

Salads

HOUSE SALAD: Fresh cut romaine, shredded mozzarella, black olives and tomatoes. 5

CAPRESE SALAD: Layered slices of fresh tomatoes, fresh mozzarella and fresh basil topped with balsamic reduction and extra virgin olive oil. 8

GREEK SALAD: Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers and sprinkle feta cheese. Sm 8 Lg 11

GREEK CHICKEN SALAD: Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers, sprinkle feta cheese and topped with sliced grilled chicken breast. 15

CLASSIC CAESAR SALAD: Fresh chopped romaine, house made croutons, and parmesan cheese tossed in our Caesar dressing. Sm 8 Lg 10

SHRIMP CAESAR SALAD: Cold water shrimp placed on top of our classic Caesar salad. Sm 10 Lg 14

GYRO SALAD: Fresh chopped romaine topped with tomatoes, red onions, bell peppers, cucumbers, kalamata olives, and pepperoncini peppers, topped with grilled Gyro meat, drizzled with our house made tzatziki sauce and sprinkled with feta cheese. Sm 10 Lg 14

GRILLED PRAWN CAESAR SALAD: 4 jumbo prawn skewers grilled and brushed with sweet chili aioli sauce and placed on top of our Caesar salad. 16

THE HOOK SEAFOOD SALAD: Fresh clams, mussels, halibut, salmon, prawns, scallops and cod sautéed in our house made olive oil basil vinaigrette, poured over fresh cut romaine and sprinkle parmesan. 18

Sides

THE DAILY STARCH 3

HOUSE BREAD: 2.50

SALAD SHRIMP 4

HOUSE FRIES 4

COLESLAW 2.50

SEASONAL VEGETABLES 3

DRESSING .75

Basil vinaigrette, Feta cheese, Ranch,
Blue Cheese, Honey mustard

Beverages

PELLEGRINO 2.50

SODA: Pepsi, Diet Pepsi, Sierra Mist, Root Beer Sm 1.75 Lg 2.50

SHIRLEY TEMPLE Sm 1.75 Lg 2.95

2% MILK Sm 1.75 Lg 2.50

KIDS CAPRI SUN 1.75

LEMONADE Sm 1.75 Lg 2.50

CHERRY LEMONADE Sm 1.75 Lg 2.95

ICED TEA 2.50

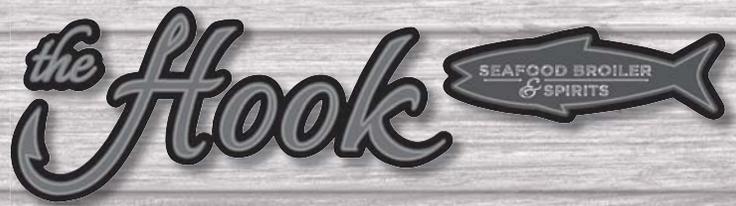
COFFEE 2.95

HOT TEA 2.95

HOT CHOCOLATE 2.95

ARNOLD PALMER (1/2 Ice Tea, 1/2 Lemonade) 2.95

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DINNER TO GO

18521 76th Ave West, #101
Edmonds, WA 98026

425.673.0551

OPEN 7 DAYS A WEEK

BANQUET ROOM

CATERING SERVICES AVAILABLE

Starters

STEAMED CLAMS: Fresh manila clams steamed in a garlic butter wine broth and served with garlic bread. 12

STEAMED MUSSELS: Fresh Penn cove mussels steamed in a garlic butter wine broth and served with garlic bread. 11

HOUSE STEAMERS: Fresh Penn cove mussels and fresh Manila clams steamed with fresh tomatoes, basil, garlic and green onions in a light tomato broth. Served with garlic 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. 11

SHRIMP COCKTAIL: Cold water shrimp paired with our house made specialty cocktail sauce. 8

BAKED FETA: Feta cheese drizzled in olive oil baked in the oven with Kalamata olives and served with grilled pita bread. 8

SALT AND PEPPER CALAMARI: Hand cut Calamari steak strips, lightly floured and flash fried to order. Served with our house made aioli. 12

GARLIC PRAWNS: Jumbo prawns sautéed in a garlic butter wine sauce and served with grilled pita. 12

SAUSAGE DIJON: Italian sausage link sliced down the middle and grilled, topped with sautéed pepper and onion melody and house made Dijon mustard. 8

HUMMUS AND PITA: Hummus drizzled with extra virgin olive oil served with fresh cut vegetables and grilled pita bread. 8

GARLIC BRIE: French brie roasted in our oven with whole roasted garlic, drizzled with extra virgin olive oil and served with grilled pita. 9

SOUP OF THE DAY

Cup 3.50 Bowl 4.50

CLAM CHOWDER

Cup 4.50 Bowl 5.50

Burgers & Gyros

- *HOUSE BURGER:** Local farmed ground beef patty flame broiled with lettuce, tomato, red onions and garlic aioli. 10
- *CLASSIC CHEESE:** Local farmed ground beef patty flame broiled with Tillamook cheese, lettuce, tomato, red onions and garlic aioli. 11
- *ALL AMERICAN:** Local farmed ground beef patty flame broiled with Tillamook cheddar cheese and sliced bacon, lettuce, tomato, red onions and garlic aioli. 12
- *GREEK TOWN BURGER:** local farmed ground beef patty flame broiled with lettuce, tomato, red onions and topped with tzatziki sauce and feta cheese. 11
- CRISPY COD BURGER:** Crispy Alaskan cod topped with lettuce, tomato, red onions, coleslaw and our house made tartar sauce served open faced. 12
- GRILLED CHICKEN BURGER:** Boneless, skinless marinated chicken breast flame broiled served with lettuce, tomato, red onions and honey dijon mustard on a grilled ciabatta bread. 11
- GYRO SANDWICH:** Grilled beef gyro strips wrapped in a warm pita with feta cheese, chopped romaine, red onions, tomatoes and drizzled with house tzatziki sauce. 11
- PRAWN GYRO:** Grilled prawns wrapped in a warm grilled pita with feta cheese, red onions, tomatoes, chopped romaine and drizzled with house made tzatziki sauce. 14
- CHICKEN GYRO:** Grilled and sliced chicken breast wrapped in a warm grilled pita with red onions, tomatoes, chopped romaine, feta cheese and drizzled with house made tzatziki sauce. 11

