

Starters

Shareables

Cabo Calamari 13
crispy calamari, fried lemon slices, Fresno chilies, chipotle aioli

Coconut Shrimp 13
five-spice crispy shrimp, Thai sweet chili sauce

Sticky Ribs 15
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

Guaca-Poke* 15
original ahi poke, guacamole, micro cilantro, house-made tortilla chips

Guac & Chips 10
guacamole, micro cilantro, house-made tortilla chips

Veggies & Sides

Thai Brussels 8

Turmeric-Tahini Cauliflower 8

Miso-Butter Broccoli 8

Mexican "Elote" Corn on the cob 8

Kimchi Fried Rice 8
add sunnyside egg* +2

House Salad 7 miso dressing

Fries 7 sweet potato, furikake, seasoned or regular

Sushi Bar

Starts

Shiitake Miso Soup 5

Steamed Edamame Shells 5

Miso Side Salad 5

Wakame-Cucumber Salad 5

Sushi "Tacos"

3 tacos 13 | 1 taco 5
nigiri style, on nori seaweed squares

Seared Ahi*
sesame-crusted yellowfin tuna, avocado, wasabi aioli, soy-wasabi vinaigrette, daikon sprouts

Hawaiian Yellowtail*
kanpachi, avocado, citrus aioli, scallions, jalapeño relish

Spicy Salmon*
salmon, avocado, sriracha aioli, scallions, crispy shallots

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

Firecracker Salmon* 13
tempura salmon, avocado, cucumber, daikon sprouts, shallots, sriracha aioli

Rainbow Roll* 18
California roll inside, kanpachi, salmon and seared ahi sashimi outside, yuzu tobiko, ponzu, scallions

Taco Bar

with black beans, choice of fries or sub chips & salsa
2 taco platter 15 | 3 taco platter 19 | a la carte taco 6

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

Grilled Fish choice of sea bass or salmon, spice-rubbed, cabbage, cilantro, avocado-tomatillo salsa, lime crema

Cabo Shrimp crispy shrimp, avocado, cabbage, cilantro, pico de gallo, jalapeño tartar, tomatillo salsa, lime crema

Guajillo Shrimp grilled, citrus-guajillo sauce, avocado, grilled pineapple, cabbage, cilantro, tomatillo salsa, lime crema

Hot Fish crispy Alaskan cod, spicy sambal glaze, cabbage, pickled carrots, cilantro, jalapeño, sriracha aioli

Spicy Sriracha choice of grilled chicken or skirt steak, cabbage, pickled carrots, cilantro, jalapeño, crispy shallots, sriracha aioli

Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

Fish Bar

Pokes wonton chips

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

Kona Kanpachi* 13
Hawaiian yellowtail, ogo seaweed, Maui onions, white soy, ponzu, marinated cucumbers

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

Ceviches tortilla chips

Classic Sea Bass* 13 striped sea bass, lime marinade, avocado, red onion, cucumber, fresno chiles, cilantro

Lomi Lomi Salmon* 13
flash-cured salmon, tamari, lime, tomato, onion, cilantro, chiles

Baja Shrimp 13
fresh lime marinade, avocado, fresno chiles, cilantro

POKE & CEVICHE TRIO 23

sampler of pokes and ceviches, pick 3, wonton and/or tortilla chips

Burgers

Fish "Burgers"
signature sandwiches, black sesame bun, with sesame slaw

+3 add: choice of fries or miso side salad

Seared Ahi* 13
sushi-grade yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

Viet Hot Fish 13
crispy Alaskan cod, spicy sambal glaze, sliced serrano chiles, cilantro, pickled carrots, cucumbers, sriracha aioli

California Style Salmon* 13
grilled salmon, avocado, tomato, greens, citrus aioli

Wagyu Burger

sesame slaw

+3 add: choice of fries or miso side salad

WestCoast Cheeseburger* 13
6 oz natural Wagyu beef, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onions, citrus aioli, black sesame bun

