




STARTERS

**STEAMED CLAMS**  
Fresh Manila clams steamed in garlic butter wine broth. Served with garlic bread. 24

**STEAMED MUSSELS**  
Fresh local mussels steamed in a garlic butter wine broth. Served with garlic bread. 23

**COMBO STEAMERS**  
Fresh local mussels and fresh Manila clams steamed in a garlic butter wine broth. Served with garlic bread. 26

**SHRIMP COCKTAIL**  
Cold water shrimp paired with our house made cocktail sauce. 14

 **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. 15


**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. 15

**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. 14

**SAUSAGE DIJON**  
Italian sausage link sliced down the middle, grilled with sautéed peppers and onion medley with Dijon mustard. 13

**BAKED FETA**  
Feta cheese drizzled in olive oil and baked in the oven with kalamata olives. Served with grilled pita bread. 14

 **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. 19

**\*BURGER SLIDERS**  
2 sliders with Tillamook cheese. Served with french fries. 19

**PEPPER JACK CHEESE STICKS**  
House made. Served with marinara sauce. 14

**LOADED TOTS**  
Tater tots topped with melted cheese, pickled jalapenos, bacon and green onions, drizzled with a jalapeño sour cream. 14

**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. 31



**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. 14

**GREEK SALAD**  
Fresh chopped romaine topped with fresh tomatoes, red onions, bell peppers, cucumbers, kalamata olives, pepperoncini peppers and sprinkle feta cheese. 15/18  
**Add Chicken breast 8 Add shrimp. 9**


**CLASSIC CAESAR SALAD**  
Fresh chopped romaine, house made croutons, and parmesan cheese, tossed in our caesar dressing . 14/16  
**Add shrimp 9 or chicken 8**

**BLACKENED SALMON CAESAR**  
Wild caught Salmon Filet Blackened and served over our large Caesar Salad. (One Size) 32

**GRILLED PRAWN CAESAR SALAD**  
Jumbo prawns and grape tomato skewers, grilled and placed on top of our classic caesar salad. 24/30

**\*STEAK SALAD**  
10 oz flat iron steak charbroiled and sliced over romaine, tomatoes, red onions, mixed peppers, and blue cheese crumbles. (One size) 32

**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. 20/24

 **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. 24/30

OVEN ROASTED FLAT BREADS

Made with house made fresh sauce

**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. 16

**SHRIMP ROMATO**  
Pesto base, roma tomatoes, mozzarella, parmesan, green onion and baby shrimp. 15

**GREEK FLAT BREAD**  
Garlic & olive oil base, mozzarella, feta cheese, Kalamata olives, red onion, tomatoes, oregano, and beef gyro meat. 15

**HAWAIIAN**  
Chopped Carvemaster ham, pineapple, and mozzarella cheese. 14

**THREE CHEESE**  
A blend of mozzarella, parmesan and feta cheeses. 12

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 21 3 piece 25

**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 23 3 piece 25

**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 27 3 piece 31

**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. 30

**\*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. 28

 **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. 32

\*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.

SIDES

HOUSE BREAD 2.50  
HOUSE FRIES 9  
COLESLAW 4  
BABY SHRIMP 10  
SEASONAL SAUTÉED VEGETABLES 9  
PASTA NOODLES 10  
DRESSING & SAUCES FOR DIPPING .75  
Basil vinaigrette, Feta cheese, Ranch, Blue Cheese, Honey Mustard, Thousand Island, BBQ, tartar and cocktail sauce

BEVERAGES

PELLEGRINO 5  
SODA  
Small 2.75 Large 3.75  
Pepsi, Diet Pepsi, Starry Lemon Lime, Root Beer, Dr. Pepper  
ARNOLD PALMER  
Small 3 Large 4  
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



ON THE LIGHTER SIDE

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. 33  
  
GRILLED CHICKEN BREAST (GF)  
Boneless skinless chicken breast flame broiled to order with Greek herbs. 24  
  
