



**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 19

* 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

GRILLED SHRIMP & BEET SALAD

SPRING MIX, ARUGULA, TOASTED PISTACHIOS, WHIPPED RICOTTA, BEETS, ASIAN PEAR, AVOCADO, CRISPY SHALLOTS, SHERRY SHALLOT VINAIGRETTE 23

LOBSTER COBB SALAD

MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE, SHALLOT & TARRAGON VINAIGRETTE 29

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 19

ARUGULA

PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED PURPLE ONION, CITRUS-HONEY VINAIGRETTE 13

* "OFF THE HOOK" GARBAGÉ CAESAR SALAD

CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS, HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN 18

* CAESAR SALAD

GRATED PARMESAN, HOUSE MADE CROUTONS 14

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

* 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

SAUTÉED ASPARAGUS - MASCARPONE POLENTA

SUB - CUP OF CHOWDER OR SUB-CAESAR 4

FISH & CHIPS

BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE TARTAR 29

* 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 26

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 41

FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 34

FRESH ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN & TOMATO SALSA, BLOOD ORANGE GLAZE 38

BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÉME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES 27

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 18

SALMON, BAKED, ANCHO BBQ, AVOCADO 20

MAINE LOBSTER, BUTTER POACHED 24

VEGGIE, ZUCCHINI, CREMINI MUSHROOMS, RED ONION, TRI COLOR PEPPERS, SQUASH, AVOCADO SPREAD. SERVED WITH SIDE OF GRILLED ASPARAGUS 15

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

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

DIORA "LA PETITE GRACE" PINOT NOIR, MONTEREY 16 / 45
RYDER PINOT NOIR, CENTRAL COAST 13 / 36
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 11 / 35
VDR PETITE VERDOT/PETITE SIRAH, MONTEREY 16 / 45
GRGICH HILLS CABERNET SAUVIGNON, NAPA 20 / 65
BONANZA CABERNET SAUVIGNON, CALIFORNIA 15 / 44

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 HONEY BLONDE 8.50
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

STRAWBERRY CHOCO-TINI

TITOS, BLACK IRISH WHITE CHOCOLATE IRISH CREAM,
VANILLA SYRUP, MUDDLED STRAWBERRIES

THE BOOSTER

PUEBLO VIEJO TEQUILA, LIME JUICE, AGAVE NECTAR,
CELERY AND CUCUMBER JUICE

LEMONADE ROSÉ FIZZ

TITOS, STRAWBERRY LEMONADE, ROMANCE ROSÉ, SPLASH OF
SODA

LOVERS SPRITZ

APEROL, GRAPEFRUIT JUICE, SODA WATER, DASH OF BITTERS

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