



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

## WORLD'S GREATEST CHOWDER!

**NEW ENGLAND CLAM CHOWDER (WHITE)**

**MANHATTAN CLAM CHOWDER (RED)**

**CUP 7.95 BOWL 10.95**

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

### STARTERS

#### CRISPY RICE & SPICY TUNA

AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AÏOLI, 14

#### HALIBUT CEVICHE

BLUE CORN TORTILLAS 15

#### YELLOWTAIL SASHIMI

JAPANESE YELLOWTAIL, MICRO CILANTRO, LIME, PONZU 12

#### CRISPY AVOCADO EGG ROLLS

SWEET TAMARIND CASHEW SAUCE 13

#### FRIED CALAMARI

AVOCADO, SHISHITO, THAI SWEET CHILI, OLD BAY AÏOLI 14

#### TUNA TATAKI

SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AÏOLI, LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO, WHOLE GRAIN MUSTARD PONZU 17

#### JUMBO PRAWNS (5)

CHILLED POACHED BLUE PRAWNS, WHIPPED POMMERY-HORSERADISH, COCKTAIL SAUCE, CHARRED LIME 16

#### GRILLED MUSHROOMS

KING OYSTER, MAITAKE, ABALONE, SOY YUZU BUTTER 9

### SALADS

\*ADD: BLUE SHRIMP (5 PCS) OR  
FRESH FREE RANGE CHICKEN BREAST 8  
VERLASSO SALMON 10

#### LOBSTER COBB SALAD

MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE, SHALLOT & TARRAGON VINAIGRETTE 22

#### MOZZARELLA CAPRESE

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL 13

#### THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING 13

#### ARUGULA

PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED PURPLE ONION, CITRUS-HONEY VINAIGRETTE 8

#### "OFF THE HOOK" GARBAGÉ CAESAR SALAD

CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS, HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN 13

#### CAESAR SALAD

GRATED PARMESAN, HOUSE MADE CROUTONS 10

### SIDES

#### SHOESTRING FRIES

CHIPOTLE RÉMOULADE 6 /OR PARMESAN, TRUFFLE 8

#### ZAC & CHEESE

PRAIRIE BREEZE CHEDDAR SAUCE, FRESH JALAPEÑO, APPLEWOOD SMOKED BACON, WHITE TRUFFLE OIL 9

### ENTRÉES

#### SUB SHOESTRING FRIES:

ARUGULA SALAD - FRESH BERRIES - SAUTÉED BROCCOLINI  
SAUTÉED ASPARAGUS - MASCARPONE POLENTA

SUB - CUP OF CHOWDER OR SUB-CAESAR 2.25

#### FISH & CHIPS

BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE TARTAR 21

#### THE CHEESEBURGER & FRIES

BLACK ANGUS BEEF, CANDIED BACON, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD, BRIOCHE BUN 17  
(OPTIONAL SUNNY SIDE UP EGG) 1.50

#### CRISPY ICELANDIC COD SANDWICH

AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR, SHOESTRING FRIES 16

#### SHORT RIB MELT

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES 16

#### "OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AÏOLI, FENNEL-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES 24

#### WILD CHILEAN SEABASS

BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI, BEURRE BLANC 29

#### FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 26

#### FRESH ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN & TOMATO SALSA, BLOOD ORANGE GLAZE 28

#### BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÉME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES 23

#### BLACK ANGUS SHORT RIB

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 23

#### TACOS (2)

ROASTED CORN SALSA, AVOCADO-TOMATILLO CREMA, SHAVED CABBAGE, QUESO COTIJA, SPANISH RICE

SHORT RIB, ANCHO BRAISED 14

SHRIMP, CAJUN, CHARBROILED 15

SALMON, BAKED, ANCHO BBQ, AVOCADO 17

MAINE LOBSTER, BUTTER POACHED 19

VEGGIE, ZUCCHINI, CREMINI MUSHROOMS, CORN, SWEET CHERRY PEPPERS, AVOCADO, ASPARAGUS 12

### DESSERT MENU

#### BROWN BUTTER CAKE

CRÉME ANGLAISE, FRESH BERRIES AND VANILLA BEAN ICE CREAM 11

#### CREAM'WICH ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIES FILLED WITH VANILLA BEAN ICE CREAM DRIZZLED WITH HOT FUDGE, CARAMEL TOPPED WITH WHIPPED CREAM 9

## LUNCH & DINNER MENU

## WINES BY THE GLASS

### BUBBLES

GL / BTL

MOËT & CHANDON IMPERIAL "SPLIT" CHAMPAGNE 18  
RUFFINO ROSÉ SPARKLING "SPLIT" 9  
ZONIN PROSECCO "SPLIT" 9  
LE GRANDE COURTAGÉ BRUT 9 / 28  
TIZIANO PROSECCO 10 / 30  
J.P. CHENET BRUT 11 / 25

### WHITES

GL / BTL

CHATEAU DE BERNE ROSÉ "ROMANCE", COTES DE PROVENCE, FR 10 / 39  
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 11 / 32  
BIANCHI, PINOT GRIGIO, SANTA BARBARA 11 / 32  
ANGELINE RESERVE CHARDONNAY, MONTEREY 12 / 34  
FERRARI CARANO CHARDONNAY, SONOMA 14 / 38  
GREGORY GRAHAM CHARDONNAY, CARNEROS 16 / 42  
SEAGLASS PINOT GRIGIO, SANTA BARBARA 9 / 28  
THE SEEKER RIESLING, MOSEL, GERMANY 9 / 28

