

STARTERS

STEAMED CLAMS

Fresh Manila clams steamed in a garlic butter wine broth. Served with garlic bread. 21

STEAMED MUSSELS

Fresh local mussels steamed in a garlic butter wine broth. Served with garlic bread. 20

HOUSE STEAMERS

Fresh local mussels and fresh Manila clams steamed with fresh tomatoes, basil, garlic and green onions in a light tomato broth. Served with garlic bread. 23

SHRIMP COCKTAIL

Cold water shrimp paired with our house made cocktail sauce. 12

SALT AND PEPPER CALAMARI

Hand cut Calamari steak strips, lightly floured and flash fried to order. Served with our house made aioli. 18

*STEAK BITES

Sliced tender beef strips sautéed with onions, mushrooms, and peppers in a spicy teriyaki sauce. Served with grilled pita bread. 18

GARLIC PRAWNS

Jumbo wild prawns sautéed in a garlic butter wine sauce. Served with grilled pita. 21

GARLIC BRIE

French brie roasted in our oven with whole roasted garlic, drizzled with extra virgin olive oil and served with grilled pita. 13

BACON MAC & CHEESE

Macaroni tossed in a 3 cheese sauce with bacon and green onions. 13

CHICKEN WINGS

BBQ, Buffalo, Teriyaki, Salt & Pepper or Garlic Parmesan. 15

HUMMUS AND PITA

Hummus drizzled with extra virgin olive oil. Served with fresh cut vegetables and grilled pita bread. 13

PITA AND TZATZIKI

Specialty house made tzatziki sauce made with shredded cucumbers, garlic and Greek yogurt. Served with grilled pita bread and fresh cut vegetables. 12

SAUSAGE DIJON

Italian sausage link sliced down the middle, grilled with sautéed peppers and onion medley with Dijon mustard. 11

BAKED FETA

Feta cheese drizzled in olive oil and baked in the oven with kalamata olives. Served with grilled pita bread. 12

CRAB AND SHRIMP DIP

House made crab dip mixed with shrimp, lump crab meat and artichokes topped with Parmesan cheese and oven roasted. Served with grilled pita bread. 17

*BURGER SLIDERS

2 sliders with Tillamook cheese. Served with french fries. 18

PEPPER JACK CHEESE STICKS

House made. Served with marinara sauce. 12

N.W. CIOPPINO

Jumbo prawns, fresh clams, mussels, salmon, halibut, scallops and Alaskan cod steamed in a tomato broth with mushrooms, onions, red pepper, chili flakes and sprinkled with parmesan cheese. Served with garlic bread. 27

Soup OF THE DAY

Cup 6 Bowl 7

CLAM CHOWDER

Cup 7 Bowl 8



SALADS

Choice of dressings: Housemade vinaigrette, feta dressing, blue cheese, ranch, honey mustard and thousand island.

HOUSE SALAD

Fresh cut romaine, shredded mozzarella, black olives and tomatoes. 8

CAPRESE SALAD

Layered slices of fresh tomatoes, fresh mozzarella and fresh basil, topped with balsamic reduction and extra virgin olive oil. Served with grilled pita bread. 12

GREEK SALAD

Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers and sprinkle feta cheese. 14/17
Add Chicken breast 7 Add shrimp 8

CLASSIC CAESAR SALAD

Fresh chopped romaine, house made croutons, and parmesan cheese, tossed in our caesar dressing. 13/16
Add shrimp 8 or chicken 7

BLACKENED SALMON CAESAR

Wild caught Salmon Filet Blackened and served over our large Caesar Salad. (One Size) 29

GRILLED PRAWN CAESAR SALAD

Jumbo prawns and grape tomato skewers, grilled and placed on top of our classic caesar salad. 22/28

*STEAK SALAD

10 oz flat iron steak charbroiled and sliced over romaine, tomatoes, red onions, mixed peppers, and blue cheese crumbles. (One size) 29

GYRO SALAD

Chopped romaine topped with tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers, and grilled beef gyro meat, drizzled with our house made tzatziki sauce and sprinkled with feta cheese. Served with grilled pita. 18/22

THE HOOK SEAFOOD SALAD

Fresh clams, mussels, prawns, scallops, salmon and cod sautéed in our house made olive oil basil vinaigrette, poured over fresh cut romaine with sprinkle parmesan cheese. 21/27

OVEN ROASTED FLAT BREADS

Made with house made fresh sauce

CLASSIC MARGHERITA

Olive oil base, fresh tomatoes, basil, roasted garlic, mozzarella and parmesan cheese. 13

SAUSAGE ARRABBIATA

Sliced Italian sausage, red onion, roasted red peppers and mozzarella. Sprinkled red chili pepper flakes. 13

