



SMALL PLATES

COCONUT CURRY MUSSELS gf Coconut red curry sauce & fresh herbs	14
STEAMED MANILA CLAMS gf Shallot butter white wine broth, fennel & fresh herbs	14
LEMONGRASS SHRIMP gf Sweet-chili cucumber salad & macadamia nut slaw	12
*AHI TUNA POKE Crispy wonton chips, cucumber, avocado scallions, spicy tobiko sauce, togarashi & garnished with roasted sesame seeds	16
CRISPY CALAMARI Honey jalapeno aioli & cilantro oil	12

SOUP & SALAD

FLYING FISH SEAFOOD CHOWDER Mussels and clams & crostini	8
PEAR SALAD Fresh poached pears, mixed greens, 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 & shaved parmesan	13

SPECIALTY PLATTERS

SALT & PEPPER DUNGENESS CRAB Carrot daikon salad, sesame soba noodles chili lime dipping sauce	M/P
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/pound

ON THE RAW (MINIMUM OF SIX)

FRESH OYSTERS Oysters of the day Premium Oysters	2.5/pc 3/pc
LARGE GREEN MUSSELS Miso vinaigrette, wasabi cream & pickled ginger	1.75/pc
SASHIMI SCALLOPS Miso vinaigrette, wasabi cream & pickled ginger	2.5/pc

LARGE PLATES

*PAN SEARED HALIBUT FILLET gf Poblano creamed corn, tomatillo salsa verde, grilled zucchini, shaved fennel salad	37
*FRESH NORTHWEST SALMON gf Lemon thyme fingerling potatoes, green beans, beurre blanc sauce and seasonal salmon	31
*FRESH BLACKENED ALBACORE TUNA Crispy parmesan risotto cake, baby bok choy soy lime reduction, wasabi cream & cilantro oil	29
SMOKED SAKE MARINATED BLACK COD Crispy scallion sesame pancake, orange tamarind black tea sauce & green beans	31
LEMON THYME GRILLED CHICKEN BREAST Draper Valley Farms chicken, sweet pea risotto, grilled zucchini & lemon sauce	24
GREEN CURRY TOFU gf Lightly fried tofu, coconut green curry, seasonal vegetables & jasmine rice	24

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

ADDITIONAL SIDES

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 (Bacon bits, shallots, parmesan)	12

gf: Prepared gluten-free // All dressings are house-made, please 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.



Bubbles

Sparkling Wine

Domaine Chandon Étoile ♦ CA	58
Domaine Chandon Étoile Rosé ♦ CA	62
Charles De Fere Brut Chardonnay ♦ France	62
Argyle Brut Rosé ♦ OR 2011	78
Argyle Blanc De Blancs ♦ OR 2009	86

Champagne

Charles Ellner Carte Blanche Brut ♦ France	74
Piper-Heidsieck Brut ♦ France	78

White Wine

Riesling / Viognier / Gruner

Pratsch Grüner Veltliner 1 Lite ♦ Austria 2016	38
C.H.Berres Riesling ♦ Mosel 2015	38
Eroica Riesling ♦ Columbia Valley 2015	44
Chateau D'orschwihl Riesling ♦ Alsace 2014	46
Jones Of Washington Viognier ♦ Wahluke 2015	44

Sauvignon Blanc / Pinot Gris

Atalon Sauvignon Blanc ♦ North Coast 2016	38
Wt Vintners Chenin Blanc ♦ Stone Ridge 2016	40
La Crema Pinot Gris ♦ Monterey 2016	45
Emmolo Sauvignon Blanc ♦ Napa Valley 2015	48
Willakenzie Estate Pinot Blanc ♦ Willamette Valley 2016	48

Chardonnay

True Myth Chardonnay ♦ Edna Valley 2014	44
Catena Zapata Chardonnay ♦ Argentina 2015	46
Cambria Chardonnay ♦ Santa Maria Valley	46
2014 Browne Chardonnay ♦ Columbia Valley	50
2016 Starmont Chardonnay ♦ Napa Valley 2014	56

Rosé Wine

Mont Gravet ♦ France 2016	38
Pratsch Rosé ♦ Austria 2016	42
WillaKenzie Estate Rosé ♦ France 2015	36
Mr. Pink ♦ WA 2017	36

Red Wine

Pinot Noir

Lange ♦ Willamette ♦ Valley 2014	56
Patricia Green Reserve ♦ Willamette Valley 2016	72
Angela Estate ♦ Yamhill-Carlton 2015	74
Argyle Reserve ♦ Willamette Valley 2014	78

Cabernet Sauvignon

Revelry ♦ Columbia Valley 2014	45
Seven Hills ♦ Columbia Valley 2014	60
Jones "Jack's Reserve" ♦ Columbia Valley 2012	62
Arrowood ♦ Sonoma Estates 2013	65
John Anthony ♦ Napa Valley 2013	105

Syrah / Merlot

Novelty Hill Syrah ♦ Columbia Valley	45
Hedges Estate Reserve Syrah ♦ Yakima Valley 2013	65
Copain "Tous Ensemble" Syrah ♦ Mendocino 2014	65
Freemark Abbey Merlot ♦ Napa Valley 2013	76

Malbec / Blends / Imports

Rocca Della Macie Estate Chianti ♦ Italy 2015	38
Torres Altos Ibericos Rioja ♦ Spain 2014	46
Gamache Red Blend ♦ Columbia Valley 2014	48
Cor "Momentum" Red Blend ♦ Horse Heaven Hills 2014	48
Gamache Malbec ♦ Columbia Valley 2011	54
Colome Malbec ♦ Argentina 2015	60

Port / Sherry / Marsala (by the glass)

Colombo Marsala ♦ Italy	9
Hartley And Gibson's Sherry ♦ Spain	9
Williams And Humbert Drysack Sherry ♦ Spain	10
Fonseca Ruby Port ♦ Portugal	10
Fonseca L.B.V. Unfiltered Port ♦ Portugal	13
Taylor Fladgate 10yr Tawny Port ♦ Portugal	15
Fonseca Bin #27 Finest Reserve ♦ Portugal	12

RESERVE WINE LIST AVAILABLE BY REQUEST

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