



**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

#### NAKED COWBOY

LONG ISLAND SOUND, NY 3.95 EA

#### BLUE POINTS

LONG ISLAND, NY 3.25 EA

#### KUMAMOTO

SEATTLE, WA 3.95 EA

#### LUNA

CARLSBAD, CA 2.95 EA

### WORLD'S GREATEST CHOWDER!

**NEW ENGLAND CLAM CHOWDER (WHITE) CUP 7.95 BOWL 10.95**  
**MANHATTAN CLAM CHOWDER (RED) CUP 7.95 BOWL 10.95**

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

## STARTERS

#### CRAB ROLL

CUCUMBER WRAPPED, AVOCADO MOUSSE, TARRAGON AÏOLI 15

#### HALIBUT CEVICHE

BLUE CORN TORTILLAS 15

#### CRISPY RICE & SPICY TUNA

AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AÏOLI, 12

#### YELLOWTAIL SASHIMI

JAPANESE YELLOWTAIL, MICRO CILANTRO, LIME, PONZU 12

#### JUMBO PRAWNS (5) GF

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

#### FRIED CHICKEN SLIDERS (2)

FRESH FREE RANGE, CHICKEN BREAST, BUTTERMILK BATTER, BOURBON BBQ SAUCE, HONEY MUSTARD SLAW, JALAPEÑO, BRIOCHE BUN 11

#### "OFF THE HOOK" GRILLED CHEESE V

MASHED AVOCADO, SUN DRIED TOMATO PESTO, FONTINA CHEESE, HERB BUTTER, SOURDOUGH, ARUGULA SALAD 12

#### CRISPY AVOCADO EGG ROLLS

SWEET TAMARIND CASHEW SAUCE 12

#### CRISPY JUMBO PRAWNS (4)

PANKO CRUSTED, AVOCADO, CUCUMBER COCKTAIL SAUCE 14

#### 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

#### SHORT RIB SLIDERS (2)

GARLIC CHIVE AÏOLI, ALEPPO PEPPER SLAW, BRIOCHE BUN 11

#### ROASTED RAINBOW BEETS

LEMON RICOTTA MASCARPONE CREAM, CANDIED WALNUTS, MICRO GREENS 11

## SALADS

\*ADD: BLUE SHRIMP (5) OR  
FRESH FREE RANGE CHICKEN BREAST 7  
VERLASSO SALMON 9

#### MOZZARELLA CAPRESE

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL 12

#### THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING 12

#### ARUGULA V

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 12

#### CAESAR SALAD

GRATED PARMESAN, HOUSE MADE CROUTONS 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 20

#### THE CHEESEBURGER & FRIES

BLACK ANGUS BEEF, CANDIED BACON, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD, BRIOCHE BUN 15  
(OPTIONAL SUNNY SIDE UP EGG) 1.50

#### CRISPY ICELANDIC COD SANDWICH

AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR, SHOESTRING FRIES 15

#### SHORT RIB MELT

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES 14

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

BROWN BUTTER POACHED, TARRAGON AÏOLI, FENNEL-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES 23

#### FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 25

#### FRESH ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN & TOMATO SALSA, BLOOD ORANGE GLAZE 27

#### 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

## SIDES

#### CREAMED CORN & CRAB

ASPARAGUS, SWEET PEAS, BAKED PARMESAN CRUST 15

#### ORGANIC BLACK FORBIDDEN RICE

FRESH PEAS, CORN 8

#### GARLIC CHEESE TOAST OR JALAPEÑO CHEESE TOAST

GARLIC, PARMESAN, PRAIRIE BREEZE CHEDDAR, FRESH PARSLEY 5

#### SHOESTRING FRIES

CHIPOTLE RÉMOULADE 6 /OR PARMESAN, TRUFFLE 8

#### ZAC & CHEESE

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

#### GRILLED ASPARAGUS

WHITE TRUFFLE OIL, PARMESAN, GARLIC 8

## LUNCH & DINNER MENU

GF = GLUTEN FREE V = VEGETARIAN

## 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  
COEUR CLÉMENTINE BRUT ROSÉ 11 / 32

### WHITES

GL / BTL

BRICK BARN GRENACHE ROSÉ, SANTA YNEZ 10 / 30  
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 11 / 32  
BIANCHI, PINOT GRIGIO, SANTA BARBARA 11 / 32  
ANGELINE RESERVE CHARDONNAY, MONTEREY 11 / 32  
FERRARI CARANO TRE TERRE CHARDONNAY, SONOMA 14 / 38  
GREGORY GRAHAM CHARDONNAY, CARNEROS 16 / 42  
SEAGLASS PINOT GRIGIO, SANTA BARBARA 9 / 28  
CHATEAU DE CAMPUGET ROSÉ, FRANCE 10 / 30  
RAVENNA RIESLING, WASHINGTON STATE 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  
RABBLE MERLOT, PASO ROBLES 11 / 32  
OTHERS GRENACHE BLEND, FRANCE 13 / 36  
RANCHO SISQUOC MERITAGE, SANTA BARBARA 14 / 38  
ARCHAVAL FERRER MALBEC, ARGENTINA 11 / 38

## WINES BY THE BOTTLE

### BUBBLES & WHITES

PERRIER JOUËT, GRAND BRUT 35 HALF 59 FULL  
TWOMEY BY SILVEROAK SAUVIGNON BLANC, NAPA 39  
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND 40  
EMMOLO SAUVIGNON BLANC, NAPA BY CAYMUS FAMILY 29  
STAGS LEAP "KARIA" CHARDONNAY, NAPA 40  
MINER CHARDONNAY, NAPA 45

### REDS

PATZ & HALL PINOT NOIR, SONOMA 43  
TWOMEY BY SILVEROAK PINOT NOIR, RUSSIAN RIVER 65  
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

### 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

### BLAME IT ON THE APEROL

APEROL, APRICOT LIQUEUR, ORANGE JUICE, PROSECCO 12

### BAJA BREW

PUERTO TEQUILA, KAHLUA, CREAM, COFFEE 12

### PUT THE LIME IN THE COCONUT

KEKE LIME, RUM HAVEN COCONUT RUM, PINEAPPLE JUICE,  
LIME JUICE 12

### SMOKED PIÑA

HERRADURA, PINEAPPLE, LEMON, BITTERS, AGAVE, WITH  
MEZCAL RINSE FINISHED WITH CINNAMON 13

### 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 12

### "OFF THE HOOK" MAI TAI

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

### PINEAPPLE JALAPEÑO MARGARITA

PUEBLO VIEJO, PINEAPPLE, JALAPEÑO, HOUSEMADE  
SWEET & SOUR, AGAVE 12

### BLOOD ORANGE MARGARITA

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

### OUR PENICILLIN

BUFFALO TRACE OR XICARU MEZCAL, LEMON, HOUSE MADE  
HONEY GINGER SYRUP 12

### SMOKEY COSMO

MEZCAL, CRANBERRY, LIME, SIMPLE SYRUP 12

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

HERRADURA TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS 12

### GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP 12

### RUBY RED SPARKLING-TINI

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

### TITOS MULE

TITOS, GINGER BEER, BITTERS 11

### 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 10

### "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

## NON-ALCOHOLIC

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