



**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

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, 14

CRAB ROLL

CUCUMBER WRAPPED LUMP CRAB, AVOCADO MOUSSE,
TARRAGON AÏOLI 15

HALIBUT CEVICHE

BLUE CORN TORTILLAS 15

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 13

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

JUMBO PRAWNS (5)

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

SALADS

*ADD: BLUE SHRIMP (5) OR
FRESH FREE RANGE CHICKEN BREAST 8
VERLASSO SALMON 10

MOZZARELLA CAPRESE

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA,
AVOCADO, AGED BALSAMIC, OLIVE OIL 13

THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN
MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE
DRESSING 13

ARUGULA

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 13

CAESAR SALAD

GRATED PARMESAN, HOUSE MADE CROUTONS 10

SIDES

GRILLED MUSHROOMS

KING OYSTER, MAITAKE, ABALONE, YUZU BUTTER 9

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

GRILLED ASPARAGUS

WHITE TRUFFLE OIL, PARMESAN, GARLIC 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 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 16

SHORT RIB MELT

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS
& CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH,
SHOESTRING FRIES 16

"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AÏOLI, FENNEL-CARROT
SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES 24

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 26

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 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

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 9

LUNCH & DINNER MENU

WINES BY THE GLASS

BUBBLES

GL / BTL

MOËT & CHANDON IMPERIAL "SPLIT" CHAMPAGNE 18
RUFFINO ROSÉ SPARKLING "SPLIT" 9
ZONIN PROSECCO "SPLIT" 9
LE GRANDE COURTAJE BRUT 9 / 28
TIZIANO PROSECCO 10 / 30
J.P. CHENET BRUT 11 / 25

WHITES

GL / BTL

CHATEAU DE BERNE ROSÉ "ROMANCE", COTES DE PROVENCE, FR 10/30
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 11 / 32
BIANCHI, PINOT GRIGIO, SANTA BARBARA 11 / 32
ANGELINE RESERVE CHARDONNAY, MONTEREY 12 / 34
FERRARI CARANO CHARDONNAY, SONOMA 14 / 38
GREGORY GRAHAM CHARDONNAY, CARNEROS 16 / 42
SEAGLASS PINOT GRIGIO, SANTA BARBARA 9 / 28
SEEKER RIESLING, MOSEL, GERMANY 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
OTHERS GRENACHE BLEND, FRANCE 13 / 36
ARCHAVAL FERRER MALBEC, ARGENTINA 11 / 32

WINES BY THE BOTTLE

BUBBLES & WHITES

PERRIER JOUËT, GRAND BRUT 35 HALF 59 FULL
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
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 38

REDS

PATZ & HALL PINOT NOIR, SONOMA 43
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

OLIVEGATE-TINI

TITOS, JUMBO SPANISH OIVES STUFFED WITH IMPORTED DANISH BLUE 15

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

GUAVA-TINI

TITOS, GUAVA PUREE, LEMON, SIMPLE SYRUP 12

BLAME IT ON THE APEROL

APEROL, APRICOT LIQUEUR, ORANGE JUICE, PROSECCO 12

BAJA BREW

PUERTO TEQUILA, KAHLUA, CREAM, COFFEE 12

BLOOD ORANGE MARGARITA

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

PUT THE LIME IN THE COCONUT

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

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 13

"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

OUR PENICILLIN

BUFFALO TRACE OR XICARU MEZCAL, LEMON, HOUSE MADE HONEY GINGER SYRUP 13

SMOKEY COSMO

MEZCAL, CRANBERRY, LIME, SIMPLE SYRUP 12

MEZCAL OLD FASHIONED "SMOKEY RENDITION OF AN OLD CLASSIC"

PUEBLO VIEJO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS 12

RUBY RED SPARKLING-TINI

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

TITOS MULE

TITOS, GINGER BEER, BITTERS 12

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 11

"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

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