CHICKEN AND ARTICHOKE  
Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 29  
  
\*CHARBROILED SALMON (GF)  
Wild caught salmon filet with Greek herbs. 32  
  
\*HOUSE BURGER LETTUCE WRAP (GF)  
½ lb local farmed patty, lettuce, tomato and red onions. 20 Add cheese 2  
  
BEYOND BURGER LETTUCE WRAP (GF)  
Plant based Beyond Burger wrapped in lettuce with tomato and red onion. 21

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 & served on a Cottage Bakery brioche bun

\*HOUSE BURGER  
Local farmed ground beef patty flame broiled with lettuce, tomato, red onions & garlic aioli. . 20  
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. 23  
  
\*GREEK TOWN BURGER  
Local farmed ground beef patty flame broiled with lettuce, tomato, red onions and topped with tzatziki sauce and feta cheese. 23  
  
GRILLED CHICKEN BURGER  
Boneless, skinless marinated chicken breast flame broiled served with lettuce, tomato, red onions & honey mustard. 22  
  
BLUE BURGER  
Local farmed ground beef patty, flame broiled with bacon, blue cheese crumbles, lettuce, tomato, red onions & garlic aioli. 23  
  
\*MUSHROOM AND SWISS  
Local farmed ground beef patty sautéed mushrooms, Swiss cheese, onions and garlic aioli. 23

BEYOND BURGER  
Plant based Beyond Burger served on a ciabatta bun with lettuce, tomato, red onion and garlic aioli. 22

SALMON BURGER  
Wild salmon filet with lettuce, tomato, red onion, coleslaw and tartar sauce. 30

CRISPY COD BURGER  
Crispy Alaskan cod topped with lettuce, tomato, red onions, coleslaw and our house made tartar sauce. 25

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. 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

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. 18  
Add: Grilled chicken breast. 8 or baby shrimp. 9  
  
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. 32  
  
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. 25  
  
CREAMY PESTO SCALLOPS  
Sea scallops pan seared in olive oil and tossed in our creamy garlic pesto sauce, served over penne pasta. 29  
  
SMOKED SALMON PENNE  
Smoked salmon, diced onions, red bell peppers and mushrooms in a garlic cream sauce served over penne pasta. 30

CLAM LINGUINI  
Fresh manila clams sautéed in a fresh garlic butter wine sauce tossed with fresh cooked Linguini noodles and sprinkle parmesan cheese. 28  
  
GARLIC PRAWN LINGUINI  
Jumbo wild prawns sautéed in a garlic butter wine sauce over fresh cooked linguini noodles and sprinkle parmesan cheese. 31  
  
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. 32  
  
PRAWN PENNE CARBONARA  
Jumbo wild prawns sautéed with bacon, mushrooms and onions in a creamy garlic alfredo sauce over penne pasta. 32  
  
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. 26

ENTRÉES

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

HALIBUT PARMESAN  
Halibut filet, pan seared with a panko parmesan crust. Served over a bed of Beurre Blanc sauce with Yukon gold garlic mashed potatoes or orzo pasta and sautéed fresh veggies. 41  
  
\*CHARBROILED SALMON  
Wild caught seasoned and flame broiled, brushed with olive oil, garlic, lemon and oregano. 32  
  
ALASKAN COD PICCATA  
Wild caught Alaskan cod lightly floured and grilled with a lemon butter caper sauce. 29  
  
PRAWN SANTORINI  
Jumbo prawns sautéed with extra virgin olive oil, garlic, fresh chopped tomatoes, green onions, mushrooms, and topped with feta cheese. 31

CHICKEN AND ARTICHOKE  
Chicken breast lightly floured and pan seared with mushrooms, onions, garlic and artichoke hearts in our lemon butter dill sauce. 29  
  
\*FLAT IRON STEAK  
Our 10 oz local farmed beef seasoned and flame broiled to perfection. 32  
  
\*FLAT IRON SINATRA  
Our 10 oz local farmed beef topped with sautéed mushrooms, onions, mixed bell peppers and topped with melted mozzarella cheese. 34  
  
JUMBO PRAWN SKEWERS  
Jumbo prawns and grape tomatoes charbroiled to perfection. 30

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