Crispy Catch

Fish & Chips
sesame slaw, choice of fries

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

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

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

Alaska Cod
Green Rated
by Seafood Watch



Wild, Natural & Sustainable*

LOBSTER ROLL 19

sesame slaw

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

+3 add: choice of fries or miso side salad

Bowls and Greens

Small 16 | Regular 18 | Add double protein: (+ 6)

Sub Any Protein: original ahi poke, salmon, sea bass, chicken breast, skirt steak, grilled shrimp, grilled tofu, crab salad

Sub Any Base: brown rice-quinoa blend, brown rice, sushi rice, organic mixed greens 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 (VEGAN: SUB TOFU!) roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle | **Base:** ½ brown rice-quinoa blend, ½ mixed organic greens

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

Asian Chimichurri Salad | Grilled Sea Bass
roasted cauliflower, avocado, cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing
Base: mixed organic greens with quinoa blend

Hawaiian Teriyaki | Grilled Chicken
Rocky Jr® breast, grilled pineapple, stir fry of glazed shiitake mushrooms, broccoli, carrots, edamame, crispy shallots, sesame seeds, teriyaki sauce | **Base:** sushi rice

POKE CHIRASHI* 23 trio of pokes: original ahi, kona kanpachi and serrano ahi, wakame seaweed salad, spicy cucumber banchan, ogo seaweed, warm sushi rice

KOREAN BBQ* 23 *Steak or Ribs!* skirt steak (6 oz) or glazed ribs, sunny-side egg, Thai Brussels, kimchi fried rice, spicy cucumber banchan, Korean BBQ sauce, sriracha aioli

Fresh Catch

ENTREES

PICK A FISH

Kanpachi Yellowtail 28
Kona, Hawaii

Striped Sea Bass 27
Baja, Mexico

Salmon 25
BC, Canada

family style

Mixed Grill for two 59
Salmon (6oz), Kanpachi Yellowtail (6oz), Shrimp (6pc)

pick style, incl. side + pick 2 additional sides

Mixed Grill for four 99
Salmon (2pc), Kanpachi Yellowtail (2pc), Shrimp (12pc)

pick style, incl. side + pick 4 additional sides

PICK A STYLE

Includes one side!

Hawaiian Sea Salt
red Alaea salt and citrus oil with miso-butter broccoli

Asian Herb Chimichurri
fresh herb and garlic marinade with Thai Brussels

Golden Turmeric
fresh coconut-turmeric-tahini sauce, Fresno chiles, toasted almonds, fresh mint, with roasted cauliflower

Pescado Asado
citrus-guajillo adobo sauce with Mexican "elote" corn on the cob, tortillas

PICK A SIDE

Miso-Butter Broccoli
Turmeric-Tahini Cauliflower

Thai Brussels
Mexican "Elote" Corn on the cob

Kimchi Fried Rice
add sunny-side egg* +2

Brown Rice or Sushi Rice
House Salad

Fries
sweet potato, furikake, seasoned or regular

Good for you.
GOOD FOR THE OCEAN.



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*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
COVID-19 safety & sanitation surcharge 2% | SF only: 5% surcharge for COVID and SF employer mandates

Handcrafted Cocktails

TIKI BAR

Mai Tai 13 Flor de Caña silver rum, Lahaina dark rum, Wray & Nephew overproof rum, house-made "POG"

Painkiller 14 Bacardi Reserva Ocho aged rum, pineapple juice, orange juice, coconut cream, grated nutmeg

Spicy Pacific 13 Pearl vodka, fresh serrano chiles, passion fruit puree (or substitute reposado tequila!)

Coconut Mai Tai 14 Bacardi coconut rum, Cruzan Black Strap rum, coconut water, pineapple juice, citrus, orgeat, grilled pineapple, coconut chips

Tiki "Old Fashioned" 13 Zaya Gran Reserva aged rum, Orange Curacao, tiki bitters, charred pineapple, orange slice, on a rock

Caramelized Piña Colada 15 Bacardi coconut and silver rums, Zaya Gran Reserva rum float, Liquid Alchemist coconut, caramelized pineapple puree, grilled pineapple, brandied cherry, crushed ice

Margarita Bar

Agave Margarita 12 Lunazul reposado tequila, agave nectar, lime juice, half salted rim

