

LUNCH



RESTAURANT & FRESH FISH MARKET

EST. 1981

SERVING THE FINEST IN SHELLFISH AND FRESH FISH
FLOWN IN DAILY FROM AROUND THE WORLD

SPECIALS

MONDAY

HALIBUT STUFFED WITH CRABMEAT FINISHED WITH MUSHROOMS IN A LEMON GARLIC BUTTER SAUCE

TUESDAY

ATLANTIC SALMON STUFFED WITH CRABMEAT, WILD MUSHROOMS AND FRESH SPINACH FINISHED WITH A LEMON DILL BUTTER SAUCE

WEDNESDAY

SEAFOOD CASSOLET OVER GARLIC MASHED POTATOES FINISHED WITH A FRESH TOMATO, JALAPEÑO AND CILANTRO CREAM SAUCE

THURSDAY

BLACKENED HALIBUT SOFT TACOS WITH CILANTRO RICE, PINTO BEANS AND SWEET CORN CAKE

FRIDAY

JUMBO SHRIMP PARMESAN OVER ANGEL HAIR PASTA



Est. 1981

RESTAURANT HOURS

MONDAY - SUNDAY
11 AM - 10 PM
SUNDAY BRUNCH
10 AM - 2 PM
FISH MARKET
OPEN DAILY 9 AM

LET THEM EAT FISH...

But only the freshest fish!

At The Original Fish Company, we celebrate the sea and all the fresh and flavorful things it has to offer. We do this by serving only the finest-quality seafood flown in daily from around the world.

How do we find the finest-quality seafood?

We pay premium prices to buy the "last-caught" fish from highly professional short-trip boats.

Our buyers inspect the fish and select only "the top of the catch."

Still, buying the best is only the beginning.

After purchase, the fish is immediately packed in extremely cold flake ice (12 degrees below zero) and flown to LAX from around the world. Our refrigerated trucks bring the catch directly here. As a large-volume wholesale buyer, we skip the middleman, saving valuable time and ensuring freshness.

Once at the Original Fish Company, the whole fish is preserved in fresh-caught condition, using state-of-the-art equipment and techniques. Keeping fish whole until ready to fillet and cook improves its quality. Twice a day, at lunch and dinner, our specially trained chefs, wearing surgical gloves, enter a temperature-controlled room where they expertly hand-cut fillets from whole fish.

Finally, the fish is cooked simply and naturally on a mesquite broiler within full view of restaurant guests.

Oysters are a special case, and they're worth mentioning. First they are harvested from fast-flowing cold waters in government-regulated oyster beds. Next, they're inspected under the supervision of a certified microbiologist. Each shipment is sealed, tagged and shipped to us with a guarantee of authenticity and freshness.

The Original Fish Company has been owned and operated by the Rothman family since opening day, February 11, 1981. Daughter Vanessa Rothman Travis has overseen the restaurant for over a decade. Many dedicated, loyal staff members have been here more than 15 years. Some have been here since the beginning. The Original Fish Company is our only restaurant. We are not a chain by choice. We want to be here personally to ensure our fish is the freshest and our service the best. Please enjoy.

Vanessa Rothman Travis
Wendi Rothman
Proprietors



Est. 1981

"WE'RE FANATICS ABOUT FRESHNESS"

BEAUTIFULLY DECORATED
SEAFOOD PLATTERS & GIFT CERTIFICATES,
GREAT FOR ANY OCCASION
AVAILABLE AT THE FISH MARKET

THE ORIGINAL FISH COMPANY

WORLD'S GREATEST CLAM CHOWDER!