Seafood & Fries

- ALASKAN COD:** Alaskan cod made to order in the Hook's specialty Panko breading, served with fries, tartar sauce and a side of our house made coleslaw. 2 piece 11 3 piece 14
- NORTHWEST SALMON:** Alaskan wild caught salmon made to order in the Hook's specialty Panko breading. Served with fries and a side of our house made coleslaw. 2 piece 12 3 piece 15
- HALIBUT:** Pacific North West Halibut made to order in the Hook's specialty Panko breading. Served with fries, tartar sauce and a side of our house made coleslaw. 2 piece 15 3 piece 17
- PRAWNS:** 6 Jumbo prawns rolled in Panko breading and deep fried golden brown. Served with fries, cocktail sauce and a side of our house made coleslaw. 16
- *PACIFIC OYSTERS:** Half a dozen fresh Pacific oysters lightly coated in Panko breading, deep fried golden brown and served with fries, cocktail sauce and a side of our house made coleslaw. 16

THE HOOK PLATTER: Jumbo prawns, Alaskan cod, salmon, halibut and fresh pacific oysters rolled in Panko breading. Served with fries, tartar sauce, cocktail sauce, and a side of our house made coleslaw. 18

Flat Breads

- CLASSIC MARGHERITA:** Fresh tomatoes, basil roasted garlic, mozzarella and parmesan cheeses. 7
- THREE CHEESE:** Our house made tomato sauce, a blend of mozzarella, parmesan and feta cheeses. 6
- SAUSAGE ARRABBIATA:** House made tomato sauce with sliced Italian sausage, red onion, roasted red peppers and mozzarella. Sprinkled with red chili pepper flakes. 7
- CLASSIC PEPPERONI:** Our house made tomato sauce, pepperoni and mozzarella cheese. 7
- THE HOOK:** Sea Scallops, cold water shrimp, house made tomato sauce, blend of Italian cheeses, mushrooms, green onions and tomatoes. 8
- ITALIAN FLATBREAD:** Italian sausage, pepperoni and blend of Italian cheeses. 7

Pastas

- LINGUINI ALFREDO:** Made to order in our house made creamy garlic alfredo sauce, tossed with fresh linguini noodles. 14
- SEAFOOD LINGUINI ALFREDO:** Fresh clams, mussels, salmon, halibut, prawns, scallops and Alaskan cod, sautéed in our house made garlic alfredo sauce tossed with fresh linguini noodles. 21
- PENNE ARRABBIATA:** Sliced Italian sausage sautéed with bell peppers, mushrooms and onions in a spicy house made tomato sauce over penne pasta and sprinkle parmesan. 16
- MEDITERRANEAN MUSSELS:** Fresh Penncove mussels sautéed in olive oil, garlic, fresh chopped tomatoes, onions, mushrooms and fresh basil finished in marsala wine sauce tossed with fresh penne pasta. 16
- PRAWN PENNE CARBONARA:** Jumbo prawns sautéed with bacon, mushrooms and onions in a creamy garlic alfredo sauce over fresh penne pasta. 18
- CREAMY PESTO SCALLOPS:** Sea Scallops pan seared in olive oil and tossed in our creamy garlic pesto sauce. Served over fresh penne pasta. 18
- CLAM LINGUINI:** Fresh manila clams sautéed in a fresh garlic butter wine sauce and tossed with fresh Linguini and sprinkle parmesan. 16
- SEAFOOD DIABLO:** Fresh clams, mussels, prawns, salmon, halibut, scallops and Alaskan cod sautéed with mushrooms, onions and garlic in a fresh spicy tomato sauce served over penne pasta. 21

Entrees

- ALASKAN COD PICCATA:** Wild caught Alaskan cod lightly seasoned and floured then pan seared in lemon butter caper sauce. 17
- *FRIED OYSTERS:** Half dozen fresh Pacific oysters lightly coated in Panko breading and deep fried golden brown. 18
- PRAWN SANTORINI:** Jumbo prawns sautéed with extra virgin olive oil, garlic fresh chopped tomatoes, green onions, mushrooms, and topped with feta cheese. 18
- CHICKEN AND ARTICHOKE:** Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 16
- NW CIOPPINO:** Jumbo prawns, fresh clams, mussels, salmon, halibut, and Alaskan cod steamed in a tomato garlic broth with mushrooms, onions, red peppers and sprinkle parmesan. 21
- *NEW YORK STEAK:** 10 oz local farmed beef seasoned and flame broiled to perfection. 19
- *NY SINATRA:** Our 10 oz New York steak topped with sautéed mushrooms, onions, mixed bell peppers and topped with melted mozzarella cheese. 22
- JUMBO PRAWN SKEWERS:** Charbroiled to perfection and brushed with our house made sweet chili sauce. 18
- *CHARBROILED SALMON:** Wild caught seasoned and flame broiled, brushed with olive oil, garlic, lemon and oregano. 19
- HALIBUT FILET:** Halibut filet pan seared and finished in a lemon garlic dill sauce. 21



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