



SMALL PLATES

COCONUT CURRY MUSSELS gf
Coconut red curry, fresh herbs
12

STEAMED MANILA CLAMS gf
Shallot butter white wine broth
fennel, fresh herbs
12

LEMONGRASS SHRIMP gf
Cucumber and macadamia nut slaw
12

AHI TUNA POKE*
Sesame wonton chips, cucumber, avocado
scallions, spicy tobiko sauce, togarashi
15

CRISPY CALAMARI
Honey jalapeno mayonnaise, cilantro oil
12

MARINATED CRISPY WHITEFISH
Coconut green curry, carrot daikon salad
11

SOUP & SALAD

FLYING FISH CHOWDER
Mussels and clams, grilled bread
8

PEAR SALAD
Port-wine poached pears, frisee
radicchio, candied pecans, manchego
roasted shallot vinaigrette
14

FLYING FISH HOUSE SALAD
Tomatoes, greek olives, mixed greens
shaved parmesan, garlic croutons
balsamic vinaigrette
9

ORGANIC BEET SALAD
Fire roasted red beets, blue cheese
mixed greens, orange shallot vinaigrette
13

SIGNATURE CAESAR SALAD
Cornmeal fried oysters, caesar dressing
crostini, parmesan
13

SPECIALY SHARE PLATTERS

SALT & PEPPER DUNGENESS CRAB
Carrot daikon salad, sesame soba noodles
chili lime dipping sauce
Two pounds 55

FRESH FISH TACOS gf
Fish trio, pickled onions, guacamole
charred tomato salsa, fresh corn tortillas
24

FRIED WHOLE ROCKFISH gf
Rice papers, fresh herbs, carrot daikon salad
pineapple anchovy dipping sauce
16 per pound

LARGE PLATES

PAN SEARED HALIBUT FILLET* gf
Poblano creamed corn, tomatillo salsa verde, grilled
zucchini, shaved fennel salad, micro greens
36

FRESH NORTHWEST SALMON* gf
Lemon thyme fingerling potatoes, green beans
lemon butter wine sauce
28

FRESH BLACKENED ALBACORE TUNA*
Crispy parmesan risotto cake, baby bok choy
soy lime reduction, wasabi cream and cilantro oil
28

SMOKED SAKE MARINATED BLACK COD
Crispy scallion sesame pancake, orange tamarind black
tea sauce, green beans
29

SEAFOOD BOUILLABAISE gf
Mussels, manila clams, fish trio, shrimp
saffron orange broth with rouille toast
32

"DRAPER VALLEY FARMS"
LEMON THYME GRILLED CHICKEN BREAST
Sweet pea risotto, zucchini and yellow squash
24

"DOUBLE R RANCH"
GRILLED NEW YORK STEAK* 10 oz
Pacific Northwest grass-fed beef, Yukon gold mashed
potatoes, green beans, wild mushroom shallot jus
34

GREEN CURRY TOFU gf
Lightly fried tofu, coconut green curry, seasonal
vegetables, jasmine rice
22

FRESH OYSTERS

Sampler of the day 28/ dozen
Premium Selection 36/dozen

LARGE GREEN MUSSELS

Miso vinaigrette, wasabi cream
pickled ginger 16 / dozen

HOUSE MADE PASTA

KING CRAB RAVIOLI
Vodka tomato cream sauce, spinach
mascarpone, sweet basil, chives
32

**FETTUCCINE PASTA WITH
MANILA CLAMS**
White wine butter broth
pancetta, fresh herbs
26

BUTTERNUT MASCARPONE RAVIOLI
Brown butter sauce, parmesan, crispy sage
28

ADDITIONAL SIDES ORDERS

BROCCOLI	6
SAUTÉED GREEN BEANS	6
YUKON MASHED POTATOES	5
GRILLED SHRIMP SKEWER	8
TRUFFLE FRIES	7
RISOTTO	7
BABY BOK CHOY	4
ROASTED BRUSSEL SPROUTS	9
Bacon bits, shallots, parmesan	

JOIN US FOR OUR OYSTER HAPPY HOUR

Monday thru Saturday:

3pm to 6pm / 8:30pm to close

Sunday all day: 3pm to close

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

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.