENTA

SUB - CUP OF CHOWDER OR SUB-CAESAR 4

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 21

(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 25

"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AÏOLI, CABBAGE-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES 31

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 ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN SALSA, BLOOD ORANGE GLAZE 41

BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÈME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES 29

BLACK ANGUS SHORT RIB (GF)

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 31

TACOS (2) (GF)

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

SHORT RIB, ANCHO BRAISED 20

SHRIMP, CAJUN, CHARBROILED 20

SALMON, BAKED, ANCHO BBQ, AVOCADO 22

MAINE LOBSTER, BUTTER POACHED 26

VEGGIE (GF,V), ZUCCHINI, CREMINI MUSHROOMS,

RED ONION, TRI COLOR PEPPERS, SQUASH, AVOCADO

SPREAD. SERVED WITH SIDE OF GRILLED ASPARAGUS 16

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

GF - GLUTEN FREE V - VEGETARIAN VEGAN

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 / 38**
THE SEEKER RIESLING, MOSEL, GERMANY **11 / 32**
SEAGLASS PINOT GRIGIO, SANTA BARBARA **10 / 30**
BIANCHI, PINOT GRIGIO, SANTA BARBARA **13 / 36**
TREANA SAUVIGNON BLANC, PASO ROBLES **12 / 34**
WHITEHAVEN SAUVGNON BLANC, NEW ZEALAND **14 / 39**
ANGELINE RESERVE CHARDONNAY, MONTEREY **15 / 42**
FERRARI CARANO CHARDONNAY, SONOMA **16 / 45**
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER **18 / 50**
GREGORY GRAHAM CHARDONNAY, CARNEROS **18 / 45**

REDS

GL / BTL

OLD SOUL PINOT NOIR, LODI **12 / 34**
DIORA "LA PETITE GRACE" PINOT NOIR, MONTEREY **16 / 45**
DAOU CABERNET SAUVIGNON, PASO ROBLES **17 / 47**
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES **19 / 66**
ALTA VISTA MALBEC, ARGENTINA **13 / 36**
TROUBLEMAKER BY AUSTIN HOPE, CENTRAL COAST **11 / 35**
VDR PETITE VERDOT/PETITE SIRAH, MONTEREY **16 / 45**
GRGICH HILLS CABERNET SAUVIGNON, NAPA **20 / 65**
SMITH & HOOK CABERNET SAUVIGNON, CENTRAL COAST **14 / 39**

WINES BY THE BOTTLE

BUBBLES & WHITES

TIZIANO PROSECCO **33**
PERRIER JOUËT, GRAND BRUT **51** HALF **90** FULL
TAITTINGER BRUT LA FRANCAISE **55**
MINER CHARDONNAY, NAPA **45**
STAGS LEAP "KARIA" CHARDONNAY, NAPA **69**
CHALK HILL CHARDONNAY, SONOMA **48**
FESS PARKER "ASHLEY" CHARDONNAY, STA. RITA HILLS **50**
SANTA MARGHERITA PINOT GRIGIO, ITALY **53**
CLOS DU VAL SAUVIGNON BLANC, NAPA VALLEY **45**

REDS

PATZ & HALL PINOT NOIR, SONOMA **49**
ETUDE PINOT NOIR, CARNEROS **59**
STAGS LEAP CABERNET SAUVIGNON, NAPA **90**
STAGS LEAP "ARTEMIS"
CABERNET SAUVIGNON, NAPA **49** HALF **95** FULL
CAKEBREAD CABERNET SAUVIGNON, NAPA **115**
DAOU ESTATE "SOUL OF A LION" CABERNET SAUVIGNON,
PASO ROBLES **169**
MY FAVORITE NEIGHBOR CABERNET SAUVIGNON, OAKVILLE **65**

DRAFT BEER \$10

KARL KRAUSS "RED TROLLEY" ALE
TARANTULA BREWING COMPANY "LIQUID CANDY" HAZY IPA
ALLEGASH WHITE "BELGIUM STYLE"
DESCHUTES "KING CRISPY" PILSNER
BELCHING BEAVER "HONEY BLONDE"
MODELO
DESCHUTES "MIRROR POND" PALE ALE
BELCHING BEAVER "PHANTOM BRIDE" IPA

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 **28**

MARTINIS & SPECIALTY DRINKS \$16

SUGAR COOKIE

ABSOLUT VANILLA VODKA, BAILEYS, AMARETTO, HALF & HALF

WINTER MARGARITA

CAMPO BRAVO TEQUILA, LIME JUICE, COCO LOPEZ,
TRIPLE SEC

RUDOLPH SPRITZER

TITOS VODKA, ORANGE JUICE, CRANBERRY JUICE, GRENADINE,
ZONIN PROSECCO

HOLIDAY APEROL SPRITZ

APEROL, APPLE CIDER, ZONIN PROSECCO

SPICED APPLE MARGARITA

CASAMIGO REPOSADO, COINTREAU, APPLE CIDER,
MAPLE SYRUP, LIME JUICE

GRAPEFRUIT TWIST

LALO TEQUILA, CAMPARI, GRAPEFRUIT JUICE, LIME JUICE,
SIMPLE SYRUP

COCONUT LAVENDER MARGARITA

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

PRETTY GIRLS WALK LIKE THIS

TITOS, GIFFARD BANANE DU BRESIL, KALANI COCONUT,
GUAVA, WATERMELON JUICE, COCONUT WATER

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

LAVENDER MULE

TITOS, LAVENDER SYRUP, LEMON JUICE, GINGER BEER

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

COCONUT PAINKILLER

DON Q COCO RUM, PINEAPPLE, ORANGE, NUTMEG

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"

CAMPO BRAVO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS

RUBY RED SPARKLING-TINI

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

NUTTY CHIP SHOT

TUACA, BOURBON CREAM, HAZELNUT 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**