GIFT CERTIFICATES AVAILABLE AT THE FISH MARKET

WWW.ORIGINALFISHCOMPANY.COM

5/2/12

11061 LOS ALAMITOS BLVD. LOS ALAMITOS, CA (562) 594-4553
WWW.ORIGINALFISHCOMPANY.COM

WINES

VINTAGES & PRICES ARE SUBJECT TO CHANGE

CHAMPAGNE & SPARKLING WINE		BTL	1/2 BTL
MUMM NAPA "BRUT PRESTIGE" NAPA VALLEY	27...	14.	(SPLT)
MUMM'S DVX "TETE DE CUVEE" NAPA VALLEY	69.		
NV DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY	31.		
02 DOM PÉRIGNON EPERNAY, FRANCE	165.		
NV MOËT & CHANDON "ROSÉ IMPERIAL" EPERNAY, FRANCE	85...	22.	(SPLT)
NV MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE	59.		
NV PERRIER JOUËT "GRAND BRUT" EPERNAY, FRANCE	63...	25.	(SPLT)
NV ROEDERER ESTATE BRUT ANDERSON VALLEY	37.		
08 SCHRAMSBERG "BLANC DE BLANCS" ST. HELENA	53.		

FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS

10 FETZER GEWÜRZTRAMINER ECHO RIDGE MENDOCINO	17.		
08 PACIFIC RIM DRY RIESLING COLUMBIA VALLEY, WASHINGTON	22.		
10 FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY	23.		
09 FESS PARKER VIOGNIER SANTA BARBARA	35.		
09 GRGICH HILLS FUMÉ BLANC NAPA VALLEY	45...	26.	(08)
10 GROTH SAUVIGNON BLANC NAPA VALLEY	31.		
11 KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	25.		
10 KING ESTATE PINOT GRIS OREGON	29...	14.	(08)
09 GAINNEY RIESLING SANTA YNEZ VALLEY	25.		

CHARDONNAY

10 FERRARI-CARANO, SONOMA VALLEY	29.		
10 FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY	21...	13.	(08)
09 SOUVERAIN SONOMA COUNTY	23.		
08 BERINGER "PRIVATE RESERVE" NAPA VALLEY	41.		
08 BYRON SANTA MARIA VALLEY	36.		
10 CAKEBREAD NAPA VALLEY	69.		
09 CAMBRIA "KATHERINES VINEYARD" SANTA MARIA VALLEY	29.		
10 FAR NIENTE NAPA VALLEY	63.		
08 GAINNEY SANTA RITA HILLS	39.		
09 GRGICH HILLS NAPA VALLEY	59...	32.	(07)
09 GROTH NAPA VALLEY	39.		
08 'J' CHARDONNAY RUSSIAN RIVER	35.		
10 SONOMA CUTRER "RUSSIAN RIVER RANCHES"	35...	21.	(08)
10 ACACIA "CARNEROS" NAPA VALLEY	31.		
10 STAGS' LEAP NAPA VALLEY	33.		
09 BUENA VISTA "CARNEROS"	36.		

CABERNET SAUVIGNON

06 LUCAS & LEWELLEN SANTA BARBARA	35.		
09 UPPER CUT NAPA VALLEY	29.		
09 FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA	29.		
08 CHIMNEY ROCK "STAGS' LEAP DISTRICT" NAPA VALLEY	93.		
07 GRGICH HILLS NAPA VALLEY	65...	49.	(07)
07 KENWOOD SONOMA COUNTY	36.		
07 SILVERADO NAPA VALLEY	65.		
08 CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY	27.		
07 SILVER OAK NAPA VALLEY	99.		

MERLOTS & PINOT NOIRS

09 STERLING MERLOT NAPA VALLEY	23.		
08 CLOS DU BOIS MERLOT NORTH COAST	23...	15.	(08)
09 AU BON CLIMAT PINOT NOIR SANTA BARBARA	35.		
10 BYRON PINOT NOIR SANTA MARIA	38.		
08 FERRARI-CARANO MERLOT SONOMA COUNTY	32.		
06 GRGICH HILLS MERLOT NAPA VALLEY	57...	32.	(05)
10 HARTFORD PINOT NOIR SONOMA COAST	51.		
09 'J' PINOT NOIR RUSSIAN RIVER VALLEY	37.		
10 LA CREMA PINOT NOIR SONOMA COAST	35...	23.	(08)
06 LUCAS & LEWELLEN PINOT NOIR SANTA BARBARA	27.		
08 STAGS' LEAP MERLOT NAPA VALLEY	39.		
10 WILD HORSE PINOT NOIR CENTRAL COAST	29.		

