



## FLYING FISH OYSTER HAPPY HOUR

**\$1 FRESH OYSTERS\* ON THE HALF SHELL**  
Selection subject to change. Minimum 6 oysters per order/limit 2 dozen per person

**88¢ LARGE GREEN MUSSELS\* ON THE HALF SHELL**  
Miso Vinaigrette, Wasabi Cream. Minimum 6 mussels per order/limit 2 dozen per person

**\$1.75 SASHIMI SCALLOPS\* ON THE HALF SHELL**  
Miso Vinaigrette, Wasabi Cream. Minimum 6 scallops per order/limit 2 dozen per person

**\$4**  
STEAMED EDAMAME  
Sea salt

TORTILLA CHIPS  
Guacamole and salsa

TRUFFLE POPCORN  
Truffle sea salt, truffle oil, butter

BREAD AND OLIVES  
Lemongrass, orange, rosemary marinated  
nicoise and picholine olives served with french baguette

**\$6**  
TRUFFLE FRIES      SPICY TOFU PLATE  
French truffle sea salt      Sriracha aioli, carrot daikon salad

CAESAR SALAD  
Crostini, parmesan, caesar dressing

OVEN ROASTED BRUSSEL SPROUTS  
Crispy bacon bits, shallots, parmesan cheese

POPCORN CHICKEN  
Buttermilk marinated chicken, spicy chili dipping sauce

CHEF'S CHOICE BREAD PUDDING  
Served warm with whipped cream

**\$9**  
TWO 100% KOBE BEEF SLIDERS\*  
American Kobe beef, Beecher's Flagship cheddar  
romaine, pickle, red onion

TWO ADOBO PORK SLIDERS  
Spicy shredded adobo pork, garlic aioli, coleslaw

TWO SMOKED SALMON SLIDERS  
Wasabi aioli, coleslaw

FISH & CHIP SNACKER  
Beer battered true cod, coleslaw,  
hand cut fries, tartar sauce

HONEY MISO CRISPY WINGS  
Deep fried, zesty honey miso sauce

## DRINK SPECIALS

**\$4** DRAFT BEER  
Shock Top – Belgian White  
Goose Island – IPA

**\$6** WINES BY THE GLASS  
Red blend, Malbec, Pinot Grigio, Chardonnay,  
Sparkling or Rosé

**\$5** HOUSE WELL DRINKS

**\$6** VODKA OR GIN MARTINI

**\$7** MARGARITA, MANHATTAN, OLD FASHION

**\$7** TODAY'S SPECIAL MARTINI

**\$10**  
COCONUT CURRY MUSSELS gf  
Coconut red curry, fresh herbs

SEAFOOD POT PIE  
Clams, mussels, fresh fish trio, pastry topping

TWO FRESH FISH TACOS gf  
Fish trio, pico de gallo, cilantro cream, fresh corn tortillas

STEAMED MANILA CLAMS  
Shallot butter white wine broth, fennel, fresh herbs

AHI TUNA POKE\*  
Sesame wonton chips, cucumber, avocado, scallions  
spicy tobiko sauce, macadamia nuts

LEMONGRASS SHRIMP SKEWER  
Cucumber and macadamia nut slaw

CRISPY CALAMARI  
Honey jalapeno mayonnaise, cilantro oil

SMOKED SALMON RAGOON  
Cream cheese, chives, lemon zest, Sesame soy ginger sauce

## FLYING FISH SIGNATURE

**OYSTERS SHOOTERS\***  
Fresh pacific oysters, cocktail sauce,  
horseradish, fresh lime, tequila, salt.  
5 Shots/ \$12.50

**FRIED WHOLE ROCKFISH gf**  
Rice papers, fresh herbs, carrot daikon salad,  
pineapple anchovy dipping sauce  
Early Happy Hour      \$14 per pound  
Late Happy Hour & Sundays      \$12 per pound

**SALT&PEPPER DUNGENESS CRAB**  
Sesame noodles, carrot daikon salad,  
chili lime dipping sauce      \$28 per pound

## Happy Hour Times

### Monday thru Saturday

3:00 pm to 6 pm and 8:30 pm to close

**Sunday all day**      3:00 pm to close

20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.  
\*Consuming raw or undercooked seafood, shellfish, meats and eggs may increase your risk of food-borne illness.