

Hooked

fresh • honest • local

Starters

- CRAB BISQUE** | 9 crab, corn, jalapeno, scallions & old bay
TOWN & DOCK CALAMARI | 13 spicy mayo, lemon, micro greens
BOOM BOOM SHRIMP | 13 spicy mayo, lemon, scallion
TUNA POKE | 18 grilled pineapple and lime, simple ponzu, edamame, jalapeño honey aioli, pea sprout
HOT HONEY GRILLED SHISHITO | 10 spring herb gremolata, sea salt
SOFRITTO BAKED OYSTERS | 14 panchetta, chimi churi, pickled serrano
PEI MUSSELS | 13 roasted garlic wine broth, chorizo, pine nut pesto
CANDIED CHIPOTLE WINGS | 14 chipotle tomato jam, Roquefort cheese, snipped cilantro and scallion salad
OUR FAMOUS TACOS | 12 blackened cod or buttermilk battered shrimp, pico de gallo, pickled red onion, spicy mayo, flour tortilla, lime, cabbage
CRAB DIP | 16 bavarian pretzels, fontina
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Salads

- RUSTIC ROMAINE CAESAR** | 10 shaved pecorino, house caesar, buttery focaccia crouton, boquerone
BEETS & BURRATA | 13 grilled shishito, blackened sunflower seeds, Baywater radish, broken beet vin, greens
GREEN TOMATO SPRING SALAD | 14 cornmeal dusted green tomato, smoked bacon, corn and poblano, honey jalapeño aioli, pickled serrano, roquefort
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Staples

- CIOPPINO** | 32 scallops, shrimp, mussels, clams, fin fish, chorizo, blistered tomato, pesto, savory tomato broth, crostini
SHRIMP N GRITS | 27 dry aged chorizo, sweet corn grits, baby spinach, roasted tomato wine broth, chipotle tomato jam
CREEKSTONE GRASSFEAD STEAK | MKT brown butter and herbs, whole roasted wild mushrooms, hot new potato salad, pecorino, horseradish, greens
SEARED DAY BOAT SCALLOPS | 31 white cheddar grits, roasted corn and poblano, smoked bacon, savory broth
BASIL ENCRUSTED TUNA | 31 grilled pineapple, spring zucchini & squash, local greens, simple ponzu, wonton
FISH N CHIPS | 22 house slaw, remoulade, fries, lemon
BLACKEND MAHI | 28 roasted new potato hash, panchetta soffritto, grilled asparagus, snipped cilantro and scallion salad, jalapeño honey aioli
BLACKENED SALMON | 25 asparagus risotto, balsamic glaze
24 HR CHICKEN BREAST | 26 farm ratatouille, egg yolk parpadelle, stewed tomato, pecorino
HOOKED BURGER | 17 prime angus ground beef, raisin river thick house cut bacon, sharp cheddar, chipotle tomato jam, greens, old bay aioli, side of fries

Chardonnay

HAYES RANCH ca | 9/34

WILLIAM HILL ca | 11/40

TREFETHAN DOUBLE T ca | 52

ORIN SMITH MANNEQUIN ca | 59

SCOTT FAMILY ca | 61

FLOWERS sonoma coast | 110

Sauvignon Blanc

FRENZY new zealand | 12/44

KIM CRAWFORD new zealand | 13/48

THREE BROOMS marlborough | 44

WHITE HAVEN new zealand | 50

DUCKHORN napa | 72

Pinot Grigio

TORRESELLA italy | 11/40

OYSTER BAY PRIOT GRIS marlborough | 12/40

SANTA MARGHERITA trention | 62

Bubbles

CANELLA SPLIT italy | 9

CHANDON BRUT ca | 60

VUEVE CLIQUOT BRUT france | 125

Cabernet

PASO HILLS paso robles | 10/38

TENSLEY central coast | 14/52

FRANCIS COPPOLA sonoma | 45

DECOY sonoma | 72

CHARLES KRUG napa | 93

CAYMUS napa | 150

Pinot Noir

DUBOEUF WILDFLOWER france | 10/38

POPPY monterey | 12/44

BLOCK NINE ca | 44

WILLAMETTE ESTATE ca | 69

FLOWERS sonoma coast | 115

Other Reds

EL LIBRE MALBEC mendoza | 9/34

GRAYSON CELLARS MERLOT ca | 10/38

ANGRY BUNCH ZIN ca | 11/41

BAROSSA VALLEY paso robles

GSM BLEND | 11/42

SHIRAZ | 42

JUSTIN JUSTIFICATION paso robles | 135

ORIN SWIFT PAPILLON BLEND napa | 150

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Cocktails

TITO'S LEMON PASSION

Tito's vodka, Chinola passion fruit liqueur, fresh squeezed lemon, lemon twist

CHEEKY TIKI PUNCH

Optional \$3 Myers Rum Floater

Plantation Artisanal Rum (Double Aged Original Dark & 3 Stars Jamaica Barbados Trinidad), fresh squeezed orange juice, pineapple juice, dash of grenadine

CATHEAD COLLINS

Cathead honeysuckle vodka, koval cranberry liquor, prickly pear san Pellegrino, lemon

COCONUT MOJITO

Bacardi silver, Rumhaven coconut rum, Coco Lopez crème de coconut, lime infused simple syrup, freshly muddled mint and lime, soda water

ORANGE CRUSH

House-infused orange vodka, triple sec, fresh squeezed orange juice, blood orange san Pellegrino

GRAPEFRUIT CRUSH

House-infused grapefruit vodka, triple sec, fresh squeezed grapefruit juice, grapefruit san Pellegrino

BURNT OLD FASHIONED

1776 rye whiskey, bitter truth orange bitters, luxardo cherry, grilled orange, simple syrup

SEASONAL SANGRIA

Ask your server for today's selection

BRAMBLE BERRY TINI

Bramble berry Bombay gin, St. Germaine Elderflower liqueur, fresh squeezed lemon, lemon twist

SAZERAC

Sagamore spirit rye whiskey, mata hari absinthe, bitter truth old time aromatic bitters, simple syrup, lemon twist

SPICY MARGARITA OF THE WEEK

Jalapeno infused Alto's silver 100% agave tequila, muddled jalapenos and fresh fruit of the week, house-made sour

ROSE SPRITZ

Santa Julia sparkling rose, caperitif, bitter truth orange aromatic bitters, orange twist

TIRAMISU FOR YOU

Ole Smokey salted caramel whiskey, crème de cacao, shaken and served up

Rose + More

BOORDY REISLING md | 10/38

CHATEAU ST JEAN ca | 10/38

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