

SOUPS & SALADS

Maitake Miso Soup 5 yellow and red miso, house dashi broth, pan-roasted maitake mushroom, tofu, scallions

Salmon Chowder 9 grilled salmon, applewood bacon, Yukon Gold potatoes, corn, herb lemon oil, grilled bread

Wakame Seaweed Salad 5 marinated cucumber, ponzu

Chioggia Beet Salad 7 roasted beet "poke," white soy ponzu, avocado, radish, arugula, lemon, crispy quinoa

House Salad 7 shiitake mushroom, cucumber, tomato, edamame, daikon sprouts, miso dressing

SHAREABLES

Guaca-Poke* 13 original ahi poke, house guacamole, micro cilantro, house-made tortilla chips

Guac & Chips 10

Cabo Calamari 12 crispy calamari, fried lemon slices, Fresno chilies, chipotle aioli

Crab Cakes 14 panko-crusted hand-picked crab cakes, citrus aioli, Thai-style salad of mango, avocado, cherry tomato, radish, coconut crisps, baby arugula

Sticky Ribs 14 pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

Thai Coconut Shrimp 12 five-spice crispy shrimp, Thai sweet chili sauce

SUSHI ROLLS

Spicy Tuna* 10 serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

California Roll 10 hand-picked crab salad, avocado, cucumber, sesame seeds

Tempura Shrimp 11 avocado, shiso, daikon sprouts, sesame seeds, sweet soy glaze

Firecracker Salmon 12 tempura salmon, avocado, cucumber, daikon sprouts, crispy shallots, sriracha aioli

Rising Sun* 13 sesame-crusted ahi, tempura shrimp, avocado, ginger, cucumber, ponzu

VEGGIES TO SHARE

Thai Brussels 7

Turmeric-Tahini Cauliflower 7

Sautéed Baby Kale & Maitake Mushrooms 7

Grilled Broccolini 7

Mexican "Elote" Corn 7

Green Curry Veggies 7 over sushi rice

ON THE SIDE

Kimchi Fried Rice 7 sunny-side egg* +2

Crab Mashed Potatoes 9

Fries 7 sweet potato, seasoned or regular

Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

FISHBAR

CEVICHES tortilla chips, romaine spears

Baja Shrimp* 12 fresh lime, avocado, Fresno chilies, cilantro

Classic Ceviche* 12 Pacific rockfish, Mexican-style lime marinade, tomato, red onion, cilantro

Mixto Mexicano* 14 shrimp, scallop, crab, spicy cóctel sauce, avocado, cucumber, onion, cilantro

POKES wonton crisps, romaine spears

Original Ahi* 13 ahi tuna, sesame-soy marinade, sweet onion, red chili flakes

Salmon Avocado* 13 house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots

Citrus Kanpachi* 14 cubed sashimi-grade yellowtail, orange, yuzu, pomegranate, ginger, mint, crispy quinoa

Serrano Ahi* 13 ahi tuna, sweet onion, sriracha aioli, serrano chiles

SASHIMIS tataki-style, house ponzu

Seared Ahi* 13 sesame-crusted lightly-cured ahi tuna, ponzu, scallions, jalapeño, micro greens

Salmon Aburi* 14 lightly-torched, flash-cured salmon, wasabi aioli, cucumber-wakame, scallions, crispy salmon skin, ponzu

Kanpachi Crudo* 15 sashimi-grade yellowtail, avocado, watermelon radish, white soy ponzu, micro greens, crispy quinoa

SHELLFISH chilled cocktails

Shrimp Cocktail 14 house poached shrimp (6), yuzu cocktail sauce, wasabi aioli, watermelon radish, cucumber, lemon wedge, on ice

Crab "Louie" Cocktail 17 handpicked Dungeness and blue crab, avocado, cherry tomato, yuzu tobiko, chives, radish, house "Louie" dressing, lemon, romaine, Hawaiian toast points

Lobster Cocktail 19 tarragon-dill lobster salad, avocado, radish, chives, shredded romaine, Hawaiian toast points

BEER WINE & COCKTAILS



PLATTERS & TOWERS served with a variety of fresh veggie crudité, dips, housemade chips

Trio* 23 sampler of pokes and/or ceviches; choose 3

Trio Plus* 39 adds: shrimp cocktail and seared ahi tataki

Shellfish Sampler 49 share all 3 signature shellfish cocktails: lobster, crab "Louie" and shrimp; plus mixto Mexicano shellfish cóctel, guacamole

