



SMALL PLATES

COCONUT CURRY MUSSELS gf
Coconut red curry, fresh herbs
12

STEAMED MANILA CLAMS gf
Shallot butter white wine broth
fennel, fresh herbs
14

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

SOUP & SALAD

FLYING FISH SEAFOOD CHOWDER
Mussels and clams, grilled bread
8

PEAR SALAD
Fresh 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

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

SPECIALTY 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
37

FRESH NORTHWEST KING SALMON* gf
Lemon thyme fingerling potatoes, green beans
lemon butter wine sauce
31

FRESH BLACKENED ALBACORE TUNA*
Crispy parmesan risotto cake, baby bok choy
soy lime reduction, wasabi cream and cilantro oil
29

SMOKED SAKE MARINATED BLACK COD
Crispy scallion sesame pancake, orange tamarind black
tea sauce, green beans
31

"DRAPER VALLEY FARMS"
LEMON THYME GRILLED CHICKEN BREAST
Sweet pea risotto, grilled zucchini, lemon sauce
24

"DOUBLE R RANCH"
GRILLED NEW YORK STEAK* 10 oz
Northwest grass-fed beef, yukon gold mashed potatoes
green beans, wild mushroom shallot demi glace
38

GREEN CURRY TOFU gf
Lightly fried tofu, coconut green curry, seasonal
vegetables, jasmine rice
24

FRESH OYSTERS

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

LARGE GREEN MUSSELS

Miso vinaigrette, wasabi cream
pickled ginger 21/ Dozen

SASHIMI SCALLOPS

Miso vinaigrette, wasabi cream
pickled ginger 30/ Dozen

PASTA SELECTIONS

FETTUCCHINI PASTA WITH SEAFOOD
Vodka tomato cream sauce, fresh herbs
prawns, clams, mussels, calamari
32

LINGUINI PASTA WITH MANILA CLAMS
White wine butter broth
garlic, shallots, fresh herbs
26

ARTICHOKE MUSHROOM RAVIOLI
Artichoke hearts, crimini mushrooms
shallots, herbs, gremolata sauce
shaved parmesan
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	5
ROASTED BRUSSEL SPROUTS	12
Bacon bits, shallots, parmesan	

JOIN US FOR OUR OYSTER HAPPY HOUR

7 days a week:

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

SUNDAY NIGHT ALL NIGHT

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.