RED BLENDS & VARIETALS

10 DUCKHORN DECOY RED WINE NAPA VALLEY	39.		
07 ESTANCIA MERITAGE PASO ROBLES	34.		
07 CONN CREEK "ANTHOLOGY" NAPA VALLEY	42.		
08 FERRARI-CARANO "SIENNA" RED BLEND, SONOMA COUNTY	29.		
08 FIRESTONE SYRAH SANTA YNEZ VALLEY	29.		
08 ONX "UPRISING" SYRAH BLEND PASO ROBLES	46.		
08 ONX "STRATA" ZINFANDEL BLEND PASO ROBLES	46.		
08 STAGS' LEAP PETITE SYRAH NAPA VALLEY	56.		
07 FRANCISCAN MAGNIFICAT NAPA VALLEY	43.		
08 BERINGER MERITAGE NAPA VALLEY	27.		

DRAFT BEERS

BLUE MOON BELGIUM-STYLE WHEAT ALE	5.25
CAT TIRE	5.50
SAMUEL ADAMS SEASONAL	5.25
STELLA ARTOIS BELGIUM	5.00

DOMESTIC BOTTLED BEERS

BLANKEN AMBER ALE	4.95	COORS LIGHT	4.50
ANCHOR STEAM	4.50	MILLER LITE	4.50
3UD	4.50	SAMUEL ADAMS	4.50
3UD LIGHT	4.50	SIERRA NEVADA PALE ALE	4.50

IMPORTED BOTTLED BEERS

LMSTEL LIGHT HOLLAND	4.95	HEINEKEN HOLLAND	4.95
WINGER BRÄU-WEISSE GERMANY	4.95	NEWCASTLE BROWN ALE ENGLAND	4.95
3ASS ALE ENGLAND	4.95	PACIFICO MEXICO	4.95
3ORONA MEXICO	4.95	PILSNER URQUELL CZECH REPUBLIC	4.95
3UINNESS IRELAND	4.95	SAPPORO DRAFT JAPAN	4.95

SMALL PLATES

COLD

JUMBO WILD MEXICAN SHRIMP COCKTAIL	(4) 9.95 (6) 13.95
CANADIAN BAY SHRIMP COCKTAIL	9.95
CANADIAN BAY SHRIMP & OREGON DUNGENESS CRAB COCKTAIL	11.95
AVOCADO STUFFED WITH DUNGENESS CRAB & BAY SHRIMP	12.95
SMOKED WILD ALBACORE OR KING SALMON	13.95
SHRIMP & SCALLOP CEVICHE WITH FRESH AVOCADO	9.95
CRAB TRIO CHILLED DUNGENESS, JUMBO LUMP AND KING CRAB	14.95
ATLANTIC SALMON GRAVLAX CURED IN-HOUSE WITH HOUSE-MADE DILL SAUCE	9.95
FRESH AHI CEVICHE TOSTADAS WITH HOUSE-MADE GUACAMOLE	10.95

HOT

CRISPY IPSWICH CLAM STRIPS	10.95
COCONUT SHRIMP WITH A HONEY MUSTARD HORSERADISH SAUCE	11.95
SPINACH & ARTICHOKE DIP TOPPED WITH PARMESAN...8.95.....	W/CRAB 11.95
FRIED SQUID	9.95
POPCORN SHRIMP WITH A CLASSIC REMOULADE	9.95
FRIED ZUCCHINI	7.95
ARTICHOKE STEAMED WITH HOUSE-MADE DILL SAUCE	9.45
JUMBO LUMP MEAT CRAB CAKES (2) WITH A WHOLE GRAIN MUSTARD SAUCE & BEURRE BLANC	12.95
OYSTERS ROCKEFELLER BAKED (1/2 DOZEN CHEF'S SELECTION)	14.95

