

STARTERS

SOUPS

Shiitake Miso Soup 5 yellow and red miso, house dashi broth, shiitake mushrooms, tofu, scallions

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

SALADS

Thai Salad 7 mango, avocado, cherry tomato, radish, coconut crisps, baby arugula, spicy vinaigrette

House Salad 7 shiitake mushrooms, cucumber, tomato, edamame, daikon sprouts, mixed organic greens, miso dressing

Crab Cake Salad 15 panko crusted crab cakes, citrus aioli, over Thai-style salad of mango, avocado, cherry tomato, radish, coconut crisps, arugula

Crab "Louie" Salad 18 hand-picked Dungeness and blue crab, avocado, cherry tomato, yuzu tobiko, chives, radish, lemon, romaine, citrus vinaigrette, house "Louie" dressing, Hawaiian toast point croutons

Combo "Louie" +6 adds: poached jumbo shrimp (3), spicy cocktail sauce

POKES & CEVICHE

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

Salmon Avocado Poke* 13 house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots, wonton chips, romaine spears

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

Baja Shrimp Ceviche* 13 fresh lime, avocado, Fresno chilies, cilantro, tortilla chips, romaine spears

Yellowtail Poke-Ceviche* 14 Hawaiian Kanpachi, orange, yuzu-chili kosho, ginger, mint, pomegranate, crispy quinoa, wonton chips, romaine spears

SHAREABLES

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

Seared Ahi Tataki* 12 sesame-crusted, lightly-cured ahi tuna, ponzu, scallions, jalapeño, micro greens

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

Guaca-Poke* 14 original ahi poke, house-made guacamole, micro cilantro, tortilla chips, romaine spears
Guac & Chips 10

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

SUSTAINABLE SEAFOOD
THOUGHTFULLY SOURCED



Pacific Catch WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

SUSHI BAR

SUSHI "TACOS"

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

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

Hawaiian Yellowtail* kanpachi, avocado, citrus aioli, scallion-jalapeño relish

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

CLASSIC 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

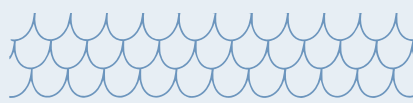
Tempura Shrimp 13 avocado, shiso, daikon sprouts, sesame seeds, sweet soy glaze

SPECIALTY ROLLS

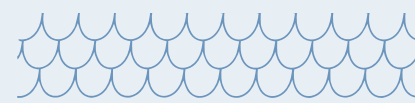
Firecracker Salmon 14 tempura salmon, avocado, cucumber, daikon sprouts, crispy shallots, sriracha aioli

Rising Sun* 15 sesame-crusted ahi, tempura shrimp, avocado, ginger, cucumber, ponzu

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



FishBar



WESTCOAST OYSTERS

half dozen 18 | dozen 33
fresh shucked oysters* of the day, sake mignonette, spicy cocktail sauce, lemon

SHRIMP COCKTAIL

half dozen 14 | dozen 25
house poached jumbo shrimp on ice, spicy cocktail sauce, wasabi aioli, watermelon radish, cucumber, pickled ginger

PLATTERS

on ice with chips, romaine spears, veggies, dips, sauces

Poke & Ceviche Trio* 23 sampler of pokes and ceviches; choose three

Trio Plus* 39 trio of pokes and ceviches, PLUS half dozen shrimp and seared ahi tataki

FishBar Sampler* 55 trio of pokes and ceviches, half dozen shrimp, seared ahi tataki, PLUS half dozen oysters

Shellfish Sampler* 75 dozen oysters, half dozen shrimp, crab "Louie" cocktail, lobster cocktail

TOWER Going All In* 125 dozen oysters, dozen shrimp, three pokes, two ceviches, lobster cocktail, crab "Louie" cocktail, seared ahi tataki

BOWLS & GREENS

Small 16 | 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 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, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema

Base: 1/2 brown rice, 1/2 mixed organic greens

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

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

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

Base: mixed organic greens

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

Base: 1/2 sushi rice, 1/2 mixed organic greens

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

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

HANDHELDS

TACOS black beans, choice of fries

2 taco platter 15 | 3 taco platter 18
mix & match tacos

a la carte taco 6 with tortilla chips

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

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

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

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

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

Sriracha Steak grilled skirt steak, cabbage, cucumbers, pickled carrots, cilantro, jalapeño, crispy shallots, sriracha aioli

FISH "BURGERS" sesame slaw, choice of fries
signature seafood sandwiches, black sesame bun

Seared Ahi* 16 sushi-grade yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

Viet Hot Fish 16 crispy Alaskan cod, spicy Sambal glaze, sliced serrano chilies, cilantro, pickled carrots, cucumbers, sriracha aioli

California Style Salmon* 15 grilled salmon, avocado, tomato, greens, citrus aioli

WAGYU BURGERS sesame slaw, choice of fries
6 oz natural Wagyu beef, cooked medium (pink inside), black sesame bun

WestCoast Cheeseburger* 16 white cheddar, tomato, baby arugula, pickled onions, citrus aioli

Korean Burger* 18 sunny-side egg*, grilled onions, spicy cucumber banchan, romaine, sriracha aioli, gochujang ketchup

FISH & CHIPS sesame slaw, choice of fries

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

Crab Cakes 18 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

LOBSTER ROLL 23 sesame slaw, choice of fries
tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll

SIDES

Thai Brussels 8
Mexican "Elote" Corn 8
Turmeric-Tahini Cauliflower 8

Miso-Butter Broccolini 8
Blistered Shishito Peppers 8
Crab Mashed Potatoes 9

Kimchi Fried Rice 8 sunny-side egg* +2
Fries 7 sweet potato, furikake, seasoned or regular

*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 | Palo Alto only: 2% back-of-house service charge