



STARTERS

STEAMED CLAMS

Fresh Manila clams steamed in a garlic butter wine broth. Served with garlic bread. 23

STEAMED MUSSELS

Fresh local mussels steamed in a garlic butter wine broth. Served with garlic bread. 22

COMBO STEAMERS

Fresh local mussels and fresh Manila clams steamed in a garlic butter wine broth. Served with garlic bread. 25

SHRIMP COCKTAIL

Cold water shrimp paired with our house made cocktail sauce. 13

SALT AND PEPPER CALAMARI

Hand cut Calamari steak strips, lightly floured and flash fried to order. Served with our house made aioli. 19

***STEAK BITES**

Sliced tender beef strips sautéed with onions, mushrooms, and peppers in a spicy teriyaki sauce. Served with grilled pita bread. 19

GARLIC PRAWNS

Jumbo wild prawns sautéed in a garlic butter wine sauce. Served with grilled pita. 23

GARLIC BRIE

French brie roasted in our oven with whole roasted garlic, drizzled with extra virgin olive oil and served with grilled pita. 14

BACON MAC & CHEESE

Macaroni tossed in a 3 cheese sauce with bacon and green onions. 14

CHICKEN WINGS

BBQ, Buffalo, Teriyaki, Salt & Pepper or Garlic Parmesan. 16

HUMMUS AND PITA

Hummus drizzled with extra virgin olive oil. Served with fresh cut vegetables and grilled pita bread. 14

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. 13

SAUSAGE DIJON

Italian sausage link sliced down the middle, grilled with sautéed peppers & onion medley with Dijon mustard. 12

BAKED FETA

Feta cheese drizzled in olive oil and baked in the oven with kalamata olives. Served with grilled pita bread. 13

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. 18

***BURGER SLIDERS**

2 handmade sliders with Tillamook cheese. Served with french fries. 19

PEPPER JACK CHEESE STICKS

House made. Served with marinara sauce. 13

LOADED TOTS

Tater tots topped with melted cheese, pickled jalapenos, bacon and green onions, drizzled with a jalapeño sour cream. 13

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. 29

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. 13

GREEK SALAD

Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers and sprinkle feta cheese. 15
Add chicken breast 7 Add shrimp 8

CLASSIC CAESAR SALAD

Fresh chopped romaine, house made croutons and parmesan cheese, tossed in our caesar dressing. 14
Add chicken breast 7 Add shrimp 8

BLACKENED SALMON CAESAR

Wild caught Salmon Filet Blackened and served over our large Caesar Salad. (One Size) 30

GRILLED PRAWN CAESAR SALAD

Jumbo prawns and grape tomato skewers, grilled and placed on top of our classic caesar salad. 23

***STEAK SALAD**

10 oz flat iron steak charbroiled & sliced over romaine, tomatoes, red onions, mixed peppers and blue cheese crumbles. (One size) 30

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. 19

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. 23

SEAFOOD & FRIES

Sub sweet potato fries or tater tots +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 19 3 piece 23

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 21 3 piece 24

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 24 3 piece 28

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. 29

***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. 26

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. 29

QUICK LUNCH

Bowl of Soup and Greek, Caesar, or House Salad with bread. 16

Soup OF THE DAY

Cup 6 Bowl 7
CLAM CHOWDER
Cup 7 Bowl 8

*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

All beef burgers are ½ pound, local farmed & served on a Cottage Bakery brioche bun. Served with house fries, soup or salad. Clam chowder +1.

Sub sweet potato fries or tater tots +2

*HOUSE BURGER

Local farmed ground beef patty flame broiled with lettuce, tomato, red onions & garlic aioli. 19
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 & garlic aioli. 22

*GREEK TOWN BURGER

Local farmed ground beef patty flame broiled with lettuce, tomato, red onions and topped with tzatziki sauce and feta cheese. 22

GRILLED CHICKEN BURGER

Boneless, skinless marinated chicken breast flame broiled served with lettuce, tomato, red onions and honey mustard. 21

*BLUE BURGER

Local farmed ground beef patty, flame broiled with bacon, blue cheese crumbles, lettuce, tomato, red onions and garlic aioli. 22

*MUSHROOM AND SWISS

Local farmed ground beef patty sautéed mushrooms, Swiss cheese, onions and garlic aioli. 22

BEYOND BURGER

Plant based Beyond Burger with lettuce, tomato, red onion and garlic aioli. 21

SALMON BURGER

Wild salmon fillet with lettuce, tomato, red onion, coleslaw and tartar sauce. 29

CRISPY COD BURGER

Crispy Alaskan cod topped with lettuce, tomato, red onions, coleslaw and our house made tartar sauce. 23

GYRO SANDWICH

Grilled beef gyro strips wrapped in a grilled pita with feta cheese, chopped romaine, red onions, tomatoes and drizzled with house made tzatziki sauce. 17

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. 20

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. 18

OVEN ROASTED FLAT BREADS

CLASSIC MARGHERITA

Olive oil base, fresh tomatoes, basil, roasted garlic, mozzarella and parmesan cheese. 14

SAUSAGE ARRABBIATA

Sliced Italian sausage, red onion, roasted red peppers and mozzarella. Sprinkled red chili pepper flakes. 14

CLASSIC PEPPERONI

Pepperoni and mozzarella cheese. 13

ALL MEAT

Italian sausage, pepperoni and ham with a blend of Italian cheeses. 15

SHRIMP ROMATO

Pesto base, roma tomatoes, mozzarella, parmesan, green onion and baby shrimp. 14

GREEK FLAT BREAD

Garlic & olive oil base, mozzarella, feta cheese, Kalamata olives, red onion, tomatoes, oregano & beef gyro meat. 14

HAWAIIAN

Chopped Carvemaster ham, pineapple and mozzarella cheese. 14

THREE CHEESE

A blend of mozzarella, parmesan and feta cheeses. 12

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. 14

Add Grilled chicken breast 7 Add baby shrimp 8

SEAFOOD LINGUINI ALFREDO

Fresh clams, mussels, salmon, halibut, prawns, scallops & Alaskan cod, sautéed in our house made garlic alfredo sauce tossed with fresh cooked linguini noodles. 24

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. 20

CREAMY PESTO SCALLOPS

Sea scallops pan seared in olive oil and tossed in our creamy garlic pesto sauce, served over penne pasta. 23

CLAM LINGUINI

Fresh manila clams sautéed in a fresh garlic butter wine sauce tossed with fresh cooked linguini noodles and sprinkle parmesan cheese. 23

GARLIC PRAWN LINGUINI

Jumbo prawns sautéed in a garlic butter wine sauce over fresh cooked linguini noodles and sprinkle parmesan cheese. 24

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. 23

PRAWN PENNE CARBONARA

Jumbo wild prawns sautéed with bacon, mushrooms and onions in a creamy garlic alfredo sauce over penne pasta. 25

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. 21

ON THE LIGHTER SIDE

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

*FLAT IRON STEAK (GF)

10 oz local farmed beef seasoned and flame broiled to perfection. 31

GRILLED CHICKEN BREAST (GF)

Boneless skinless chicken breast flame broiled to order with Greek herbs. 22

CHICKEN AND ARTICHOKES

Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 28

*CHARBROILED SALMON (GF)

Wild caught salmon fillet with Greek herbs. 31

*HOUSE BURGER LETTUCE WRAP (GF)

½ lb local farmed patty, lettuce, tomato and red onions. 19 Add cheese 2

BEYOND BURGER LETTUCE WRAP (GF)

Plant based Beyond Burger wrapped in lettuce with tomato and red onion. 21

BEVERAGES

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