



**OFF THE
HOOK**
at the
ORIGINAL FISH CO.

OYSTERS ON THE HALF SHELL

SELECT 2 SAUCES ROSÉ PROSECCO MIGNONETTE • CITRUS PONZU •
PINEAPPLE PINK PEPPERCORN MIGNONETTE • HOOK COCKTAIL & HORSERADISH

NAKED COWBOY, LONG ISLAND SOUND, NY 3.95 EA MEDIUM SALINITY, SWEET CRISP BODY, EARTHY MINERAL FINISH
SHIGOKU, SAMISH, WA 3.95 EA DEEP CUP, FIRM MEAT, CLEAN, SWEET FLAVOR
SHIBUMI, PUGET SOUND, WA 3.50 EA DEEP CUP, SWEET, BALANCED SALT, SMOKEY FINISH
BLUE POINTS, LONG ISLAND, NY 3.15 EA FIRM, SWEET AFTERTASTE THAT SPARKLES WITH SALINITY

BAKED OYSTERS

BLUE POINTS (4 PCS) CREAMED LEEK, CRISPY PROSCIUTTO, TOASTED GARLIC PANKO 14
SHIGOKU (4 PCS) DYNAMITE SAUCE, SHIITAKE MUSHROOM, TOBIKO, GREEN ONION 15

“SIGNATURE OYSTER”

BUTTER POACHED SHIBUMI OYSTER, PERNOD, CRÈME FRAÎCHE, AND AMERICAN CAVIAR (4 PCS)
SO DECADENT! 19

APPETIZERS

FROM THE SEA

CRISPY RICE & SPICY TUNA

AHI, CRISPY RICE, SERRANO PEPPER, YUZU-SHICHIMI AIOLI, HOUSE MADE TARE 13

STEAMED MUSSELS GF - WITHOUT CROSTINI

HOLLANDER & DE KONING MUSSELS, CELERY, GREEN ONION, CHARDONNAY, FRESH CREAM, ALEPPO PEPPER, FINE HERB CROSTINI 14

YELLOWTAIL SASHIMI

JAPANESE YELLOWTAIL, SERRANO PEPPER, RADISH, PASSION FRUIT GELEE, YUZU PONZU 13

TUNA TATAKI

SEARED AHI, SAKE, SOY GLAZED, CHARRED SHISHITO AIOLI, LUMP CRAB & AVOCADO ROLL, HEIRLOOM CHERRY TOMATO, WHOLE GRAIN MUSTARD PONZU 15

JUMBO PRAWNS (4) GF

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

SALMON TARTAR GF - WITHOUT CROSTINI

FRESH ORA SALMON, CRÈME FRAÎCHE, DIJON, CAPER, TROUT CAVIAR, FINE HERB CROSTINI 14

“OFF THE HOOK” NEW ENGLAND STYLE LOBSTER ROLL

BROWN BUTTER POACHED, TARRAGON AIOLI, FENNEL-CARROT SLAW, BRIOCHE 19

FROM THE LAND

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 V

MASHED AVOCADO, SUN DRIED TOMATO PESTO, FONTINA CHEESE, HERB BUTTER, SOURDOUGH 10

BRAISED SHORT RIB TACOS (2) GF

ANCHO CHILI BRAISED, ROASTED CORN SALSA, AVOCADO-TOMATILLO CREMA, SHAVED CABBAGE, QUESO COTIJA 11

FROM THE GARDEN

GRILLED CAULIFLOWER STEAK V

ORANGE GREMOLATA, ALEPPO PEPPER, PARMESAN 8

SPICY EDAMAME V

TOASTED GARLIC, LIME BUTTER, SAMBAL SOY SAUCE, MURRAY RIVER PINK SALT **OR** STEAMED WITH MURRY RIVER PINK SALK 6

GRILLED ASPARAGUS V

HERB SHALLOT COMPOUND BUTTER, MURRAY RIVER PINK SALT 8

GRILLED MUSHROOMS V

PICK OF THE SEASON JAPANESE MUSHROOMS GRILLED, PONZU BUTTER, GREEN ONION 9

SALADS

*ADD: TWO JUMBO BLUE PRAWNS OR FRESH FREE RANGE CHICKEN BREAST TO ANY SALAD 5

BURRATA CAPRESE V & GF - WITHOUT CROSTINI
HEIRLOOM TOMATO, BURRATA, ARUGULA PESTO, FRESH AVOCADO, AGED BALSAMIC 14

THE WEDGE

GEM LETTUCE, CANDIED BACON, GRAPE TOMATO, POINT REYES BLUE, SEVEN MINUTE EGG, CRISPY SHALLOTS, BUTTERMILK DRESSING 12

WILD MUSHROOMS & MIXED GREENS V

MIXED GREENS, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, CHILI-LIME PEPITÁS, SHERRY VINAIGRETTE, DRAKE'S FARM GOAT CHEESE CROSTINI 12

ARUGULA V

PARMESAN, WATERMELON RADISH, CITRUS-HONEY VINAIGRETTE 8

ENTRÉES

THE CHEESEBURGER & FRIES

BLACK ANGUS BEEF, BRAISED BACON, CARAMELIZED ONION MUSTARD, AGED WHITE CHEDDAR, CHIPOTLE SPREAD, HEIRLOOM TOMATO, ICEBERG LETTUCE, BRIOCHE BUN 16

BLUE PRAWN PASTA

JUMBO BLUE PRAWNS, LINGUINE, MEYER LEMON CRÈME FRAÎCHE, CAPERS, BROCCOLINI, MELTED GRAPE TOMATOS 21

PRIME RIBEYE & FRIES

12 OZ PRIME RIBEYE, HERB SHALLOT COMPOUND BUTTER, SHOESTRING FRIES, MURRAY RIVER PINK SALT 36

UNI PASTA

SANTA BARBARA SEA URCHIN, BUCATINI, DASHI, GREEN ONION, UNI BUTTER, ONSEN EGG, TOASTED GARLIC PANKO 22

BLACK ANGUS SHORT RIB

CABERNET BRAISED, ROASTED WILD MUSHROOMS, MELTED CHERRY TOMATO, MASCARPONE POLENTA, NATURAL JUS 22

FRESH UNA SALMON

MAPLE-DIJON GLAZED PAN ROASTED, CARAMELIZED BRUSSELS SPROUTS, CONCENTRATED ROMA TOMATO 21

SIDES

JALAPEÑO CHEESE TOAST

GARLIC, PARMESAN, PRAIRIE BREEZE CHEDDAR, FRESH PARSLEY 5

SHOESTRING FRIES

CHIPOLTLE RÉMOULADE 5 **/OR** PARMESAN, TRUFFLE 7

ZAC & CHEESE

PRAIRIE BREEZE CHEDDAR SAUCE, FRESH JALAPEÑO, APPLEWOOD SMOKED BACON, WHITE TRUFFLE OIL 8

GF = GLUTEN FREE V = VEGETARIAN