



**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 RICE & SPICY TUNA**
AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AÏOLI, **15**
- * **HALIBUT CEVICHE**
BLUE CORN TORTILLAS **17**
- * **YELLOWTAIL SASHIMI**
JAPANESE YELLOWTAIL, MICRO CILANTRO, LIME, PONZU **14**
- * **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 **13**
- * **CRISPY AVOCADO EGG ROLLS**
SWEET TAMARIND CASHEW SAUCE **16**
- * **FRIED CALAMARI**
AVOCADO, SHISHITO, THAI SWEET CHILI, OLD BAY AÏOLI **16**
- * **TUNA TATAKI**
SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AÏOLI,
LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO,
WHOLE GRAIN MUSTARD PONZU **18**
- * **JUMBO PRAWNS (5)**
CHILLED POACHED BLUE PRAWNS, WHIPPED POMMERY-
HORSERADISH, COCKTAIL SAUCE, CHARRED LIME **17**
- * **GRILLED MUSHROOMS**
KING OYSTER, MAITAKE, ABALONE, SOY YUZU BUTTER **12**
- * **SWEET RED CRAB & CREAMY POBLANO DIP**
HOUSE MADE BLUE CORN TORTILLA CHIPS **15**
- * **COOKED JUMBO SHRIMP CEVICHE**
HOUSE MADE BLUE CORN TORTILLA CHIPS **16**

SALADS

***ADD: BLUE SHRIMP (5 PCS) OR**
FRESH FREE RANGE CHICKEN BREAST 8
VERLASSO SALMON 11

LOBSTER COBB SALAD

MAINE LOBSTER, HARD-BOILED EGG, ROASTED CORN, HEARTS OF
PALM, AVOCADO, BACON, CHERRY TOMATO, LOLA ROSA, ENDIVE,
SHALLOT & TARRAGON VINAIGRETTE **25**

MOZZARELLA CAPRESE

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA,
AVOCADO, AGED BALSAMIC, OLIVE OIL **14**

THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN
MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE
DRESSING **16**

ARUGULA

PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED
PURPLE ONION, CITRUS-HONEY VINAIGRETTE **11**

*"OFF THE HOOK" GARBAGÉ CAESAR SALAD

CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS,
HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN **16**

*CAESAR SALAD

GRATED PARMESAN, HOUSE MADE CROUTONS **12**

SIDES

GARLIC CHEESE TOAST OR JALAPEÑO CHEESE TOAST

GARLIC, PARMESAN, PRAIRIE BREEZE CHEDDAR, FRESH PARSLEY **7**

SHOESTRING FRIES

CHIPOTLE RÉMOULADE **7** /OR PARMESAN, TRUFFLE **9**

ZAC & CHEESE

PRAIRIE BREEZE CHEDDAR SAUCE, FRESH JALAPEÑO, APPLEWOOD
SMOKED BACON, WHITE TRUFFLE OIL **11**

*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 **3**

FISH & CHIPS

BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE
TARTAR **25**

*THE CHEESEBURGER & FRIES

BLACK ANGUS BEEF, CANDIED BACON, CARMELIZED MUSTARD
ONIONS, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD,
BRIOCHE BUN **18**
(OPTIONAL SUNNY SIDE UP EGG) **2.00**

CRISPY ICELANDIC COD SANDWICH

AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR,
SHOESTRING FRIES **22**

SHORT RIB MELT

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS
& CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH,
SHOESTRING FRIES **20**

"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AÏOLI, FENNEL-CARROT
SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES **25**

WILD CHILEAN SEABASS

BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI,
BEURRE BLANC **35**

FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARMELIZED BRUSSELS
SPROUTS, CONCENTRATED ROMA TOMATO **32**

FRESH ALASKAN HALIBUT

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY
CORN & TOMATO SALSA, BLOOD ORANGE GLAZE **34**

BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÉME
FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES **25**

BLACK ANGUS SHORT RIB

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED
CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS **28**

TACOS (2)

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

SHORT RIB, ANCHO BRAISED 16

SHRIMP, CAJUN, CHARBROILED 16

SALMON, BAKED, ANCHO BBQ, AVOCADO 19

MAINE LOBSTER, BUTTER POACHED 22

VEGGIE, ZUCCHINI, CREMINI MUSHROOMS, CORN, SWEET CHERRY PEPPERS, AVOCADO, ASPARAGUS 13

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 20
RUFFINO ROSÉ SPARKLING "SPLIT" 10
ZONIN PROSECCO "SPLIT" 9
LE GRANDE COURTAGE BRUT 10 / 30
TIZIANO PROSECCO 11 / 32
J.P. CHENET BRUT 11 / 30

