



FRESH FISH TACOS gf

Fish trio, pickled onion, guacamole
charred tomato salsa
fresh corn tortillas
18

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

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

ADD ON TO ANY SALAD:

STEELHEAD FILET + 10

CHICKEN BREAST + 8

PRAWN SKEWER + 6

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,
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

SANDWICHES

*Sandwiches served on brioche 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, coleslaw
dill pickles, garlic aioli
12

ADD TO ANY SANDWICH:

CAESAR SALAD + 3 CUP OF SOUP + 3

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	5/8
CAFFE VITTA	
HOT TEA (Mighty Leaf)	5
Green/Black/Mint/Ginger/Chamomile	
JUICE	4
Orange/Pineapple/Tomato/Cranberry	
PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST, GINGER ALE, ROOT BEER	3.25
ICED TEA	3
LEMONADE	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 about or book the private dining room, please contact us at 206 728 8595 or privatedining@flyingfishseattle.com

gf: Prepared gluten-free // Please also communicate food allergies and dietary restrictions to your server.

*Consuming raw or undercooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.

20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.