



**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

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 21

* **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 17

GRILLED SHRIMP & BEET SALAD

SPRING MIX, ARUGULA, TOASTED PISTACHIOS, WHIPPED RICOTTA, BEETS, ASIAN PEAR, AVOCADO, CRISPY SHALLOTS, SHERRY SHALLOT VINAIGRETTE 25

LOBSTER COBB SALAD (GF)

MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE, TARRAGON VINAIGRETTE 34

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 25

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 34

"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 28

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 34

WILD CHILEAN SEABASS

BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI, BEURRE BLANC 45

FRESH VERLASSO SALMON (GF)

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 39

FRESH VERLASSO SALMON PASTA

SUNDRIED TOMATO CRUSTED PAN ROASTED, LINGUINE, ARTICHOKE HEARTS, OVEN ROASTED BABY HEIRLOOM TOMATOES, WALNUT BASIL & ARUGULA PESTO 37

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 CRÈME FRAÏCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES 29

BLACK ANGUS SHORT RIB (GF)

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 34

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 24

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 23

DESSERT MENU

BROWN BUTTER CAKE (V)

CRÈME ANGLAISE, FRESH BERRIES AND VANILLA BEAN ICE CREAM 13

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 13

(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 SAUVIGNON 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
WENTE "ROSA RIVA RANCH" PINOT NOIR, MONTEREY 14 / 42
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
STAGS LEAP WINE CELLAR "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 WINE CELLAR "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

MICHELOB ULTRA
SIERRA NEVADA "SPRING FEST" IPA 6%
KARL KRAUSS "RED TROLLEY" ALE
TARANTULA BREWING COMPANY "LIQUID CANDY" HAZY IPA
ALLEGASH WHITE "BELGIUM STYLE"
NORTH COAST "SCRIMSHAW" PILSNER
MODELO
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

CHAMPAGNE BOMBS

JP CHENET CHAMPAGNE, ROSEMARY SYRUP, BLOOD ORANGE
JUICE ICE CUBE

PORN STAR-TINI

VANILLA VODKA, PASSION FRUIT LIQUEUR, PASSION FRUIT
PUREE, LIME JUICE, VANILLA SIMPLE SYRUP, JP CHENET

SPICY GUAVA PISCO SOUR

BARSOL PISCO, GUAVA PUREE, JALAPENO, LIME JUICE,
SIMPLE SYRUP, EGG WHITE

ESPRESSO-TINI

BORGHETTI ESPRESSO LIQUEUR, LICOR 43, 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 MARGARITA

CODIGO REPOSADO TEQUILA, COINTREAU, KAHLUA,
THUNDERKING COLD BREW

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