### REDS

GL / BTL

RYDER PINOT NOIR, CENTRAL COAST 11 / 32  
MACMURRAY PINOT NOIR, CENTRAL COAST 13 / 36  
B-SIDE CABERNET SAUVIGNON, NAPA 14 / 38  
DAOU CABERNET SAUVIGNON, PASO ROBLES 15 / 40  
ARCHAVAL FERRER MALBEC, ARGENTINA 11 / 32  
STAG'S LEAP "HANDS OF TIME" RED BLEND, NAPA VALLEY 17 / 53  
VDR PETITE VERDOT/PETITE SIRAH, MONTEREY 13 / 42

## WINES BY THE BOTTLE

### BUBBLES & WHITES

PERRIER JOUËT, GRAND BRUT 35 HALF 59 FULL  
STAGS LEAP "KARIA" CHARDONNAY, NAPA 40  
MINER CHARDONNAY, NAPA 45  
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 38

### REDS

PATZ & HALL PINOT NOIR, SONOMA 43  
STAGS LEAP "ARTEMIS" CABERNET, NAPA 38 HALF 79 FULL  
CAKEBREAD CABERNET, NAPA 120  
BRADY CABERNET, PASO ROBLES 40

## DRAFT BEER

NORTH COAST LAGUNA BAJA MEXICAN DARK LAGER 9.00  
SCRIMSHAW PILSNER, NORTH COAST 8.00  
HAZY IPA, LOST COAST 8.00  
ALLAGASH, WHITE ALE 8.50  
BELCHING BEAVER, PHANTOM BRIDE IPA 9.00  
MODELO 7.50  
SAPPORO 7.50  
DESCHUTES MIRROR POND PALE ALE 8.00

## BOTTLED BEER

COORS LIGHT 5.50  
COORS NON ALCOHOLIC 6.00  
STELLA ARTOIS LAGER 6.00

## 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 23

### PUMPKIN MARTINI



VANILLA VODKA, CINNAMON SIMPLE SYRUP, PUMPKIN LIQUEUR, PUMPKIN PUREE, GARNISHED WITH FRESH NUTMEG 13

### SPIKED APPLE CIDER

TITOS, APPLE CIDER, SIMPLE SYRUP, CINNAMON & SUGAR RIM 13

### AUTUMN SUNSET

MYERS, CAMPARI, PINEAPPLE JUICE, SIMPLE SYRUP 13

### FALL OLD FASHION

RATU AGED RUM, ORANGE BITTERS, AGAVE 13

### APPLE OF MY EYE

TUACA, HOT APPLE CIDER, WHIPPED CREAM, CINNAMON STICK 13

### FROSÉ

ROSÉ, ST GERMAIN, BLENDED WITH FRESH STRAWBERRIES 13

### DIRTY OLIVEGATE-TINI

TITOS, JUMBO SPANISH OIVES STUFFED WITH IMPORTED DANISH BLUE 15

### STRAWBERRY BASIL MARGARITA

TEQUILA, COINTREAU, LEMON JUICE, AGAVE, MUDDLED BASIL & STRAWBERRIES 12

### STARBOARD LEMONADE

BLUEBERRY VODKA, LEMONADE, POMEGRANATE JUICE, SIMPLE, LEMON JUICE, MUDDLED BLUEBERRIES & MINT 12

### GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP 12

### BAJA BREW

PUEBLO VIEJO, KAHLUA, CREAM, COFFEE 12

### BLOOD ORANGE MARGARITA

PUEBLO VIEJO, BLOOD ORANGE, HOUSE MADE SWEET & SOUR, AGAVE, SALTED RIM 12

### COCONUT PAINKILLER

RUMHAVEN COCONUT & ZAYA RUMS, PINEAPPLE, ORANGE, NUTMEG 11

### PRETTIER IN PINK

TITOS, ST-GERMAIN, GRAPEFRUIT, LEMON 12

### LAVENDER BEE'S KNEES-TINI

HENDRICKS GIN, LAVENDER, HONEY, LEMON, A SPLASH OF SODA 13

### "OFF THE HOOK" MAI TAI

SPICED RUM, ORGEAT, PINEAPPLE, PASSION FRUIT, GUAVA WITH DARK RUM FLOAT 12

### PINEAPPLE JALAPEÑO MARGARITA

DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA, PINEAPPLE, JALAPEÑO, HOUSEMADE SWEET & SOUR, AGAVE 12

### SMOKEY COSMO

MEZCAL, CRANBERRY, LIME, SIMPLE SYRUP 12

### MEZCAL OLD FASHIONED "SMOKEY RENDITION OF AN OLD CLASSIC"

PUEBLO VIEJO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS 12

### RUBY RED SPARKLING-TINI

TITOS, ST-GERMAIN, GRAPEFRUIT, SPLASH OF SPARKLING WINE 12

### COCO PASSION FRUIT COLADA

SHIPWRECK SPICED RUM, COCO LOPEZ COCONUT CREAM, PINEAPPLE, PASSION FRUIT PUREE 11

### NUTTY CHIP SHOT

TUACA, BOURBON CREAM, PRALINE LIQUEUR, COFFEE, OVER A SINGLE CUBE 11

## NON-ALCOHOLIC

VOSS WATER (STILL OR SPARKLING) 5.00  
ARNOLD PALMER 3.95  
LEMONADE 3.95  
APPLE JUICE 3.95