

# HOOKED

Seafood & Raw Bar

## RAW BAR

Ask about our featured oysters

Oysters on 1/2 Shell\* 1/2 dz - 13 dz - 23

Peel N' Eat Shrimp 1/2 lb - 10 1 lb - 19

Middle Neck Clams\* 1/2 dz - 8 dz - 15

Snow Crab Legs - MKT

Dungeness Crab Legs - MKT

## SEAFOOD TOWERS

No substitutions

### 360 Tower - 68

Jumbo Lump Crabmeat, 1lb. Dungeness Crab Legs, 1lb. Snow Crab legs, Shrimp Cocktail

### Riptide Tower - 73

10 seasoned Peel N Eat Shrimp, 1lb. Snow Crab Legs, 6 Oysters, 8oz Cold Water Lobster Tail

### Ultimate Tower - 85

10 seasoned Peel N Eat Shrimp, 1lb. Snow Crab Legs, 6 Oysters, 8oz Cold Water Lobster Tail, 4oz Blackened Seared Ahi-Tuna

## STARTERS

### Old Bay Crab Dip - 14

served with crispy pita chips

### Buffalo Fried Oysters - 17

tossed in Buffalo sauce

### Peel N' Eat Shrimp - 19

1lb. seasoned & steamed



### Clams Chorizo - 17

sautéed with garlic, butter & spanish chorizo

### Calamari - 13

served over sweet chili sauce



### Oysters Rockefeller

1/2 dz - 17 dz - 29

### (8) Wings - 13

oven roasted, choice of Buffalo or Moonshine BBQ

### Coconut Shrimp - 14

served over Jala-Mango sauce

### Fried Clam Strips - 13

### Shrimp Cocktail - 12

### Crab Stuffed Mushrooms - 14

### Blackened Seared Ahi-Tuna - 15

## MAINS

Served with homemade hush puppies & choice of side.

## FROM THE SURF



### Salmon Crab Imperial - 31.5

fire grilled Atlantic Salmon topped with lump crab cream sauce

### Blackened Ahi-Tuna Steak - 27

fire grilled, rare

### Grouper - 26

lemon pepper, herb crusted

### Stuffed Flounder - 29

seasoned & baked flounder filets stuffed with lump crab



### 8oz Cold Water Lobster Tail - MKT

seasoned & baked served with butter

### Scallops - 30

seasoned & grilled with lemon pepper on a bed of corn salsa

### (8) Shrimp - 23

fried or grilled blackened

### Fish N' Chips - 23

flounder served with fries

### Crabcakes - 29

served on a bed of corn salsa with lemon aioli

### Fried Oysters - 27

### Trio Platter - 33

Grilled or Fried

3 Scallops, 6 Shrimp, 1 Crab Cake (no substitutions)

## FROM THE TURF

### Filet Mignon - 30

6oz fire grilled



### Hanger Steak - 28

8oz fire grilled

## SOUP & SALADS

### She Crab - 9

### Shrimp & Corn Chowder - 7

### Classic Caesar - 5 | 11

### House Salad - 5 | 11

mixed greens, tomatoes, cucumbers, red onions, croutons

### Cobb Salad - 16

mixed greens, tomatoes, red onions, egg, cheese, croutons, bacon

### Seafood Salad - 17

mixed greens, tomatoes, blackened jumbo shrimp, red onions, corn salsa, cucumbers

Add shrimp - 8 or chicken - 6 to any salad

## HAND-HELDS

Served with fries. Add side salad - 3



### Fish Tacos - 17

Shrimp or Grouper, fried or grilled, corn tortilla, mango salsa, fresh cilantro, lemon aioli

### Lobster Roll - 28

cold or warm, lemon aioli, micro greens

### Hooked Burger - 13

pickles, pepper jack, lettuce, tomato, red onions, mayo

### Moonshine Burger - 14

bacon, pepper jack, lettuce, tomato, red onions, Moonshine BBQ sauce

### Crab Cake Sandwich - 17

lettuce, tomato, lemon aioli

### Grilled Chicken Sandwich - 12

fire grilled chicken, pepper jack, lettuce, tomato, mayo, red onions

## MAKE IT SURF & TURF

Crabcake - 10

Shrimp - 8

Scallops - 12

8oz Lobster Tail - MKT

Oscar Style - 12

Dungeness Crab Legs - MKT

Snow Crab Legs - MKT

## SIGNATURE SIDES

### Hot Honey Brussel Sprouts - 8

### Truffle Fries - 7

### Lobster Mac N' Cheese - 10

## SIDES - 5

### Fries

### Mac N' Cheese

### Broccoli

### Roasted Potatoes

### Hush Puppies

### Cole Slaw

### Jasmine Rice



Hooked Signature/Favorites

\*Please enjoy a 3.84% discount when paying full balance with cash

\*A 20% gratuity will be added to parties of eight or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Wine