SUSHI & ASIAN SPECIALTIES

AHI TUNA TOWER #1 YELLOWFIN AHI WITH FRESH MANGO & AVOCADO	12.95
CALIFORNIA ROLL MADE WITH KING CRABMEAT	10.95
AHI SASHIMI WITH SEAWEED SALAD	11.95
VOLCANO ROLLS MADE WITH AHI TUNA AND KING CRAB	13.95
SPICY TUNA HAND ROLLS (2) MADE WITH #1 GRADE AHI TUNA	9.95
AHI SASHIMI BLACKENED	14.95
TUNA TATAKI MADE WITH #1 GRADE AHI TUNA	12.95

STEAMERS

(AVAILABLE ORIGINAL OR SPICY, WITH FRESH JALAPEÑOS, TOMATOES, AND CILANTRO)	
LITTLENECK CLAMS	13.95
NEW ZEALAND GREENLIP MUSSELS	13.95
1/2 CLAMS & 1/2 MUSSELS	13.95

CHOWDERS

WORLD'S GREATEST CHOWDER! CHOWDER CRITICS SAY, "IT'S THE BEST!"

NEW ENGLAND CLAM CHOWDER (WHITE)	CUP - 5.50 BOWL - 7.95
MANHATTAN CLAM CHOWDER (RED)	CUP - 5.50 BOWL - 7.95
BOWL OF CLAM CHOWDER & MIXED GREEN SALAD	13.85
BOWL OF CLAM CHOWDER & BABY MIXED GREENS WITH A BALSAMIC VINAIGRETTE, DANISH BLEU CHEESE AND CANDIED WALNUTS	14.85
BOWL OF CLAM CHOWDER & CAESAR SALAD	14.85

SALADS

DRESSINGS MADE FRESH DAILY

SERVED WITH A CUP OF SOUP

AHI TUNA NICOISE	17.95
SHRIMP & SCALLOPS MESQUITE GRILLED WITH WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM AND AVOCADO	18.95
ATLANTIC SALMON COLD POACHED WITH CUCUMBER SALAD	15.95
ATLANTIC SALMON MESQUITE GRILLED GREEK SALAD WITH FETA CHEESE	15.95

CAESAR SALAD	9.95
W/ GRILLED SHRIMP	14.95
W/ BAY SHRIMP	12.95
W/ DUNGENESS CRAB	15.95
W/ SHRIMP & SCALLOPS	17.95
W/ FRESH FREE RANGE CHICKEN	14.95
W/ KING CRAB	19.95

AVOCADO LOUIE	12.95
W/ BAY SHRIMP	14.95
W/ LARGE SHRIMP (4)	14.95
W/ 2 LARGE SHRIMP, DUNGENESS CRAB	15.45
W/ 2 LARGE SHRIMP, KING CRAB	17.95
W/ BAY SHRIMP, DUNGENESS CRAB	14.95
W/ BAY SHRIMP, KING CRAB	16.95
W/ DUNGENESS CRAB	15.95
W/ KING CRAB	19.95

SMALL SALADS

HOUSE TOSSED GREENS	5.95
BABY MIXED GREENS	7.25
WITH A BALSAMIC VINAIGRETTE, DANISH BLEU CHEESE & CANDIED WALNUTS	
1/2 CAESAR SALAD	6.95

BAY SHRIMP & BABY SPINACH ..	12.95
WITH BACON BITS, EGG AND MUSHROOMS	
COBB SALAD WITH BAY SHRIMP ..	12.95
BLUE PLATE SPECIAL	11.95
HALIBUT SALAD OVER MIXED GREENS SERVED WITH A CUP OF SOUP	

SANDWICHES

CHOICE OF CIABATTA, SOURDOUGH OR WHOLE WHEAT.
SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR FRESH FRUIT.