Blood Orange Margarita 13 Lunazul reposado tequila, blood orange, fresh squeezed lime, agave nectar

Jala-Piña Margarita 13 Tanteo jalapeño-infused tequila, caramelized pineapple puree, lime, agave, jalapeño slice, grilled pineapple, jalapeño-salt half rim

Guava-rita 13 Cazadores reposado tequila, guava puree, agave nectar, fresh lime

PITCHERS TO SHARE

equals 5 servings
Agave Margarita 45
Classic Mai Tai 45
Lemongrass Mojito 48

Twisted Classics

Island Mule 12 Pearl craft vodka, passion fruit, ginger beer, tiki bitters, lime

Lemongrass Mojito 13 house-infused lemongrass Flor de Caña rum, fresh mint, lemongrass, raw sugar, lime (also available as a traditional mojito)

"Manhattan" of the West 14 High West double rye, Carpano Antica vermouth, Domaine de Canton ginger liqueur, orange bitters, candied ginger, orange peel, served up

Pacific Bloody Mary 14 Tito's Handmade vodka, Top Hat craft Bloody Mary mix, poached shrimp, olive, pickled onion, lime, half chili-salt rim

Yuzu Pisco Sour 14 Barsol pisco, egg whites, yuzu, lemon juice, lime juice, Angostura bitters

Non-Alcoholic

Tropical Iced Tea (unsweetened) 3.25

Thai Iced Tea (sweet & creamy) 4

Hawai'i Volcanic Water (pH 8.0) sparkling or still 6.5

Fountain Soda 3.25

Sparkling Agave Lemonade 3.5

Blood Orange Lemonade 4

Fresh Mint & Lime "Nojito" 4.5

Arnold Palmer (Iced Tea & Lemonade) 4

Juice Selection 3.5

Kids

for little Ocean Lovers
with broccoli, fruit

Kids Teriyaki Bowl 9 choose your grilled protein (salmon, chicken, shrimp, steak) over sushi rice or brown rice

Chicken Strips 9 2 pieces, choice of regular or sweet potato fries

Mexi Grill Bowl 9 choose your grilled protein (chicken, steak, shrimp, salmon), white rice, black beans, cotija cheese, tortilla chips & tomatillo salsa

Fish & Chips 9 2 pieces, choice of regular or sweet potato fries

Thai Coconut Shrimp 9 3 pieces, choice of regular or sweet potato fries

Kids California Roll 9 hand-picked crab salad, avocado, sesame seeds

Kids Avocado Roll 6 avocado, sesame seeds

Coffee/Tea

Equator Coffee Press Pot 5 | 8

Mighty Leaf Teas (pot) 4

Dessert

Crispy Dulce de Leche "Spring Roll" 9 cheesecake filling, vanilla ice cream, caramel sauce

Mochi Fondue 9 vanilla, chocolate and coffee mochi balls, chocolate dipping sauce

Hula Brownie Sundae 9 brownie, hula coconut-macadamia cookie crumble gelato, hot fudge, coconut crisps, macadamia nuts

Scoop of Ice Cream 5 hula coconut-macadamia cookie crumble gelato

Beer

On Tap

	16 oz	20 oz
Golden Road Mango Wheat (CA) 4.0%	7	8.5
Drakes Flyaway Pilsner (CA) 4.5%	7	8.5
Maui Bikini Blonde Lager (HI) 4.8%	7	8.5
Sapporo Lager (JPN) 4.9%	7	8.5
Deschutes Mirror Pond Pale Ale (OR) 5.0%	7	8.5
Altamont Maui Wauai IPA (CA) 6.5%	7	8.5
Ballast Point Sculpin IPA (CA) 7.0%	7	8.5
Seasonal Release		

Bottles

	12 oz	16 oz	20 oz
Kirin Light (JPN) 3.2%		6	
Corona Lager (MEX) 4.6%		5.5	
Tiger Beer Pilsner (SGP) 5%		6	
Alaskan Amber Ale (AK) 5.3%		6.5	
Sierra Nevada Pale Ale (CA) 5.6%		6	
Lagunitas IPA (CA) 6.2%		6.5	
Deschutes Obsidian Stout (OR) 6.4%		7.5	

