



LUNCH MENU

Starters

- STEAMED CLAMS:** Fresh manila clams steamed in a garlic butter wine broth and served with garlic bread. 15
- STEAMED MUSSELS:** Fresh Penn Cove mussels steamed in a garlic butter wine broth and served with garlic bread. 14
- 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. 15
- 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. 14
- SHRIMP COCKTAIL:** Cold water shrimp paired with our house made specialty cocktail sauce. 10
- BAKED FETA:** Feta cheese drizzled with olive oil and baked in the oven with Kalamata olives and served with grilled pita bread. 9
- SALT AND PEPPER CALAMARI:** Hand cut Calamari steak strips, lightly floured and flash fried to order. Served with our house made aioli. 14
- SAUSAGE DIJON:** Italian sausage links sliced down the middle and grilled with sautéed pepper and onion medley and Dijon mustard. 9
- HUMMUS AND PITA:** Hummus drizzled with extra virgin olive oil. Served with fresh cut vegetables and grilled pita bread. 9
- PITA AND TZATZIKI:** Specialty house made tzatziki sauce made with shredded cucumbers, garlic and Greek yogurt served with grilled pita and fresh cut vegetables. 8
- GARLIC BRIE:** French brie roasted in our oven with whole roasted garlic, drizzled with extra virgin olive oil and served with grilled pita. 10
- GARLIC PRAWNS:** Jumbo prawns sauteed in a garlic butter wine sauce. Served with grilled pita. 15
- *STEAK BITES:** Sliced tender beef strips sauteed with onions, mushrooms, and peppers in a spicy house teriyaki sauce. Served with grilled pita bread. 14

QUICK LUNCH: Bowl of Soup and Greek, Caesar, or House Salad with bread. 12

SOUP OF THE DAY

Cup 4 Bowl 5

CLAM CHOWDER

Cup 5 Bowl 6

Salads

- Choice of dressings: house made Basil vinaigrette, Feta dressing, blue cheese, ranch, Thousand Island and honey mustard.
- HOUSE SALAD:** Fresh cut romaine, shredded mozzarella, black olives and tomatoes. 6
- 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. 11
- GREEK SALAD:** Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers and sprinkle feta cheese. 10 Add shrimp or grilled chicken breast 6
- CLASSIC CAESAR SALAD:** Fresh chopped romaine, house made croutons, and parmesan cheese, tossed in our caesar dressing. 10 Add shrimp or grilled chicken breast 6
- GYRO SALAD:** Fresh chopped romaine topped with tomatoes, red onions, bell peppers, cucumbers, kalamata olives, and pepperoncini peppers, topped with grilled beef gyro meat, drizzled with our house made tzatziki sauce and sprinkled with feta cheese. Served with grilled pita bread. 14
- GRILLED PRAWN CAESAR SALAD:** Jumbo prawn skewers grilled and brushed with sweet chili sauce and placed on top of our classic 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 cheese. 23
- *BLACKENED SALMON CAESAR:** Wild salmon filet, blackened, charbroiled and placed on top of our large caesar. 24

Seafood & Fries

Sub sweet potato fries 2.

- 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 14 3 piece 17
- 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 15 3 piece 18
- HALIBUT:** Pacific Northwest 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 18 3 piece 21
- 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. 19
- *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. 19

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 tarter sauces. 23

*The Snohomish County Health Department would like to remind you that eating raw or uncooked shellfish, fish, or meat may increase your risk of food-borne illness.

Burgers & Gyros

Served with fries, soup or salad. Chowder 1.00 more. Sub sweet potato fries 2.00.

- *HOUSE BURGER:** Local farmed 1/2 lb ground beef patty flame broiled with lettuce, tomato, red onions and garlic aioli on a ciabatta bun. 13 Add: Tillamook Cheddar, Swiss cheese, or mozzarella 1.50
- *All AMERICAN:** Local farmed 1/2 lb ground beef patty flame broiled with Tillamook cheddar cheese and sliced bacon, lettuce, tomato, red onions and garlic aioli on a ciabatta bun. 15
- *GREEK TOWN BURGER:** Local farmed 1/2 lb ground beef patty flame broiled with lettuce, tomato, red onions and topped with tzatziki sauce and feta cheese on a ciabatta bun. 15
- SALMON BURGER:** Wild Salmon filet with lettuce, tomato, red onion, coleslaw, and tarter sauce. 18
- CRISPY COD BURGER:** Crispy Alaskan cod topped with lettuce, tomato, red onions, coleslaw and our house made tartar sauce served open faced on a ciabatta bun. 15
- GRILLED CHICKEN BURGER:** Boneless, skinless marinated chicken breast flame broiled served with lettuce, tomato, red onions and honey dijon mustard on a ciabatta bun. 14
- PERFECT BURGER:** (Plant based) Beets, carrot puree, sweet potato, sea salt and onion powder. Served on a ciabatta bun with lettuce, tomato and red onion. 15
- GYRO SANDWICH:** Grilled beef gyro strips wrapped in a warm pita with feta cheese, chopped romaine, red onions, tomatoes and drizzled with house made tzatziki sauce. 12
- BLUE BURGER:** 1/2lb local farmed gound beef patty, flame broiled with bacon, blue cheese crumbles, lettuce, tomato, red onions and garlic aioli. Served on a ciabatta bun. 15
- SWISS AND MUSHROOM BURGER:** 1/2lb local farmed gound beef patty with sautéed mushrooms and onions, Swiss cheese and garlic aioli. 15
- PRAWN GYRO:** Grilled prawns wrapped in a grilled pita with feta cheese, red onions, tomatoes, chopped romaine and drizzled with house made tzatziki sauce. 15
- CHICKEN GYRO:** Grilled and sliced chicken breast wrapped in a grilled pita with red onions, tomatoes, chopped romaine, feta cheese and drizzled with house made tzatziki sauce. 13

