

OYSTER HAPPY HOUR



LARGE GREEN MUSSELS* ON THE HALF SHELL \$1.25

Miso vinaigrette, wasabi cream. minimum 3 mussels per order/limit 2 dozen per person

SASHIMI SCALLOPS* ON THE HALF SHELL \$2.00

Miso vinaigrette, wasabi cream. minimum 3 scallops per order/limit 2 dozen per person

HAPPY HOUR SPECIAL

\$ 1.00 PACIFIC OYSTERS

MINIMUM 6 MAXIMUM 2 DOZEN

SPECIAL IS WHILE OUR SUPPLY LASTS

\$5

STEAMED EDAMAME

Sea salt

CORN TORTILLA CHIPS gf

Tomatillo salsa and charred salsa

TRUFFLE POPCORN gf

Truffle sea salt, truffle oil, butter

BREAD AND OLIVES

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

\$7

FRIES FROM HEAVEN

Hand cut with garlic and parmesan

5 CRISPY SPICY TOFU

Sriracha aioli, carrot daikon salad

CHOPPED CAESAR SALAD

Crostini, parmesan, house caesar dressing

POPCORN CHICKEN

Buttermilk marinated chicken, spicy sweet chili dipping sauce

CHEF'S CHOICE BREAD PUDDING

Served warm with madagascar vanilla whipped cream

\$9

OVEN ROASTED BRUSSEL SPROUTS

Crispy bacon bits, shallots, parmesan

2 ADOBO PORK TACOS

Pico de gallo, shredded lettuce, jalapeno

2 SMOKED SALMON SLIDERS

Wasabi aioli, coleslaw

2 PIECE FISH & CHIP SNACKER

Beer battered true cod, coleslaw hand cut fries, tartar sauce

5 CRISPYBUFFALO CHICKEN WINGS

Dill sauce, julienne celery, house pickles

\$11

COCONUT CURRY MUSSELS gf

Thai coconut red curry, fresh herbs

SEAFOOD POT PIE

Clams, mussels, fresh fish trio, puff pastry topping

STEAMED MANILA CLAMS

Sun dried tomato butter, white wine broth, fennel, fresh herbs

5 GAMBAS (SHRIMP) AL AJILLO

Butter sautéed prawns, corn, garlic, spanish paprika, cayenne

AHI TUNA POKE*

Sesame wonton chips, cucumber, avocado, scallions spicy tobiko sauce, macadamia nuts

2 LEMONGRASS SHRIMP SKEWERS

Cucumber and macadamia nut slaw

CRISPY CALAMARI

Honey jalapeno mayonnaise, cilantro oil

Can be requested gluten free

SMOKED SALMON RAGOON

Cream cheese, chives, lemon zest, Sesame soy ginger sauce

\$14

SHRIMP PESTO FLATBREAD PIZZA

Fresh pesto, shrimp, spinach, mozzarella cheese

KOBE BEEF BURGER

100% Kobe Beef cooked to order white cheddar, tomato jam, pickle hand cut fries

5 COCONUT ENCRUSTED SHRIMP

Zucchini salad, mango sweet spicy chili sauce

5 OYSTER SHOOTERS*

Fresh pacific oysters, cocktail sauce, horseradish tequila and lime or vodka and lemon

FLYING FISH HOUSE SPECIALTY SALT&PEPPER DUNGENESS CRAB

Sesame noodles, carrot daikon salad, chili lime dipping sauce \$28 per pound

Happy Hour Time

7 DAY A WEEK

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

SUNDAY ALL NIGHT LONG

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.



FLYING FISH BAR SPECIALS

DRAFT & OTHER BEER

Shock Top – Belgian White	\$4
Goose Island – IPA	\$4
Rolling Rock – Extra Pale	\$3

WINES BY THE GLASS

Red blend	\$6
Malbec	\$6
Pinot Gris & Chardonnay	\$6
Rosé	\$6
Sparkling Brut or Rosé	\$5

COCKTAILS

House Well Drinks	\$6
Vodka or Gin Martini	\$7
Margarita	\$6
Manhattan	\$7
Bourbon Old Fashion	\$7
Blood Orange Martini	\$8
Mango-Pineapple Martini	\$7
Cherry-Pomegranate Martini	\$7