WHITES

GL / BTL

CHATEAU DE BERNE ROSÉ "ROMANCE", COTES DE PROVENCE, FR 11 / 32
THE SEEKER RIESLING, MOSEL, GERMANY 11 / 32
SEAGLASS PINOT GRIGIO, SANTA BARBARA 10 / 30
BIANCHI, PINOT GRIGIO, SANTA BARBARA 12 / 32
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 11 / 32
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 13 / 36
ANGELINE RESERVE CHARDONNAY, MONTEREY 14 / 34
PRESCRIPTION CHARDONNAY, SONOMA 14 / 38
FERRARI CARANO CHARDONNAY, SONOMA 15 / 40
GREGORY GRAHAM CHARDONNAY, CARNEROS 17 / 44

REDS

GL / BTL

RYDER PINOT NOIR, CENTRAL COAST 10 / 30
NINER PINOT NOIR, EDNA VALLEY 14 / 38
B-SIDE CABERNET SAUVIGNON, NAPA 14 / 38
DAOU CABERNET SAUVIGNON, PASO ROBLES 15 / 42
LA STORIA CABERNET SAUVIGNON, ALEXANDER VALLEY 15 / 40
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES 18 / 55
ALTA VISTA MALBEC, ARGENTINA 12 / 38
STAG'S LEAP "HANDS OF TIME" RED BLEND, NAPA VALLEY 17 / 53
VDR PETITE VERDOT/PETITE SIRAH, MONTEREY 14 / 42

WINES BY THE BOTTLE

BUBBLES & WHITES

PERRIER JOUËT, GRAND BRUT 35 HALF 65 FULL
TAITTINGER BRUT LA FRANCAISE 49
ST. SUPERY DOLLARHIDE SAUVIGNON BLANC, NAPA VALLEY 39
MINER CHARDONNAY, NAPA 39
STAGS LEAP "KARIA" CHARDONNAY, NAPA 45
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER 45
CHALK HILL CHARDONNAY, SONOMA 46

REDS

PATZ & HALL PINOT NOIR, SONOMA 45
ETUDE PINOT NOIR, CARNEROS 53
BRADY CABERNET, PASO ROBLES 39
STAGS LEAP OAKVILLE CABERNET, NAPA 56
STAGS LEAP "ARTEMIS" CABERNET, NAPA 45 HALF 85 FULL
CAKEBREAD CABERNET, NAPA 115
DAOU ESTATE "SOUL OF A LION" CABERNET, PASO ROBLES 145

DRAFT BEER

HARLAND INDIA PALE WHALE 9.50
SCRIMSHAW PILSNER, NORTH COAST 8.50
HAZY IPA, LOST COAST 8.50
ABNORMALWEISSE HEFEWEIZEN 9.00
BELCHING BEAVER, PHANTOM BRIDE IPA 9.50
MODELO 8.00
ABNORMAL BLONDE AMERICAN ALE 8.50
DESCHUTES MIRROR POND PALE ALE 8.50

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

PURPLE PASSION

PRICKLY PEAR PUREE, LIME JUICE, EMPRESS 1908,
GINGER BEER

RASPBERRY CRUSH-TINI

TITOS, PEACH SCHNAPPS, SIMPLE SYRUP, MUDDLED
RASPBERRIES, SODA FLOAT

SWEETHEART FIZZ

BOMBAY, POMEGRANATE JUICE, SIMPLE SYRUP, LEMON
JUICE AND EGG WHITE

GRAPEFRUIT PALOMA

HAUS GRAPEFRUIT JALEPEÑO APERITIF WINE, GRAPEFRUIT
JUICE, BLANCO TEQUILA, LIME JUICE, SIMPLE SYRUP

LAVENDER MULE

TITOS, LAVENDER SYRUP, LEMON JUICE, GINGER BEER

FROSÉ ALL DAY

ROSÉ, ST GERMAIN, BLENDED WITH FRESH STRAWBERRIES

DIRTY OLIVEGATE-TINI

TITOS, JUMBO SPANISH OIVES 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

STARBOARD LEMONADE

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

GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP

BLOOD ORANGE MARGARITA

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

COCONUT PAINKILLER

RUMHAVEN COCONUT & ZAYA RUMS, PINEAPPLE, ORANGE,
NUTMEG

PRETTIER IN PINK

TITOS, ST-GERMAIN, GRAPEFRUIT, LEMON

LAVENDER BEE'S KNEES-TINI

HENDRICKS GIN, 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

SMOKEY COSMO

MEZCAL, CRANBERRY, LIME, SIMPLE SYRUP

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, COFFEE, OVER
A SINGLE CUBE

NON-ALCOHOLIC

HAWAIIAN VOLCANIC WATER (STILL OR SPARKLING) 7.50
ARNOLD PALMER 3.95
LEMONADE 3.95
APPLE JUICE 3.95