CALAMARI STEAK LIGHTLY BREADED AND SAUTEED ON A CIABATTA ROLL, WITH MELTED JACK CHEESE, GRILLED ONIONS, MUSHROOMS AND A GARLIC CHIVE AIOLI	12.95
AHI GRILLED ON A CIABATTA ROLL WITH ASIAN COLE SLAW AND A WASABI AIOLI	15.95
SWORDFISH GRILLED ON A CIABATTA ROLL WITH A WHOLE GRAIN MUSTARD SAUCE, GRILLED PEPPERS & ONIONS	16.45
TUNA MELT GRILLED WITH AVOCADO & CHEESE	11.95
PACIFIC ALBACORE TUNA SALAD WITH LETTUCE & TOMATO	10.95
WILD ALASKAN HALIBUT SALAD WITH LETTUCE & TOMATO	11.95
HAMBURGER	9.95 ..W/CHEESE 10.45
PATTY MELT	10.95
CALIFORNIA B.L.T. WITH AVOCADO	9.45
HALIBUT SALAD MELT WITH AVOCADO & CHEESE	12.95
ICELANDIC COD CRISPY FRIED WITH LETTUCE, TOMATO & CHEDDAR	13.95

SOURDOUGH ROLLS BAKED FRESH DAILY

PLEASE ASK
YOUR SERVER
FOR OUR DAILY SPECIALS,
FRESH FISH AND FRESH
SHUCKED OYSTER SELECTION

SPECIALS CHANGE DAILY

CLASSICS

CALAMARI STEAK WITH BEURRE BLANC	13.95
BOUILLABaisse	28.95
CIOPPINO	25.95
ATLANTIC SALMON POACHED WITH HOLLANDAISE	16.95
SWORDFISH WITH PINE NUTS AND CAPERS	20.95
HALIBUT AMANDINE	23.95
AHI SESAME CRUSTED WITH SOY GINGER SAUCE	18.95
JUMBO WILD MEXICAN SHRIMP SCAMPI	14.95
JUMBO LUMP-MEAT CRAB CAKES	19.95
SERVED WITH A WHOLE-GRAIN MUSTARD SAUCE AND A LEMON BEURRE BLANC	
WILD MEXICAN BAY SCALLOP PICATTA	14.95
WITH WILD MUSHROOMS AND CAPERS	

PASTA

(SERVED WITH A CUP OF SOUP OR HOUSE SALAD)

WILD MEXICAN SHRIMP WITH TOMATO, BASIL AND GARLIC OVER ANGEL HAIR PASTA	15.95
WILD MEXICAN BAY SCALLOPS IN A SHIITAKE AND OYSTER MUSHROOM CREAM SAUCE WITH PINE NUTS AND ASPARAGUS OVER BOW TIE PASTA	14.95
W/ WILD CANADIAN DRY JUMBO SCALLOPS	21.95
WILD MEXICAN SHRIMP WITH BUTTERED LINGUINE AND PARMESAN CHEESE	14.95
ATLANTIC SALMON BLACKENED WITH CILANTRO CREAM SAUCE OVER FETTUCCINE	16.95
CLAMS & LINGUINE WITH WHITE OR RED SAUCE	13.95

FRIED

(OUR OIL IS 0% TRANS FAT)

TRADITIONAL FISH AND CHIPS (ICELANDIC COD)	14.95
ORIGINAL FISH COMPANY FISH AND CHIPS (ALASKAN HALIBUT)	19.95
WILD MEXICAN JUMBO SHRIMP	15.95
WILD CANADIAN DRY JUMBO SCALLOPS	19.95
CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP)	24.95
IPSWICH CLAM STRIPS	14.95
SQUID WITH MARINARA SAUCE	14.95
FRESH PACIFIC OYSTERS	14.95

"WE'RE FANATICS ABOUT FRESHNESS"

LUNCH

ALL FISH MESQUITE-BROILED
OR, YOU MAY CHOOSE BLACKENED, MESQUITE-BROILED WITH CAJUN SPICES,
OR FRIED FOR AN ADDITIONAL \$1.50