Cans

	12 oz	16 oz	20 oz
Maui Brewing Company (HI)			
Pineapple Mana Wheat 5.5%		6.5	
Coconut Porter 6.0%		7.5	
Big Swell IPA 6.8%		7	
Golden State Cider (CA) 6.3%		8	
Surreal Brewing Co. Red IPA N/A (CA) 0.5%		5.5	

White Claw Assorted Flavors 5.0% 5

White Wines

Crisp & Refreshing (light)

Kung Fu Girl Riesling '18 (Columbia Vly, WA)	9	13	34
Hayes Ranch Pinot Grigio '19 (Livermore)	9	13	34
A to Z Pinot Gris '19 (Oregon)			34
Acha Albariño '17 (Lodi)			36
Whitehaven Sauvignon Blanc '19 (Marlborough, NZ)	11	16	42

Soft & Mellow (medium)

Bernardus Sauvignon Blanc '18 (Arroyo Seco)			32
Kunde Sauvignon Blanc '19 (Sonoma)	9	13	34
Kim Crawford "Unoaked" Chardonnay '18 (New Zealand)	9	13	34
Souverain Chardonnay '18 (Sonoma)	10	14	38
Cline Viognier '19 (Napa)	10	14	38
Black Stallion Sauvignon Blanc '19 (Napa)	11	16	40

*Vintages are subject to change

Rich & Luscious (full)

Kenwood Chardonnay '18 (Sonoma)			34
Ferrari Carano Fume Blanc '19 (Sonoma)	10	14	38
Girard Chardonnay '18 (Napa)			44
Honig Sauvignon Blanc '19 (Napa)	12	17	44
Rodney Strong Chardonnay '17 (Sonoma)	12	17	46
Hess Collection Chardonnay '18 (Napa)	14	19	52
Panthera Chardonnay '17 (Napa)			66

Sparkling Wines

Kenwood Cuvée Brut (Lodi)	10		36
Gloria Ferrer Carneros Cuvée (Sonoma)	12		44
Roederer Estate Brut (Anderson Valley)			49
Roederer Estate L'Ermitage Brut '13 Tête de Cuvée (Anderson Valley)			99

Rosé Wine

Martin Ray '18 (Sonoma)	9	13	34
Diora Rose '19 (Monterey)	10	14	38

Red Wines

Juicy & Fruit-filled (light)

Vina Calina Cabernet Sauvignon '18 (Central Valle, CH)	9	13	34
Castle Rock Pinot Noir '18 (Central Coast)	10	14	38
Casa Smith Barbera '17 (Wahluke Slope, WA)			42
The Calling Pinot Noir '17 (Sonoma)			48

Smooth & Supple (medium)

Ravenswood "Old Vine" Zinfandel '17 (Lodi)			36
Z Alexander Pinot Noir '18 (Napa, Sonoma)	10	14	38
Clos de Los Siete Malbec '17 (Mendoza, ARG)	11	15	40

*Vintages are subject to change

Sake

Bottles

Shimizu-No-Mai (JPN) 300 ml			
Pure Junmai	19		
Pure Dawn Junmai Ginjo	24		
Pure Snow Nigori	19		
Momokawa "Organic" (OR) 750 ml Junmai Ginjo			44

Coppola Cabernet Sauvignon '16 (Sonoma)

Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills)	14	19	52
Joseph Carr Cabernet Sauvignon '17 (Paso Robles)			48
Rutherford Ranch Cabernet Sauvignon '16 (Napa)			52
Patz & Hall Pinot Noir '17 (Napa)			66

Big & Bold (FULL)

Napa Cellars Merlot '18 (Napa)	12	17	46
Rabble Tempranillo '17 (Paso Robles)			48
Katherine Goldschmidt Cabernet Sauvignon '18 (Alexander Valley)	14	19	52
Mt. Veeder Cabernet Sauvignon '17 (Napa)			66

Pacific Catch
WESTCOAST FISH HOUSE