

HOOKED

SEAFOOD RESTAURANT



Hooked Seafood Chowder Cup...6 Bowl...10

Appetizers

Hooked on Calamari

Tossed in a cayenne lime aioli and scallions... 10

Costa Rican Fish Tacos

3 soft tacos stuffed with fried Mahi Mahi, greens, pico de gallo and a creole tartar sauce... 11

Tuna Tartar

Layered basmati rice, sautéed fresh kimchi, seaweed salad and ponzu marinated yellow fin tuna and drizzled wasabi mayonnaise... 12

Scallops Wrapped in Bacon

In a lemon butter white wine sauce with pancetta and capers... 12

Ignite Mussels

Mussels steamed in a full flavor garlic, butter and white wine sauce, crushed tomatoes with a medley of fresh herbs and spices and served with sliced baguette for dipping into the absolutely superb broth... 11

Sicilian Escargot

Capers, sun dried tomatoes, fresh garlic, shallots, butter and wine topped with a blend of provolone and asiago cheese with toast points... 10

Sea Scallop Cakes

A perfect blend of herbs, spices and sea scallops, served with our own Ignite remoulade sauce... 13

Salmon Cake Sliders

Two fresh salmon cake sliders topped with arugula and a chipotle sauce ... 12

Entrée Salads

Caesar Salad

Baby romaine hearts tossed with fresh shredded parmesan cheese, seasoned croutons and caesar dressing... 8

with Sautéed Shrimp... 14

with Blackened Shrimp... 15

Sesame Pan Seared Ahi Tuna Salad

Fresh mixed greens topped with pan seared Ahi tuna served with Asian ginger dressing... 15

Ocean Fire Salad

Mixed greens with a choice of dressing, complimented by a sizzling platter of fresh kimchi, onions, colored peppers, artichoke hearts, sun-dried tomatoes, shrimp, bay scallops and mussels... 19

Raw Bar

Condiments: Cocktail Sauce, Mignonette, Sriracha, Wasabi, Horseradish, Pickled Ginger, Lemon Crème Fraiche, Ponzu, Capers, Onions and Cilantro Crema

Pick of the day Oysters*...Market Price

Clams on the Half Shell*...Market Price

Colossal Shrimp Cocktail...3.50 each

Lobster Cocktail...Market Price

Ahi Yellow Fin Tuna*...3.25/oz.

Smoked Rainbow Trout...3/oz

Smoked Pastrami Salmon...3/oz

Raw Bar Medley*

3oz. Lobster Cocktail, 3oz. Ahi Tuna, 2oz. Smoked Rainbow Trout, 3oz. Pastrami Salmon, 3 Colossal Shrimp Cocktail, 6 Oysters and 3 Clams served with wontons, toasted bagel chips, toast points with a variety of sauces and condiments (\$70 value)...56

Entrées

Tequila Citrus Lime Swordfish

Fresh swordfish marinated with citrus lime and tequila. Grilled to medium well and served over Spanish rice and topped with an avocado pico de gallo...24

Rainbow Trout

Stuffed with fresh seafood stuffing and finished with lemon beurre blanc and fingerling potatoes...20

Dijon Tarragon Sea Scallops

Sea scallops sautéed in a creamy lemon, garlic butter wine sauce with dijon mustard, fresh tarragon, wild mushrooms, radicchio and spinach served on angel hair pasta...23

Fresh Salmon on the Grill

Grilled salmon filet topped with a fresh fruit chutney and served atop basmati rice...20

Blackened Mahi Mahi

An exotic blend of cajun spices coated on Mahi Mahi and then seared. Served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour...21.00

Fresh Basil Panko Encrusted Tilapia

Farm raised tilapia coated with a mix of fresh basil and panko breading. Pan-seared and served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour... 19

Ahi Tuna Steak

Yellow fin tuna served with fresh sautéed baby shanghai, wasabi and ginger on a bed of fresh mesclun greens and ponzu dipping sauce...20

Sukiyaki Shrimp

Colossal shrimp sautéed in a Japanese sweet and spicy sauce with a mix of shoestring vegetables over basmati rice...23

Steamed Whole Lobster

Traditional New England style whole Maine lobster. Served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour...Market Price

Lobster Mac and Cheese

Fresh lobster meat sautéed in a garlic, shallot, white wine cheese sauce and farfalle pasta...24

Lobster Ravioli

Served with a champagne-cream-tarragon beurre blanc sauce...24

Lemon Dill Arctic Char

Arctic Char grilled to perfection and then topped with a delightful lemon dill sauce. Served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour...21

Seafood Cioppino

Colossal shrimp, sea scallops, tilapia, mussels and clams stewed in an amazing broth of tomatoes, butter, wine and fresh Italian herbs and served with a fresh crusty bread for dipping...26

Aegean Haddock Piccata

Sautéed fresh haddock fillet in a lemon butter sauce with sliced Italian peppers, red peppers, fresh herbs and finished with feta cheese. Served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour...20

Surf and Turf

6oz. filet mignon served with béarnaise sauce and grilled citrus colossal shrimp. Served with choice of potato du jour, rice pilaf or angel hair pasta and vegetable du jour...29

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At Hooked, we are continually striving for consistency and high quality.

As owners, we take pride in our establishment and nothing is more gratifying than our guests' total satisfaction.

Amber and Melissa