



**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 9 BOWL 12**

(SOURDOUGH ROLLS AVAILABLE UPON REQUEST)

### STARTERS

**SHRIMP CORNDOGS (6)**

LEMON DIJON MUSTARD RÉMOULADE 15

**BURRATA & TOMATO CROSTINI'S (3) (V)**

FRESH BASIL, AVOCADO, AGED BALSAMIC DRIZZLE 12

**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, JALAPEÑO SLAW, BRIOCHE BUN 14

**CRISPY SHRIMP TAMARINDO TACO**

FRESH SALSA VERDE, GUACAMOLE, COTIJA 10

**"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 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) (GF)**

CHILLED POACHED BLUE PRAWNS, WHIPPED POMMERY-HORSERADISH, COCKTAIL SAUCE, CHARRED LIME 17

**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 (GF)**

HOUSE MADE BLUE CORN TORTILLA CHIPS 17

### SALADS

\*ADD: **BLUE SHRIMP (5 PCS) OR  
FRESH FREE RANGE CHICKEN BREAST 9  
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 (GF)**

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

**MOZZARELLA CAPRESE (V)**

FRESH HEIRLOOM & VINE RIPE TOMATOES, MOZZARELLA, AVOCADO, AGED BALSAMIC, OLIVE OIL 16

**THE WEDGE**

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, SEVEN MINUTE EGG, CRISPY SHALLOTS, POINT REYES BLUE CHEESE DRESSING 19

**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 19

\* **CAESAR SALAD**

GRATED PARMESAN, HOUSE MADE CROUTONS 15

### 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 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

GRILLED ASPARAGUS - MASCARPONE POLENTA

SUB - CUP OF CHOWDER OR SUB-CAESAR 4

**FISH & CHIPS**

BEER BATTERED ICELANDIC COD, CITRUS SLAW, HOUSEMADE TARTAR 30

\* **THE CHEESEBURGER & FRIES**

BLACK ANGUS BEEF, CANDIED BACON, CARAMELIZED MUSTARD ONIONS, AVOCADO, WATERCRESS, SWISS, CHIPOTLE SPREAD, BRIOCHE BUN 20

(OPTIONAL SUNNY SIDE UP EGG) 2.00

**CRISPY ICELANDIC COD SANDWICH**

AGED CHEDDAR, CITRUS SLAW, HOUSEMADE TARTAR, SHOESTRING FRIES 25

**SHORT RIB MELT**

ROASTED ORTEGA CHILI, FRENCH SWISS, SAUTÉED ONIONS & CREMINI MUSHROOMS, GRILLED PARMESAN SOURDOUGH, SHOESTRING FRIES 24

**"OFF THE HOOK" NEW ENGLAND STYLE LOBSTER ROLL**

BROWN BUTTER POACHED, TARRAGON AÏOLI, CABBAGE-CARROT SLAW, BRIOCHE, ARUGULA SALAD, SHOESTRING FRIES 31

**WILD CHILEAN SEABASS**

BLACKENED, POTATO GRATIN, STEAMED BROCCOLINI, BEURRE BLANC 42

**FRESH VERLASSO SALMON (GF)**

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 35

**FRESH ALASKAN HALIBUT**

MACADAMIA NUT, MEYER LEMON CRUSTED, BAKED, CREAMY CORN SALSA, BLOOD ORANGE GLAZE 39

**BLUE PRAWN PASTA**

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

**BLACK ANGUS SHORT RIB (GF)**

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 29

**TACOS (2) (GF)**

ROASTED CORN SALSA, AVOCADO-TOMATILLO CREMA, SHAVED CABBAGE, QUESO COTIJA, CILANTRO, LIME JASMINE RICE

**SHORT RIB, ANCHO BRAISED 19**

**SHRIMP, CAJUN, CHARBROILED 19**

**SALMON, BAKED, ANCHO BBQ, AVOCADO 21**

**MAINE LOBSTER, BUTTER POACHED 25**

**VEGGIE (GF,V), ZUCCHINI, CREMINI MUSHROOMS,**

**RED ONION, TRI COLOR PEPPERS, SQUASH, AVOCADO**

**SPREAD. SERVED WITH SIDE OF GRILLED ASPARAGUS 15**

### DESSERT MENU

**BROWN BUTTER CAKE (V)**

CRÈME ANGLAISE, FRESH BERRIES AND VANILLA BEAN ICE CREAM 12

**CHOCOLATE SOUFFLÉ (V)**

GRAND MARNIER, CRÈME ANGLAISE, GUITTARD CHOCOLATE SAUCE 14 (20 MINUTE PREPARATION TIME)

**CREAM'WICH ICE CREAM SANDWICH (V)**

CHOCOLATE CHIP COOKIES FILLED WITH VANILLA BEAN ICE CREAM DRIZZLED WITH HOT FUDGE, CARAMEL TOPPED WITH WHIPPED CREAM 11

**WARM BANANAS FOSTER BRÛLÉE (GF,V)**

PINE NUT STREUSEL, VANILLA BEAN ICE CREAM, CARAMEL DRIZZLE 13

GF - GLUTEN FREE V - VEGETARIAN VEGAN

## 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 / 38  
THE SEEKER RIESLING, MOSEL, GERMANY 11 / 32  
SEAGLASS PINOT GRIGIO, SANTA BARBARA 10 / 30  
BIANCHI, PINOT GRIGIO, SANTA BARBARA 13 / 36  
TREANA SAUVIGNON BLANC, PASO ROBLES 12 / 34  
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 14 / 39  
ANGELINE RESERVE CHARDONNAY, MONTEREY 15 / 42  
FERRARI CARANO CHARDONNAY, SONOMA 16 / 45  
HESS COLLECTION "PANTHERA" CHARDONNAY, RUSSIAN RIVER 18 / 50  
GREGORY GRAHAM CHARDONNAY, CARNEROS 18 / 45