CLASSIC PEPPERONI

Pepperoni and mozzarella cheese. 12

ALL MEAT

Italian sausage, pepperoni and ham with a blend of Italian cheeses. 14

SHRIMP ROMATO

Pesto base, roma tomatoes, mozzarella, parmesan, green onion and baby shrimp. 13

GREEK FLAT BREAD

Garlic & olive oil base, mozzarella, feta cheese, Kalamata olives, red onion, tomatoes, oregano, and beef gyro meat. 13

HAWAIIAN

Chopped Carvemaster ham, pineapple, and mozzarella cheese. 13

THREE CHEESE

A blend of mozzarella, parmesan and feta cheeses. 11

SEAFOOD & FRIES

Sub sweet potato fries +2

ALASKAN COD

Alaskan cod made to order in The Hooks specialty panko breading, served with fries and a side of our house made coleslaw. 2 piece 18 3 piece 22

NORTHWEST SALMON

Alaskan wild caught salmon made to order in The Hooks specialty panko breading, served with fries and a side of our house made coleslaw. 2 piece 19 3 piece 23

HALIBUT

Pacific Northwest Halibut made to order in the Hooks specialty Panko breading, served with fries and a side of our house made coleslaw. 2 piece 22 3 piece 26

PRAWNS

6 jumbo wild prawns rolled in panko breading and deep fried golden brown. Served with fries and our house made coleslaw and cocktail sauce. 28

*PACIFIC OYSTERS

Half a dozen fresh Pacific oysters lightly coated in panko breading, deep fried golden brown. Served with fries and a side of house made coleslaw and cocktail sauce. 25

THE HOOK PLATTER

Jumbo prawns, Alaskan cod, salmon, halibut and fresh pacific oysters rolled in panko breading. Served with fries and house made coleslaw, cocktail and tartar sauces. 28

HOUSE BREAD 2.50
HOUSE FRIES 8
COLESLAW 4
BABY SHRIMP 9
SEASONAL SAUTÉED VEGETABLES 8
PASTA NOODLES 8
DRESSING & SAUCES FOR DIPPING .50
 Basil vinaigrette, Feta cheese, Ranch, Blue Cheese, Honey Mustard, Thousand Island, BBQ, tartar and cocktail sauce

PELLEGRINO 4
SODA
Small 2.75 Large 3.75
 Pepsi, Diet Pepsi, Starry Lemon Lime, Root Beer, Dr. Pepper
ARNOLD PALMER
Small 2.75 Large 3.75
SHIRLEY TEMPLE
Small 3 Large 4
APPLE JUICE
Small 3 Large 4
MILK
Small 3 Large 4
LEMONADE
Small 3 Large 4
CHERRY LEMONADE
Small 3 Large 4
COFFEE 3.75
ICED TEA 3.75
HOT TEA 4
ITALIAN SODA'S 5.50
 Strawberry, Raspberry or Peach



Lighter entrées served with Greek salad, Caesar salad, House salad or Fresh Veggies.

***FLAT IRON STEAK (GF)**
 10 oz local farmed beef seasoned and flame broiled to perfection. 29
GRILLED CHICKEN BREAST (GF)
 Boneless skinless chicken breast flame broiled to order with Greek herbs. 20
CHICKEN AND ARTICHOKE
 Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 26
***CHARBROILED SALMON (GF)**
 Wild caught salmon filet with Greek herbs. 29
***HOUSE BURGER LETTUCE WRAP (GF)**
 ½ lb local farmed patty, lettuce, tomato and red onions. 17 **Add cheese 2**
BEYOND BURGER LETTUCE WRAP (GF)
 Plant based Beyond Burger wrapped in lettuce with tomato and red onion. 19

BURGERS & GYROS

Served with house fries, soup or salad.
 Clam chowder +1. Sub sweet potato fries +2

All beef burgers are ½ pound local farmed.

***HOUSE BURGER**
 Local farmed ground beef patty flame broiled with lettuce, tomato, red onions & garlic aioli. Served on a ciabatta bun. 17
Add: Cheddar, pepper jack, or mozzarella 2

***ALL AMERICAN**
 Local farmed ground beef patty flame broiled with Tillamook cheddar cheese and sliced bacon, lettuce, tomato, onions and garlic aioli.
 Served on a ciabatta bun. 20

***GREEK TOWN BURGER**
 Local farmed ground beef patty flame broiled with lettuce, tomato, red onions and topped with tzatziki sauce and feta cheese. Served on a ciabatta bun. 20

GRILLED CHICKEN BURGER
 Boneless, skinless marinated chicken breast flame broiled served with lettuce, tomato, red onions and honey mustard.
 Served on a ciabatta bun. 19

