HOOKED
Seafood & Raw Bar

RAW BAR
Ask about our featured oysters

Oysters on 1/2 Shell*	**1/2 dz -13**	**dz - 25**
Peel N' Eat Shrimp	**1/2 lb - 12**	**1 lb - 23**
Middle Neck Clams*	**1/2 dz - 9**	**dz - 17**
Snow Crab Legs - MKT		
Dungeness Crab Legs - MKT		

STARTERS

Old Bay Crab Dip - 16
Served with crispy pita chips

Buffalo Fried Oysters - 17
Tossed in Buffalo sauce

Peel N' Eat Shrimp - 23
1lb. seasoned & steamed

Clams Chorizo - 19
Sauteed with garlic, butter & spanish chorizo

Calamari - 15
Served over sweet chili sauce

Oysters Rockefeller - 1/2 dz - **18** dz - **30**

(8) Wings - 15
Oven roasted, choice of Buffalo or Moonshine BBQ

Coconut Shrimp - 15
Served over Jala-Mango sauce

Fried Clam Strips - 15

Shrimp Cocktail - 14

Crab Stuffed Mushrooms - 15

Blackened Seared Ahi-Tuna - 16

Char-Grilled Oysters - 1/2 dz - **20** dz - **32**
Oysters topped with garlic & herb homemade cream cheese, pepper jack cheese, and bacon

MAINS

Served with homemade hush puppies & choice of side.

FROM THE SURF

Salmon Crab Imperial - 32
Fire grilled Atlantic Salmon topped with lump crab cream sauce

Blackened Ahi-Tuna Steak - 28
Fire grilled, rare

Grouper - 28
Lemon pepper, herb crusted

Stuffed Flounder - 30
Seasoned & baked flounder filets stuffed with lump crab

8oz Cold Water Lobster Tail - MKT
Seasoned & baked served with butter

Scallops - 33
Seasoned & grilled with lemon pepper on a bed of corn salsa

(8) Shrimp - 26
Fried, grilled or blackened

Fish N' Chips - 24
Flounder served with fries

Crabcakes - 29
Served on a bed of corn salsa with lemon aioli

Fried Oysters - 27

Trio Platter - 38
Fried, grilled or blackened
3 scallops, 6 shrimp, 1 crab cake (no substitutions)

Shrimp & Grits - 22
Cajun shrimp over cheddar grits (side not included)

FROM THE TURF

Filet Mignon - 36
6oz fire grilled

Hanger Steak - 34
8oz fire grilled

SEAFOOD TOWERS
No substitutions

360 Tower - 80
Jumbo lump crabmeat, 1lb. Dungeness crab legs, 1lb. snow crab legs, shrimp cocktail

Riptide Tower - 85
10 seasoned Peel N Eat shrimp, 1lb. snow crab legs, 6 oysters*, 8oz cold water lobster tail

Ultimate Tower - 95
10 seasoned Peel N Eat shrimp, 1lb. snow crab legs, 6 oysters*, 8oz cold water lobster tail, 4oz blackened seared Ahi-Tuna

Boil Bag - 55
Lemon pepper Cajun sauce, 1 lb snow crab legs, 1/2 lb peel N' eat shrimp, 1/2 dz mussels, red potatoes, corn and andouille sausage

SOUP & SALADS

She Crab - 10

Shrimp & Corn Chowder - 7

Classic Caesar - 6 | 12

House Salad - 6 | 12
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 - 6.5 to any salad

HAND-HELDS

Served with fries. Add side salad - 3

Fish Tacos - 19
Shrimp or Grouper, fried, grilled or blackened, corn tortilla, mango salsa, fresh cilantro, lemon aioli

Lobster Roll - 29
Cold or warm, lemon aioli, micro greens

Hooked Burger - 14
Pickles, pepper jack, lettuce, tomato, red onions, mayo

Moonshine Burger - 15
Bacon, pepper jack, lettuce, tomato, red onions, Moonshine BBQ sauce

Crab Cake Sandwich - 19
Lettuce, tomato, lemon aioli

Grilled Chicken Sandwich - 14
Fire grilled chicken, pepper jack, lettuce, tomato, mayo, red onions

Chicken Quesadilla - 16
Flour tortilla filled with chicken, mozzarella cheese, and cheddar cheese

Seafood Quesadilla - 19
Flour tortilla filled with lump crab meat, blackened shrimp, mozzarella cheese, and cheddar cheese

MAKE IT SURF & TURF

Crabcake - 12	**Oscar Style - 12**
Shrimp - 8	**Dungeness Crab Legs - MKT**
Scallops - 12	**Snow Crab Legs - MKT**
8oz Lobster Tail - MKT	

SIGNATURE SIDES

Hot Honey Brussel Sprouts - 8
Truffle Fries - 7
Lobster Mac N' Cheese - 10

SIDES - 6

Fries • Hush Puppies
Sweet Potato Fries
Mac N' Cheese
Broccoli • Cole Slaw
Roasted Potatoes
Jasmine Rice

*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.

