



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 3.95 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

- * **CRISPY RICE & SPICY TUNA**
AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AÏOLI, 15
- * **HALIBUT CEVICHE**
BLUE CORN TORTILLAS 16
- * **YELLOWTAIL SASHIMI**
JAPANESE YELLOWTAIL, MICRO CILANTRO, LIME, PONZU 12
- 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**
MASHED AVOCADO, SUN DRIED TOMATO PESTO, FONTINA CHEESE, HERB BUTTER, SOURDOUGH, ARUGULA SALAD 13
- CRISPY AVOCADO EGG ROLLS**
SWEET TAMARIND CASHEW SAUCE 14
- FRIED CALAMARI**
AVOCADO, SHISHITO, THAI SWEET CHILI, OLD BAY AÏOLI 15
- * **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 10

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 23
- 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 14
- ARUGULA**
PARMESAN, RADISH, CUCUMBER, GRAPE TOMATOES, SHAVED PURPLE ONION, CITRUS-HONEY VINAIGRETTE 9
- * **"OFF THE HOOK" GARBAGÉ CAESAR SALAD**
CHOPPED ROMAINE, AVOCADO, SWEET CHERRY PEPPERS, HEARTS OF PALM, GRAPE TOMATOES, GRATED PARMESAN 14
- * **CAESAR SALAD**
GRATED PARMESAN, HOUSE MADE CROUTONS 10

SIDES

- GARLIC CHEESE TOAST OR JALAPEÑO CHEESE TOAST**
GARLIC, PARMESAN, PRAIRIE BREEZE CHEDDAR, FRESH PARSLEY 6
- SHOESTRING FRIES**
CHIPOTLE RÉMOULADE 6 /OR PARMESAN, TRUFFLE 8
- ZAC & CHEESE**
PRAIRIE BREEZE CHEDDAR SAUCE, FRESH JALAPEÑO, APPLEWOOD SMOKED BACON, WHITE TRUFFLE OIL 9

*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 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 17
- SHORT RIB MELT**
ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES 18
- "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 29

FRESH VERLASSO SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 27

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 CRÈME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOES 25

BLACK ANGUS SHORT RIB

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 26

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 18

MAINE LOBSTER, BUTTER POACHED 20

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 11

CHOCOLATE SOUFFLÉ

GRAND MARNIER, CRÈME ANGLAISE, GUITTARD CHOCOLATE SAUCE 12 (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 10

WARM BANANAS FOSTER BRÛLÉE

PINE NUT STREUSEL, VANILLA BEAN ICE CREAM, CARAMEL DRIZZLE 12

LUNCH & DINNER MENU

WINES BY THE GLASS

BUBBLES

GL / BTL

MOËT & CHANDON IMPERIAL "SPLIT" CHAMPAGNE 20
RUFFINO ROSÉ SPARKLING "SPLIT" 10
ZONIN PROSECCO "SPLIT" 10
LE GRANDE COURTAGÉ BRUT 9 / 28
TIZIANO PROSECCO 10 / 30
J.P. CHENET BRUT 11 / 32

WHITES

GL / BTL

CHATEAU DE BERNE ROSÉ "ROMANCE", COTES DE PROVENCE, FR 11 / 39
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 12 / 34
BIANCHI, PINOT GRIGIO, SANTA BARBARA 12 / 32
ANGELINE RESERVE CHARDONNAY, MONTEREY 13 / 36
PRESCRIPTION CHARDONNAY, SONOMA 13 / 36
FERRARI CARANO CHARDONNAY, SONOMA 15 / 40
GREGORY GRAHAM CHARDONNAY, CARNEROS 16 / 42
SEAGLASS PINOT GRIGIO, SANTA BARBARA 10 / 30
THE SEEKER RIESLING, MOSEL, GERMANY 10 / 30
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 14 / 38

