

Starters

Shareables

Cabo Calamari 13
crispy calamari, fried lemon slices, Fresno chiles, 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

Pepita-Pesto Cauliflower 8

Miso-Butter Broccoli 8

Mexican "Elote" Corn on the cob 8

Kimchi Fried Rice 8
add sunnyside egg* +2

House Salad miso dressing 7

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 Rolls

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

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

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

Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

Fish Bar

Pokes & Ceviches

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

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

Serrano Ahi Poke* 13
ahi tuna, sweet onion, sriracha aioli, serrano chilies, wonton chips

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

Baja Shrimp Ceviche* 13
fresh lime marinade, avocado, Fresno chiles, cilantro

POKE & CEVICHE TRIO 23
sampler of pokes and ceviches, pick 3, wonton chips, tortilla chips

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

Sub Any Protein: original ahi poke, salmon, 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 1/2 & 1/2

Japanese Wasabi | Original Ahi Poke*
avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette | **Base:** 1/2 sushi rice, 1/2 mixed organic greens

Westcoast Style | Grilled Salmon (VEGAN: SUB TOFU!) roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle | **Base:** 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

Mexican Grill | Seared Guajillo Shrimp
citrus-guajillo adobo sauce, "elote" corn, California escabeche, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema | **Base:** 1/2 brown rice, 1/2 mixed organic greens

Bowls and Greens

Asian Chimichurri Salad | Grilled Salmon
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, warm sushi rice

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

BEVERAGE, KIDS & DESSERT MENU ON THE BACKSIDE

Taco Bar

with California escabeche, 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

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

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 chilies, 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

Fresh Catch ENTREES

PICK A FISH

Kanpachi Yellowtail 28
Kona, Hawaii

Salmon 20
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 broccolini

Asian Herb Chimichurri
fresh herb and garlic marinade with Thai Brussels

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

PICK A SIDE

Thai Brussels

Miso-Butter Broccolini

Pepito-Pesto Cauliflower

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.



SCAN TO SEE MENU ONLINE



*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

White Wines

Crisp & Refreshing (light)

Kung Fu Girl Riesling '16 (Columbia Vly, WA) 9 13 34

Hayes Ranch Pinot Grigio '18 (Livermore) 9 13 34

Whitehaven Sauvignon Blanc '19 (Marlborough, NZ) 11 16 42

Soft & Mellow (medium)

Kunde Sauvignon Blanc '18 (Sonoma) 9 13 34

Kim Crawford "Unoaked" Chardonnay '17 (New Zealand) 9 13 34

Souverain Chardonnay '17 (Sonoma) 10 14 38

Fess Parker Viognier '17 (Santa Barbara) 11 16 40

Honig Sauvignon Blanc '18 (Napa) 11 16 40

Rich & Luscious (full)

Rodney Strong Chardonnay '17 (Sonoma) 12 17 46

*Vintages are subject to change

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

The Calling Pinot Noir '17 (Sonoma) 48

Smooth & Supple (medium)

Ravenswood "Old Vine" Zinfandel '16 (Lodi) 36

Lincourt "Lindsay's" Pinot Noir '16 (Santa Rita Hills) 14 19 52

Joseph Carr Cabernet Sauvignon '17 (Paso Robles) 48

*Vintages are subject to change

Sake

Bottles

Shimizu-No-Mai (JPN) 300 ml Pure Junmai 24

Beer

Bottles

Kirin Light Lager (JPN) 3.2% 12 oz 6
 Corona Lager (MEX) 4.6% 5.5
 Sapporo Lager 20oz (JPN) 4.9% 9
 Lagunitas IPA (CA) 6.2% 6.5

Cans

Maui Brewing Company (HI) 12 oz
 Coconut Porter 6.0% 7.5
 Big Swell IPA 6.8% 7
 Golden State Cider (CA) 6.3% 8
 Ballast Point Sculpin IPA (CA) 7.3% 8
 Surreal Brewing Co. Red IPA N/A (CA) 0.5% 5.5

White Claw

Assorted Flavors 5% 5

Cocktails

Mai Tai Punch

Sabe Gold, house made POG, Orgeat 10

Agave Margarita

Sabe Blanco, agave nectar, lime juice, half salted rim 10

Guava-rita

Sabe Blanco, Guava puree, agave syrup, fresh lime 10

Non-Alcoholic

Coke, Diet Coke or Sprite Can 3.25

Coconut Water 5

Tropical Iced Tea (unsweetened) 3.5

Thai Iced Tea (sweet & creamy) 4

Arnold Palmer (Iced Tea & Lemonade) 4

Sparkling Agave Lemonade 4

Hawai'i Volcanic Still Water 6.5

Hawai'i Volcanic Sparkling 6.5

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

Scoop of Ice Cream - vanilla or hula pie gelato 5



Kids

for little Ocean Lovers

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

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

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

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

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

Kids Avocado Roll 6 avocado, cucumber, sesame seeds, broccoli, fruit

Collect *points* for every order!

Become a Rewards member and you're instantly part of the family!



Scan code to sign up



Sign up online



Free sign-up reward



Earn 1 PT for every \$1 spent



Get a free birthday gift

Earn points to get free food and drinks, a free Birthday gift, regular Surprise rewards, free entry to member-only contests and personalized offers! You even get a free gift on sign-up!

Go to pacificcatch.com/signup to sign up or scan QR code above.



Try our *New!* online ordering!

Go to pacificcatch.com/order

Pacific Catch WESTCOAST FISH HOUSE