FISH

ATLANTIC SALMON FARM-RAISED	15.95
WILD COSTA RICAN MAHI MAHI	17.95
IDAHO RAINBOW TROUT FARM-RAISED	14.95
WILD ALASKAN HALIBUT	21.95
WILD SWORDFISH	20.95
WILD AHI TUNA	17.95
CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT)	27.95
LOUISIANA CATFISH FARM-RAISED	13.95
WILD PACIFIC ROCK FISH	14.95
WILD EASTERN MONKFISH	21.95
SOUTH AMERICAN TILAPIA FARM-RAISED	14.95

SKEWERS

(ALL SHELLFISH SKEWERS LACED WITH BACON)

SHRIMP ON A SKEWER LACED WITH BACON	14.95
SCALLOPS & SHRIMP ON A SKEWER LACED WITH BACON	19.95
SCALLOPS, SHRIMP & FISH ON A SKEWER LACED WITH BACON	17.95
SCALLOPS ON A SKEWER LACED WITH BACON	24.95
PACIFIC OYSTERS ON A SKEWER	18.95
SWORDFISH & KING SALMON ON A SKEWER	15.95
ALASKAN HALIBUT ON A SKEWER	20.95
ASSORTED FISH ON A SKEWER	16.95
FILET MIGNON & SHRIMP BROchette ON A SKEWER	17.95

INDULGE YOURSELF

YOU MAY ADD TO ANY ENTREE:

1 LB. JUMBO ALASKAN SNOW CRAB	15.00
1 LB. ALASKAN KING CRAB	29.00
7-8 oz. AUSTRALIAN LOBSTER TAIL	29.00
10-12 oz. AUSTRALIAN LOBSTER TAIL	43.00
1 1/2 LBS. LIVE MAINE LOBSTER	21.00
PACIFIC OYSTERS (7) FRIED OR MESQUITE-BROILED	9.00
SHRIMP SKEWER (8) MESQUITE-BROILED	9.00
SHRIMP (3) & SCALLOP (2) SKEWER MESQUITE-BROILED	10.00

STEAK & CHICKEN

(OUR MEAT IS CERTIFIED ANGUS BEEF AND OUR CHICKEN IS FRESH,
FREE-RANGE, NO HORMONES OR ANTIBIOTICS)

9 oz. FILET MIGNON	31.95
11 oz. NEW YORK STEAK	26.95
9 oz. FRESH FREE RANGE TERIYAK CHICKEN BREAST MESQUITE-BROILED	14.95

LOBSTER & CRAB

(STEAMED, MESQUITE-GRILLED ON REQUEST)

1 LB. JUMBO ALASKAN SNOW CRAB	19.95
AUSTRALIAN LOBSTER TAIL 7-8 oz.	MARKET PRICE
AUSTRALIAN LOBSTER TAIL 10-12 oz.	MARKET PRICE
LIVE MAINE LOBSTER 1 1/2 LBS.	29.95
RUSHED BY AIR FROM THE COLD WATERS OF MAINE.	
ALASKAN KING CRAB LEGS 1 LB.	MARKET PRICE

ALL ENTREES INCLUDE WARM SOURDOUGH ROLL AND BUTTER WITH
YOUR CHOICE OF TWO OF THE FOLLOWING:

MELISSA'S BABY DUTCH YELLOW POTATOES		
BAKED YAM (SWEET POTATO)	GARLIC MASHED POTATOES	STEAMED RICE
FRENCH FRIES	SWEET POTATO FRIES	RICE PILAF
GARLIC BUTTER PASTA	STEAMED BROCCOLI	COLE SLAW
GRILLED VEGETABLES	VEGETABLE OF THE DAY	FRESH FRUIT

MAY SUBSTITUTE ONE SIDE FOR A CUP OF SOUP OR CAESAR SALAD \$2.25

FISH AVAILABILITY SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

ALL OF OUR MENU ITEMS AVAILABLE TO GO.
SIX DOLLAR SPLIT CHARGE FOR ALL ENTREES, INCLUDES CHOICE OF SIDES. A THREE DOLLAR FEE WILL
BE CHARGED FOR ALL SPECIAL ORDERS. AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.