Going All In* 125 tower with all 7 pokes/ceviches, double shrimp cocktail, lobster cocktail, crab "Louie" cocktail, seared ahi tataki, beet "poke," wakame, guacamole

BOWLS & GREENS

Small 15 | Regular 18 | Double Protein Add 6

Sub Any Protein: any poke, salmon, seared ahi, chicken breast, skirt steak, grilled shrimp, crab salad, grilled tofu

Sub Any Base: brown rice-quinoa blend, brown rice, sushi rice, mixed organic greens, greens-quinoa blend, or ½ & ½

Japanese Wasabi | Original Ahi Poke* avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette

Base: ½ sushi rice, ½ mixed organic greens

WestCoast Style | Grilled Salmon* roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle

Base: ½ brown rice-quinoa blend, ½ mixed organic greens

Thai Green Curry | Grilled Salmon* sautéed eggplant, squash, red pepper, Thai-style salad, marinated cucumber, toasted coconut strips, house-made green curry sauce

Base: ½ sushi rice, ½ mixed organic greens

Hawaiian Teriyaki | Grilled Chicken Breast Rocky Jr® breast, grilled pineapple, stir fry of glazed shiitake mushrooms, broccoli and carrots, edamame, teriyaki sauce

Base: sushi rice

Mexican Grill | Seared Guajillo Shrimp citrus-guajillo adobo sauce, "elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema

Base: ½ brown rice, ½ mixed organic greens

Tataki-Style Salad | Seared Sesame Ahi* avocado, marinated cucumber, edamame, pickled ginger, daikon sprouts, sesame seeds, ponzu, soy-wasabi vinaigrette

Base: mixed organic greens

Citrus Miso Salad | Grilled Salmon glazed shiitake mushrooms, avocado, cherry tomatoes, edamame, crispy salmon skin, furikake, citrus-miso dressing, grilled lemon

Base: mixed organic greens

Asian Chimichurri Salad | Grilled Marinated Tofu (VEGAN) beet "poke," roasted cauliflower, avocado, cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing

Base: mixed organic greens with quinoa

POKE CHIRASHI* 23 trio of original ahi, salmon avocado and serrano ahi pokes, wakame seaweed salad, spicy cucumber banchan, warm sushi rice

KOREAN BBQ 23 skirt steak (6 oz) or glazed ribs, sunnyside egg, Thai Brussels sprouts, kimchi fried rice, spicy cucumber banchan, Korean BBQ sauce, sriracha aioli

TACOS black beans, choice of fries

2 taco platter 14 | 3 taco platter 18 mix & match

a la carte taco 6 with tortilla chips

Traditional Baja crispy Alaskan cod, cabbage, cilantro, avocado-tomatillo salsa, jalapeño tartar

Grilled Salmon guajillo glazed, guacamole, cabbage, cilantro, mango pico de gallo, lime crema

Pacific Rockfish spice-rubbed, cabbage, cilantro, avocado-tomatillo salsa, lime crema

Guajillo Shrimp citrus-guajillo adobo sauce, avocado, roasted pineapple, cabbage, lime crema

Spicy Chicken grilled Rocky Jr® breast, guacamole, cabbage, pico de gallo, chipotle aioli

Sriracha Steak grilled skirt steak, pickled carrot, cucumber, cabbage, cilantro, jalapeño, crispy shallots, sriracha aioli

FISH & CHIPS sesame slaw, choice of fries

Crispy Alaskan Cod 13 (2 pc) | 16 (3 pc) | 19 (4 pc)

Crab Cakes 17 3 panko-crusted crab cakes, jalapeño tartar, cocktail sauce

Mixed Catch 19 2 pc Alaskan cod, 1 crab cake, 3 Thai coconut shrimp, jalapeño tartar, cocktail sauce, Thai sweet chili sauce

SANDWICHES sesame slaw, choice of fries

California Style Salmon* 14 grilled salmon, avocado, tomato, greens, citrus aioli

Pollo Asado 13 Rocky Jr® chicken breast, citrus-guajillo adobo sauce, tomato, red onion, jalapeño tartar

Vietnamese Steak 15 marinated skirt steak, sliced serrano chilies, cilantro, pickled carrot, cucumber, sriracha aioli

LOBSTER ROLL 23 sesame slaw, choice of fries

tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll

*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | SF only: 5% surcharge added for SF employer mandates



CHECK OUT OUR FRESH CATCH ENTRÉES PICK A FISH | PICK A STYLE | PICK A SIDE