Flat Breads

Made with house-made tomato sauce.

- CLASSIC MARGHERITA:** Fresh tomatoes, basil, roasted garlic, mozzarella and parmesan cheese. 10
- THREE CHEESE:** A blend of mozzarella, parmesan and feta cheeses. 8
- SAUSAGE ARRABBIATA:** Sliced Italian sausage, red onion, roasted red peppers and mozzarella. Sprinkled with red chili pepper flakes. 10
- CLASSIC PEPPERONI:** Pepperoni and mozzarella cheese. 9
- GREEK:** garlic olive oil base, mozzarella, feta cheese, kalamata olives, tomatoes, red onion, oregano, and beef gyro meat. 11
- SHRIMP ROMATO:** pesto base, roma tomatoes, mozzarella, parmesan green onions, and baby shrimp. 9
- HAWAIIAN:** Chopped carvemaster ham, pineapple and mozzarella cheese. 10
- ALL MEAT:** Italian Sausage, pepperoni & ham, with a blend of Italian cheeses. 11

Pastas

- PRAWN PENNE CARBONARA:** Jumbo prawns sautéed with bacon, mushrooms and onions in a creamy garlic alfredo sauce over fresh cooked penne pasta. 18
- CREAMY PESTO SCALLOPS:** Sea Scallops pan seared in olive oil and tossed in our creamy garlic pesto sauce. Served over fresh cooked penne pasta. 17
- CLAM LINGUINI:** Fresh manila clams sautéed in a fresh garlic butter wine sauce and tossed with fresh cooked Linguini noodles and sprinkle parmesan cheese. 15
- GARLIC PRAWN LINGUINI:** Jumbo prawns sauteed in a garlic butter wine sauce over fresh cooked linguini noodles and sprinkle parmesan cheese. 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 and sprinkle parmesan cheese. 17
- LINGUINI ALFREDO:** Made to order in our house made creamy garlic alfredo sauce, tossed with fresh linguini noodles. 11 Add grilled chicken breast or baby shrimp. 6
- SEAFOOD LINGUINI ALFREDO:** Fresh clams, mussels, salmon, halibut, prawns, scallops and Alaskan cod, sautéed in our house made garlic alfredo sauce tossed with fresh cooked linguini noodles. 17
- 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. 14
- 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 penne pasta and sprinkle parmesan cheese. 14

On the Lighter Side & Gluten Free

Served with caesar salad, Greek salad, house salad, or fresh seasonal veggies.

- *FLAT IRON STEAK:** 10oz local farmed beef seasoned and flame broiled to perfection. 21
- GRILLED CHICKEN BREAST:** Boneless skinless chicken breast flame broiled to order with Greek herbs. 17
- *CHARBROILED WILD SALMON:** Wild caught salmon filet with Greek herbs. 23
- *HOUSE BURGER WITH LETTUCE WRAP:** 1/2lb local farm raised beef, with lettuce, tomato and red onions. 14
- PERFECT BURGER: (Plant Based)** Served with lettuce, tomato and red onions. 15

Beverages

- PELLEGRINO** 4
original, pomelo, lemonata
SODA: Sm 2.25 Lg 3.25
Pepsi, Diet Pepsi, Sierra Mist,
Root Beer, Dr. Pepper
ARNOLD PALMER Sm 2.25 Lg 3.25

- SHIRLEY TEMPLE** Sm 2.5 Lg 3.5
APPLE JUICE Sm 2.25 Lg 4
LEMONADE Sm 2.25 Lg 3.25
CHERRY LEMONADE Sm 2.5 Lg 3.5
OTHER JUICES 4
Cranberry, Orange, Grapefruit

- COFFEE** 3.75
ICED TEA 3.75
HOT TEA 3.50
MILK Sm 2.25 Lg 3.25
ITALIAN SODAS 4.50
Ask your server for flavors