BLUE BURGER
 Local farmed ground beef patty, flame broiled with bacon, blue cheese crumbles, lettuce, tomato, red onions & garlic aioli.
 Served on a ciabatta bun. 20

***MUSHROOM AND SWISS**
 Local farmed ground beef patty sautéed mushrooms, Swiss cheese, onions and garlic aioli. Served on a ciabatta bun. 20

BEYOND BURGER
 Plant based Beyond Burger served on a ciabatta bun with lettuce, tomato, red onion and garlic aioli. 19

SALMON BURGER
 Wild salmon filet with lettuce, tomato, red onion, coleslaw and tartar sauce.
 Served on a ciabatta bun. 27

CRISPY COD BURGER
 Crispy Alaskan cod topped with lettuce, tomato, red onions, coleslaw and our house made tartar sauce.
 Served on a ciabatta bun. 22

GYRO SANDWICH
 Grilled beef gyro strips wrapped in a grilled pita with feta cheese, chopped romaine, red onions, tomatoes & drizzled with house made tzatziki sauce. 16

PRAWN GYRO
 Grilled wild prawns wrapped in a grilled pita with feta cheese, red onions, tomatoes, chopped romaine and drizzled with house made tzatziki sauce. 19

CHICKEN GYRO
 Grilled and sliced chicken breast wrapped in a grilled pita with red onions, tomatoes, chopped romaine, feta cheese & drizzled with house made tzatziki sauce. 17

PASTAS

We proudly prepare our pasta dishes with freshly cooked pasta.
 Served with house garlic bread.

LINGUINI ALFREDO
 Made to order in our house made creamy garlic alfredo sauce, tossed with fresh linguini noodles. 17
Add: Grilled chicken breast. 7 or baby shrimp. 8

SEAFOOD LINGUINI ALFREDO
 Fresh clams, mussels, salmon, halibut, prawns, scallops and Alaskan cod, sautéed in our house made garlic alfredo sauce and tossed with fresh cooked linguini noodles. 30

MEDITERRANEAN MUSSELS
 Fresh local mussels sautéed in olive oil, garlic, fresh chopped tomatoes, onions, mushrooms and fresh basil finished in marsala wine sauce tossed with penne pasta. 23

CREAMY PESTO SCALLOPS
 Sea scallops pan seared in olive oil and tossed in our creamy garlic pesto sauce, served over penne pasta. 27

CLAM LINGUINI
 Fresh manila clams sautéed in a fresh garlic butter wine sauce tossed with fresh cooked Linguini noodles and sprinkle parmesan cheese. 25

GARLIC PRAWN LINGUINI
 Jumbo wild prawns sautéed in a garlic butter wine sauce over fresh cooked linguini noodles and sprinkle parmesan cheese. 29

SEAFOOD DIABLO
 Fresh clams, mussels, prawns, scallops, salmon, halibut and Alaskan cod sautéed with mushrooms, onions and garlic in a fresh spicy tomato sauce, served over penne pasta and sprinkle parmesan cheese. 29

PRAWN PENNE CARBONARA
 Jumbo wild prawns sautéed with bacon, mushrooms and onions in a creamy garlic alfredo sauce over penne pasta. 29

PENNE BOLOGNESE
 Sliced Italian sausage sautéed with bell peppers, mushrooms and onions in a spicy creamy tomato alfredo sauce over penne pasta and sprinkle parmesan cheese. 22

ENTRÉES

Entrées come with choice of orzo pasta, garlic mashed potatoes or French fries, veggies and garlic bread.

HALIBUT FILET
 Halibut filet, lightly floured, grilled and finished in a lemon garlic dill sauce. 36

***CHARBROILED SALMON**
 Wild caught seasoned and flame broiled, brushed with olive oil, garlic, lemon and oregano. 30

ALASKAN COD PICCATA
 Wild caught Alaskan cod lightly floured and grilled with a lemon butter caper sauce. 27

PRAWN SANTORINI
 Jumbo prawns sautéed with extra virgin olive oil, garlic, fresh chopped tomatoes, green onions, mushrooms, and topped with feta cheese. 29

CHICKEN AND ARTICHOKE
 Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 27

***FLAT IRON STEAK**
 Our 10 oz local farmed beef seasoned and flame broiled to perfection. 30

***FLAT IRON SINATRA**
 Our 10 oz local farmed beef topped with sautéed mushrooms, onions, mixed bell peppers and topped with melted mozzarella cheese. 31

JUMBO PRAWN SKEWERS
 Jumbo prawns and grape tomatoes charbroiled to perfection. 29