### Reds



#### The Giambancos, Sangiovese 10 | 39

Italy - intense bouquet with pleasant herbaceous hints and notes of fresh berries

#### Fable Roots, Red Blend 6.5 | 22

Italy - aromas of cherry, cranberry, & wild herbs with a bold, fruit forward palate

#### Noble Vines 181 Merlot 7 | 25

California - flavors of ripe plum, black cherry, & toasty oak

#### Smith & Hook Red Blend 40

California - notes of lavender & smooth, rich flavors of dark fruit & bramble berries

#### Antigal, Uno Melbec 10 | 35

Argentina - delicious plum, strawberry, & blackberry with enticing hints of vanilla

#### Quilt, Napa Valley Cabernet Sauvignon 62

California - plum aromas with rich flavors of black cherry pie filling & hint of clove

#### Angeline, Pinot Noir California 9 | 32

California - vivid notes of black raspberry & fresh pomegranate juice, with wild blueberry

#### EOS Cabernet 7 | 25

Central Coast - flavors of black cherry with a hint of earthiness & soft tannins to finish

### Whites



#### The Giambancos, Pinot Grigio 7.5 | 29

Hints of ripe pear & a slight note of bread crust

#### Rickshaw Chardonnay 7 | 25

California - aromas of pear, Golden Delicious apples, dried mango, & honeysuckle with hints of vanilla

#### Bieler Pere et Fils, Sabine Rosé 10 | 34

France - classic Rosé profile with a delicate balance of floral, herbal, & wild red fruit

#### Stoneleigh, Sauvignon Blanc 10 | 34

New Zealand - dynamic drop that finishes with a pleasing fresh passionfruit note

#### Aveleda, Vinho Verde 7 | 25

Portugal - slightly fizzy, with a fruity bouquet & notes of green apple & lime

#### Elouan, Oregon Chardonnay 35

Oregon - flavors of apple, pear, stone fruit, lemon, & juicy peach

#### Schmitt Sohne, Riesling 7 | 25

Germany - medium bodied Riesling with a firm fruity palate & apple aromas

#### Caposaldo, Moscato 9.5 | 33

Italy - assertive bouquet with exotic fruit & spice aromas

#### Terra Gauda, Abadia de San Campio Albarino 39

Spain - vibrant with white fruit, apple, pears, grapefruit, & citrus flavors

### Sparkling

#### Francis Coppola Diamond Prosecco 7 | 30

Northeastern Italy - flavors of apple, citrus, & white peach



## Signature Cocktails

### Blue Breeze 10

Bacardi, Triple Sec, Blue Curacao, pineapple, fresh lime, simple syrup

### Hooked Margarita 10

1800 Blanco, Triple Sec, lime, lava salted rim



### Hooked Spicy Margarita 11

1800 Blanco, Triple Sec, jalapenos, fresh cilantro, splash of pineapple, lava salted rim

### Strawberry Limoncello Spritz 11

Muddled fresh strawberries, simple syrup, Caravella Limoncello, Prosecco

### Lavender Island 11

Empress Gin, 1800 Blanco, Vodka, Rum, Triple Sec, lavender syrup, sweet & sour, lemon lime soda

### Captain Hooked 10

Captain Morgan Spiced Rum, Malibu Rum, creme de banana, grenadine, pineapple

### Mermaid Tini 11

Tito's Vodka, Triple Sec, Blue Curacao, coconut cream, lemon lime

### Riptide 10

Deep Eddy's Vodka, pineapple, Chambord

### Blood Orange Coconut Tini 11

Deep Eddy's Orange, coconut cream, triple sec, cranberry

### Pineapple Paradise 10

1800 Blanco, Deep Eddy's Vodka, pineapple, Blue Curacao

### Orange Amaretto Whiskey Sour 10

Amaretto, Whiskey, orange juice, sweet & sour



### Hooked Bloody Mary 16

Tito's Vodka, Zing Zang, cracked pepper, bacon, spiced shrimp, Old Bay rim

### Aperol Spritz 10

Aperol, Prosecco, soda, fresh orange

### Traditional Old Fashioned 12

Muddled orange, cherry, simple syrup, Elijah Craig Bourbon



## Happy Hour

Tuesday - Friday  
3pm - 6pm

\$2.00 off Drafts

\$2.00 off Cocktails

\$1.00 off Can & Bottle Beer

\$2.00 off all Glasses of Wine

\$5.00 off all Bottles of Wine

### Drafts

Ask about our draft selection  
Local bottles & cans available

## Beer

### Bottles & Cans

#### Domestic - 5

Miller Lite  
Coors Lite  
Bud Light  
Budweiser  
Yuengling  
Sam Adams  
Michelob Ultra

#### Imports - 6

Heineken  
Corona  
Modelo



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