REDS

GL / BTL

RYDER PINOT NOIR, CENTRAL COAST 12 / 34
MACMURRAY PINOT NOIR, CENTRAL COAST 14 / 38
B-SIDE CABERNET SAUVIGNON, NAPA 15 / 40
DAOU CABERNET SAUVIGNON, PASO ROBLES 16 / 42
ARCHAVAL FERRER MALBEC, ARGENTINA 12 / 34
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
STAGS LEAP "KARIA" CHARDONNAY, NAPA 45
MINER CHARDONNAY, NAPA 48
CHALK HILL CHARDONNAY, SONOMA 43

REDS

PATZ & HALL PINOT NOIR, SONOMA 45
STAGS LEAP "ARTEMIS" CABERNET, NAPA 38 HALF 79 FULL
CAKEBREAD CABERNET, NAPA 120
BRADY CABERNET, PASO ROBLES 43

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 26

WATERMELON BASIL-TINI

GREY GOOSE WATERMELON & BASIL VODKA, ST.GERMAIN, SIMPLE SYRUP, LIME JUICE, MUDDLED BASIL AND FRESH SQUEEZED WATERMELON 15

TEQUILA SUNSET

PUEBLO VIEJO TEQUILA, CAMPARI, AGAVE SYRUP, LIME JUICE, TOPPED WITH IPA 14

GRAPEFRUIT PALOMA

HAUS GRAPEFRUIT JALEPEÑO APERITIF WINE, GRAPEFRUIT JUICE, BLANCO TEQUILA, LIME JUICE, SIMPLE SYRUP 14

SHIPWRECK BLUES

BRINLEY SHIPWRECK RUM, COCO LOPEZ, LEMON JUICE, ORANGE JUICE, MUDDLED BLUEBERRIES 14

LAVENDER MULE

TITOS VODKA, LAVENDER SYRUP, LEMON JUICE, GINGER BEER 14

FROSÉ ALL DAY

ROSÉ, ST GERMAIN, BLENDED WITH FRESH STRAWBERRIES 14

DIRTY OLIVEGATE-TINI

TITOS, JUMBO SPANISH OIVES STUFFED WITH IMPORTED DANISH BLUE 15

STRAWBERRY BASIL MARGARITA

TEQUILA, COINTREAU, LEMON JUICE, AGAVE, MUDDLED BASIL & STRAWBERRIES 13

STARBOARD LEMONADE

BLUEBERRY VODKA, LEMONADE, POMEGRANATE JUICE, SIMPLE, LEMON JUICE, MUDDLED BLUEBERRIES & MINT 13

GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP 14

BLOOD ORANGE MARGARITA

PUEBLO VIEJO, BLOOD ORANGE, HOUSE MADE SWEET & SOUR, AGAVE, SALTED RIM 14

COCONUT PAINKILLER

RUMHAVEN COCONUT & ZAYA RUMS, PINEAPPLE, ORANGE, NUTMEG 13

PRETTIER IN PINK

TITOS, ST-GERMAIN, GRAPEFRUIT, LEMON 14

LAVENDER BEE'S KNEES-TINI

HENDRICKS GIN, LAVENDER, HONEY, LEMON, A SPLASH OF SODA 14

"OFF THE HOOK" MAI TAI

SPICED RUM, ORGEAT, PINEAPPLE, PASSION FRUIT, GUAVA WITH DARK RUM FLOAT 13

PINEAPPLE JALAPEÑO MARGARITA

DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA, PINEAPPLE, JALAPEÑO, HOUSEMADE SWEET & SOUR, AGAVE 14

SMOKEY COSMO

MEZCAL, CRANBERRY, LIME, SIMPLE SYRUP 13

MEZCAL OLD FASHIONED "SMOKEY RENDITION OF AN OLD CLASSIC"

PUEBLO VIEJO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS 13

RUBY RED SPARKLING-TINI

TITOS, ST-GERMAIN, GRAPEFRUIT, SPLASH OF SPARKLING WINE 14

COCO PASSION FRUIT COLADA

SHIPWRECK SPICED RUM, COCO LOPEZ COCONUT CREAM, PINEAPPLE, PASSION FRUIT PUREE 13

NUTTY CHIP SHOT

TUACA, BOURBON CREAM, PRALINE LIQUEUR, COFFEE, OVER A SINGLE CUBE 13

NON-ALCOHOLIC

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