

Pacific Catch

WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

STARTERS

- Warm Edamame 5** sea salt
- Wakame Seaweed Salad 5** marinated cucumber, citrus ponzu
- House Salad 7** shiitake mushroom, cucumber, tomato, edamame, daikon sprouts, miso dressing
- Thai Brussels Sprouts 7** honey vinaigrette, crispy shallots
- Salmon Chowder 9** grilled salmon, applewood bacon, Yukon Gold potatoes, corn, herb lemon oil, grilled bread

SHAREABLES

- Guaca-Poke* 13** original ahi poke, house guacamole, micro cilantro, romaine spears, house tortilla chips
- Guacamole 10** avocado, lime, lemon, onions, serrano, cilantro, seasoning and tortilla chips
- Cabo Calamari 12** crispy calamari, lemon slices, Fresno chilies, chipotle aioli
- Thai Coconut Shrimp 12** five-spice crispy shrimp, Thai sweet chili sauce
- Korean Sticky Ribs 14** spicy cucumber banchan, sesame seeds, scallions

ON THE SIDE

- Mexican "Elote" Corn 7**
- Kimchi Fried Rice 7**
- Fries 7** sweet potato, seasoned or regular

BEER & WINE

on the back



FISHBAR

POKES

wonton crisps, romaine spears

- Original Ahi Poke* 13** ahi tuna, sesame-soy marinade, sweet onion, red chili flakes
- Salmon Avocado Poke* 13** house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots
- Serrano Ahi Poke* 13** ahi tuna, sweet onion, sriracha aioli, serrano chiles

Baja Shrimp Ceviche* 12 fresh lime, avocado, Fresno chilies, cilantro, romaine spears, tortilla chips

FISHBAR TRIO* 23

iced platter of 3 pokes and/or ceviche, served with fresh veggie crudites, dip and housemade chips

BOWLS & GREENS

Small 14 | Regular 18

Sub Any Protein: any poke, salmon, seared ahi, chicken breast, skirt steak, grilled shrimp, crab salad, grilled tofu
Double Protein: Add 5
Sub Any Grain or Green: brown rice-quinoa blend, brown rice, sushi rice, mixed organic greens, greens-quinoa blend

Wasabi Bowl | Original Ahi Poke* avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette, sushi rice, mixed organic greens

WestCoast Style | Grilled Fresh Salmon* roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa blend, mixed organic greens

Hawaiian Teriyaki | Grilled Chicken Rocky Jr® breast, glazed shiitake mushroom, carrots, grilled pineapple, edamame, crispy onions, sesame, teriyaki sauce, sushi rice

Korean BBQ | Grilled Skirt Steak* spicy cucumber banchan, pickled carrots, tamago, furikake, scallions, Korean BBQ sauce, sriracha aioli, brown rice

Mexican Grill | Grilled Chicken Rocky Jr® breast with citrus-guajillo glaze, "elote" corn, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, California escabeche, tomatillo dressing, lime crema, brown rice, mixed organic greens

Tataki-Style Salad | Seared Ahi* (try it with poke or crab salad) avocado, marinated cucumber, edamame, pickled ginger, pickled carrots, daikon sprouts, sesame seeds, soy-wasabi vinaigrette, mixed organic greens

Citrus Miso Salad | Grilled Salmon glazed shiitake mushrooms, avocado, cherry tomatoes, edamame, crispy salmon skin, sesame seeds, citrus-miso dressing, mixed organic greens

Asian Chimichurri Salad | Grilled Marinated Tofu roasted cauliflower, avocado, marinated cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing, mixed organic greens with quinoa (VEGAN)

POKE CHIRASHI* 23

a trio of original ahi, salmon avocado and serrano ahi pokes, wakame seaweed salad, spicy cucumber banchan, warm sushi rice

HANDHELDS

TACOS California escabeche, choice of fries
2 taco platter 14 | 3 taco platter 17 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, avocado, cabbage, cilantro, pico de gallo, lime crema

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

Guajillo Shrimp citrus-guajillo adobo shrimp, avocado, grilled pineapple, cabbage, lime crema

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

Grilled Steak marinated skirt steak, crispy onions, cabbage, cilantro, sriracha aioli, lime crema

FISH & CHIPS

sesame slaw, choice of fries

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

Thai Coconut Shrimp 16 five-spice crispy shrimp, Thai sweet chili sauce

Mixed Crispy Catch 19 2 pc Alaskan cod, 3 Thai coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce

SANDWICHES

sesame slaw, choice of fries

Wasabi Ahi* 14 seared ahi, avocado, daikon sprouts, pickled ginger, ginger-wasabi aioli

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

tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll, served with sesame slaw and choice of fries

MAINS

Fresh Grilled Salmon with Asian Herb Chimichurri 23 fresh herb and garlic marinade, Thai Brussels sprouts, crispy shallots, kimchi fried rice, scallions, furikake, sriracha aioli, grilled lemon

Striped Seabass with Citrus-Guajillo Adobo 25 roasted chili adobo sauce, Mexican "elote" corn, seasoned fries, escabeche, grilled lemon, lime crema

SUSTAINABLE SEAFOOD, THOUGHTFULLY SOURCED



*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
 gluten free menu available | 5% surcharge added to check for SF employer mandates