

FAVORITES

COCONUT CURRY MUSSELS gf Coconut red curry, fresh herbs 10

STEAMED MANILA CLAMS gf

Shallot butter white wine broth fennel, fresh herbs
10

LEMONGRASS SHRIMP

Cucumber and macadamia nut slaw 12

CRISPY CALAMARI

Honey jalapeno mayonnaise, cilantro oil 12

FRESH FISH TACOS gf

Fish trio, pickled onion, guacamole charred tomato salsa fresh corn tortillas

SOUP & SALAD

FLYING FISH CHOWDER

Mussels and clams, grilled bread 8 bowl / 5 cup

SIGNATURE CAESAR SALAD

Crostini, parmesan, caesar dressing

9

HOUSE SALAD

Tomatoes, greek olives, field greens shaved parmesan, garlic croutons
Balsamic vinaigrette

9

BEET SALAD gf

Fire roasted organic red beets blue cheese, mixed greens orange shallot vinaigrette 14

ADD ON TO ANY SALAD:

STEELHEAD FILET + 10

CHICKEN BREAST + 8
PRAWN SKEWER + 6

SANDWICHES

Sandwiches served on Macrina bread rolls with hand cut fries, coleslaw or house salad.

SALMON BURGER

Carrot, daikon, field greens, tomatoes onions, wasabi aioli

14

GRILLED KOBE BEEF BURGER*

White cheddar, tomato jam, red onions, pickles, butter lettuce, garlic aioli 14

Add: Bacon + 2 / Mushrooms + 2 / Avocado + 2

CRISPY BUFFALO CHICKEN SANDWICH

Dill spread, caramelized onions, tomato sweet and spicy buffalo sauce

12

ADOBO PORK SANDWICH

Pineapple pickled red onion, romaine lettuce dill pickles, garlic aioli

12

ADD TO ANY SANDWICH:

CAESAR SALAD + 3 CUP OF SOUP + 3

LUNCH PLATES

FRESH COLUMBIA RIVER STEELHEAD* gf

Cilantro jasmine rice, cucumber macadamia nut slaw mango scallion vinaigrette

17

GRILLED FRESH ALBACORE TUNA*

Edamame shitake mushroom risotto, baby bok choy lemongrass butter sauce

17

FISH & CHIPS

Chipotle beer battered true cod, coleslaw hand cut fries, tartar sauce

15

AHI TUNA POKE BOWL*

Steamed Rice, Cucumber, Avocado, Scallions, Cilantro Sesame Seaweed Salad, Spicy Tobiko Sauce

15

FLYING FISH COBB SALAD

Chopped chicken, bacon, egg, cherry tomatoes blue cheese, romaine, creamy dill dressing 15

ASIAN SESAME SALAD
GRILLED CHICKEN OR LEMON GRASS SHRIMP

Onion, cabbage, cilantro, scallions, carrots light sesame vinaigrette

14

SALT & PEPPER DUNGENESS CRAB

Carrot daikon salad, sesame soba noodles, chili lime dipping sauce One Pound 28 / Two Pounds 55

VEGETARIAN OPTIONS

GREEN CURRY TOFU gf

Lightly fried tofu, coconut green curry seasonal vegetables, jasmine rice 12

CILANTRO RICE & VEGETABLES

Cilantro jasmine rice, cucumber macadamia nut slaw, mango scallion vinaigrette 12

EDAMAME SHITAKE MUSHROOM RISOTTO

Edamame and shitake mushrooms baby bok choy, green beans lemongrass butter sauce 12

ADDITIONAL SIDES ORDERS

BROCCOLI	6
SAUTÉED GREEN BEANS	6
GRILLED SHRIMP	6
HAND CUT FRIES	6
RISOTTO	6
BABY BOK CHOY	4

BEVERAGES

PELLEGRINO	5/8
FRENCH PRESS COFFEE (Caffe Vitta)	5/8
HOT TEA (Mighty Leaf) Green/Black/Mint/Ginger/Chamom	5 ile
JUICE Orange/Pineapple/Tomato/Cranbe	4 rry
COKE, DIET, SPRITE, ICED TEA	3
LEMONADE, GINGER ALE, ROOT BEI	ER 4
MILK	3
LIMONATA / ARANCIATA	4

PRIVATE DINING & CATERING

Our private dining room can accommodate groups of different sizes in different formats, perfect for a variety of intimate or business gatherings. We also offer catering services for both lunch and dinner events, on or off site. So whether it's a cocktail reception, corporate luncheon, rehearsal dinner or holiday party, our dedicated team is on hand to assist in carefully planning your next event.

To inquire or book, please contact our events managers Kim Garvin and Alba Barrera: 206 728 8595 / privatedining@flyingfishseattle.com