

# 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, mixed organic greens, miso dressing
- Thai Brussels Sprouts** 8 honey vinaigrette, crispy shallots
- Salmon Chowder** 9 grilled salmon, applewood bacon, Yukon Gold potatoes, corn, herb lemon oil, grilled bread

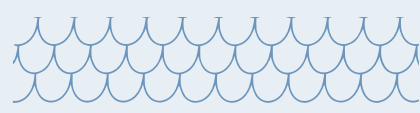
## SHAREABLES

- Guaca-Poke\*** 14 original ahi poke, house guacamole, micro cilantro, house tortilla chips, romaine spears
- Guac & Chips** 10 avocado, lime, lemon, onions, serrano, cilantro, seasoning, house tortilla chips
- Cabo Calamari** 13 crispy calamari, lemon slices, Fresno chilies, chipotle aioli
- Thai 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

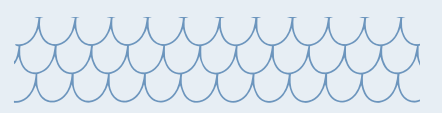
## ON THE SIDE

- Mexican “Elote” Corn** 8
- Kimchi Fried Rice** 8 sunny-side egg\* +2
- Fries** 7 sweet potato, seasoned or regular
- Thai Brussels Sprouts** 8
- Miso-Butter Broccoli** 8

SUSTAINABLE SEAFOOD  
THOUGHTFULLY SOURCED



## FishBar



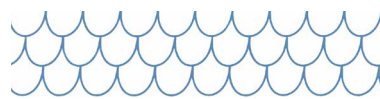
## POKES & CEVICHEs

- 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

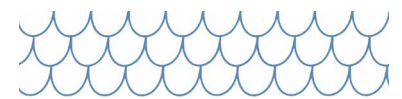
## FISHBAR TRIO\*

 23

iced platter of 3 pokes and/or ceviche, served with chips, romaine spears, veggies, dips and sauces



## BOWLS & GREENS



Small 16 | Regular 18 | Double Protein Add 6

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

Sub Any Grain or Green: 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, sushi rice  
**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

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

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

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

**Tataki-Style Salad | Seared Ahi\*** avocado, marinated cucumber, edamame, pickled ginger, daikon sprouts, sesame seeds, soy-wasabi vinaigrette  
**Base:** mixed organic greens

**Citrus Miso Salad | Grilled Salmon** shiitake mushrooms, avocado, cherry tomatoes, edamame, crispy salmon skin, sesame seeds, citrus-miso dressing, grilled lemon  
**Base:** 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

## TACOS

 California escabeche, 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** citrus-guajillo adobo 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

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

## WAGYU & FISH BURGERS

 sesame slaw, choice of fries, black sesame bun

**WestCoast Cheeseburger\*** 16 6 oz natural Wagyu beef-cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onions, citrus aioli

**Korean Burger\*** 18 6 oz natural Wagyu beef-cooked medium (pink inside), sunny-side egg, grilled onions, spicy cucumber banchan, romaine, sriracha aioli, gochujang ketchup

**Seared Ahi Poke\*** 18 house-made seasoned tuna burger-seared pink, avocado, pickled ginger, daikon sprouts, romaine, wasabi aioli

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

## SANDWICHES

 sesame slaw, choice of fries

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

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

## LOBSTER ROLL

 23 sesame slaw, choice of fries

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

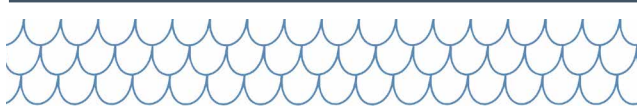
## FISH & CHIPS

 sesame slaw, choice of fries

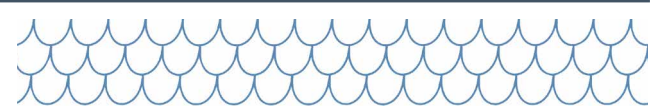
**Crispy Alaskan Cod** 13 (2 pc) | 16 (3 pc) | 19 (4 pc)

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

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



## FRESH CATCH MENU



### PICK A FISH

- Striped Sea Bass** (Baja California) 27
- Salmon** (British Columbia) 25

### PICK A STYLE

- Hawaiian Sea Salt** red Alaea salt and citrus oil with miso-butter broccolini
- Asian Herb Chimichurri** fresh herb and garlic marinade with Thai Brussels

### PICK A SIDE

- Thai Brussels Sprouts**
- Mexican “Elote” Corn**
- Miso-Butter Broccolini**

**Kimchi Fried Rice** add sunny-side egg\* +2

**Fries** sweet potato, seasoned, furikake 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  
gluten free menu available | 5% surcharge added to check for SF employer mandates