Hooked Signature/Favorites **Gluten-Free**

HOOKED
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Wine

Reds

The Giambancos, Sangiovese 10 | 39
Italy - intense bouquet with pleasant herbaceous hints and notes of fresh berries

Fable Roots, Red Blend 10 | 23
Italy - aromas of cherry, cranberry, & wild herbs with a bold, fruit forward palate

Noble Vines 181 Merlot 9.5 | 23
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 12 | 36
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 11 | 32
California - vivid notes of black raspberry & fresh pomegranate juice, with wild blueberry

EOS Cabernet 8 | 25
Central Coast - flavors of black cherry with a hint of earthiness & soft tannins to finish

Whites

The Giambancos, Pinot Grigio 11.5 | 35
Italy - Hints of ripe pear & a slight note of bread crust

Rickshaw Chardonnay 9 | 28
California - aromas of pear, Golden Delicious apples, dried mango, & honeysuckle with hints of vanilla

Bieler Pere et Fils, Sabine Rosé 12 | 34
France - classic Rosé profile with a delicate balance of floral, herbal, & wild red fruit

Stoneleigh, Sauvignon Blanc 12 | 34
New Zealand - dynamic drop that finishes with a pleasing fresh passionfruit note

Aveleda, Vinho Verde 8.5 | 25
Portugal - slightly fizzy, with a fruity bouquet & notes of green apple & lime

Elouan, Oregon Chardonnay 37
Oregan - flavors of apple, pear, stone fruit, lemon, & juicy peach

Schmitt Sohne, Riesling 9 | 27
Germany - medium bodied Riesling with a firm fruity palate & apple aromas

Caposaldo, Moscato 12 | 34
Italy - assertive bouquet with exotic fruit & spice aromas

Alessandro di Camporeale Benedè Catarratto 45
Sicily - organic, fruit forward, citrus and exotic fruit,mineral, round, refreshing, long finish

Sparkling

Francis Coppola Diamond Prosecco 10 | 32
Northeastern Italy - flavors of apple, citrus, & white peach

Signature Cocktails

Blue Breeze 12
Bacardi, Triple Sec, Blue Curacao, pineapple, fresh lime, simple syrup

Hooked Margarita 11
1800 Blanco, Triple Sec, lime, lava salted rim

Hooked Spicy Margarita 12
1800 Blanco, Triple Sec, jalapenos, splash of pineapple, lava salted rim

Strawberry Limoncello Spritz 12
Muddled fresh strawberries, simple syrup, Caravella Limoncello, Prosecco

Lavender Island 15
Empress Gin, 1800 Blanco, Vodka, Rum, Triple Sec, lavender syrup, sweet & sour, lemon lime soda

Captain Hooked 13
Captain Morgan Spiced Rum, Malibu Rum, Creme de banana, grenadine, pineapple

Mermaid Tini 12
Tito's Vodka, Triple Sec, Blue Curacao, coconut cream, lemon lime

Riptide 12
Deep Eddy's Vodka, pineapple, Chambord

Blood Orange Coconut Tini 12
Deep Eddy's Orange, coconut cream, Triple Sec, cranberry

Pineapple Paradise 11
1800 Blanco, Deep Eddy's Vodka, pineapple, Blue Curacao

Orange Amaretto Whiskey Sour 11
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 12
Aperol, Prosecco, soda, fresh orange

Traditional Old Fashioned 15
Muddled orange, cherry, simple syrup, Elijah Craig Bourbon

Tequila Old Fashioned 18
1800 Añejo, Bitters, Simple Syrup, Muddled Lime & Orange

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 - 5.5
Miller Lite
Coors Lite
Bud Light
Budweiser
Yuengling
Sam Adams
Michelob Ultra

Imports - 6.5
Heineken
Corona
Modelo

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