### REDS

GL / BTL

OLD SOUL PINOT NOIR, LODI 12 / 34  
DIORA "LA PETITE GRACE" PINOT NOIR, MONTEREY 16 / 45  
DAOU CABERNET SAUVIGNON, PASO ROBLES 17 / 47  
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES 19 / 66  
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  
SMITH & HOOK CABERNET SAUVIGNON, CENTRAL COAST 14 / 39

## WINES BY THE BOTTLE

### BUBBLES & WHITES

TIZIANO PROSECCO 33  
PERRIER JOUËT, GRAND BRUT 51 HALF 90 FULL  
TAITTINGER BRUT LA FRANCAISE 55  
MINER CHARDONNAY, NAPA 45  
STAGS LEAP "KARIA" CHARDONNAY, NAPA 69  
CHALK HILL CHARDONNAY, SONOMA 48  
FESS PARKER "ASHLEY" CHARDONNAY, STA. RITA HILLS 50  
ST.SUPERY DOLLARHIDE SAUVIGNON BLANC, NAPA VALLEY 42

### REDS

PATZ & HALL PINOT NOIR, SONOMA 49  
ETUDE PINOT NOIR, CARNEROS 59  
STAGS LEAP CABERNET SAUVIGNON, NAPA 90  
STAGS LEAP "ARTEMIS"  
CABERNET SAUVIGNON, NAPA 49 HALF 95 FULL  
CAKEBREAD CABERNET SAUVIGNON, NAPA 115  
DAOU ESTATE "SOUL OF A LION" CABERNET SAUVIGNON,  
PASO ROBLES 169  
MY FAVORITE NEIGHBOR CABERNET SAUVIGNON, OAKVILLE 65

## DRAFT BEER \$10

ANDERSON VALLEY BREWING CO "BOONT" AMBER ALE  
TARANTULA BREWING COMPANY "LIQUID CANDY" HAZY IPA  
ALLEGASH WHITE "BELGIUM STYLE"  
DESCHUTES "KING CRISPY" PILSNER  
BELCHING BEAVER "HONEY BLONDE"  
MODELO  
DESCHUTES "MIRROR POND" PALE ALE  
BELCHING BEAVER "PHANTOM BRIDE" IPA

## 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 28

### MARTINIS & SPECIALTY DRINKS \$16

#### PUMPKIN TO TALK ABOUT

TITOS VODKA, PENNSYLVANIA DUTCH PUMPKIN LIQUEUR,  
KAHLUA, PUMPKIN SPICE SYRUP

#### FALL AMIGOS

CASA AMIGOS SILVER, LEMON JUICE, CINNAMON SIMPLE SYRUP,  
LUXARO CHERRY JUICE, BITTERS, EGG WHITE

#### PUMPKIN SPICE ESPRESSO-TINI

TITOS VODKA, PENNSYLVANIA DUTCH PUMPKIN LIQUEUR,  
CINNAMON SIMPLE SYRUP, VANILLA SIMPLE SYRUP, THUNDER  
KING COLD BREW

#### AUTUMN APEROL SPRITZ

APEROL, APPLE CIDER TOPPED WITH PROSECCO

#### GRAPEFRUIT TWIST

LALO TEQUILA, CAMPARI, GRAPEFRUIT JUICE, LIME JUICE,  
SIMPLE SYRUP

#### COCONUT LAVENDER MARGARITA

CAMPO BRAVO TEQUILA, COINTREAU, LAVENDER SYRUP,  
LIME JUICE, COCO LOPEZ, SPLASH OF AGAVE

#### PRETTY GIRLS WALK LIKE THIS

TITOS, GIFFARD BANANE DU BRESIL, KALANI COCONUT,  
GUAVA, WATERMELON JUICE, COCONUT WATER

#### WATERMELON BASIL-TINI

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

#### MANDARIN ORANGE MARGARITA

CAMPO BRAVO TEQUILA, MUDDLED MANDARIN ORANGES,  
COCO LOPEZ, COINTREAU, AGAVE, LIME JUICE

#### PRETTIER IN PINK

TITOS, ST-GERMAIN, GRAPEFRUIT, LEMON

#### ESPRESSO-TINI

TRIPLE OLIVE ESPRESSO VODKA, LICOR 43, THUNDERKING  
COLD BREW, BAILEYS

#### LAVENDER MULE

TITOS, LAVENDER SYRUP, LEMON JUICE, GINGER BEER

#### 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 TEQUILA, BLOOD ORANGE, HOUSE MADE SWEET  
& SOUR, AGAVE, SALTED RIM

#### COCONUT PAINKILLER

DON Q COCO RUM, PINEAPPLE, ORANGE, NUTMEG

#### 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"

CAMPO BRAVO TEQUILA, MEZCAL, AGAVE, DASH OF BITTERS

#### RUBY RED SPARKLING-TINI

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

#### NUTTY CHIP SHOT

TUACA, BOURBON CREAM, HAZELNUT 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