

Best seafood restaurant  
of the year 6 years running.

# FishTailX and Poké

SEAFOOD GRILL



## Appetizers & Soups

	small	large
Tempura Fried Avocado		8.95
Togarashi Edamame		7.75
Edamame w/Sea Salt		6.00
Tempura Shrimp 5 or 10 Pieces	11.00	18.00
Tuna Poke' & Avocado Stack*		15.95
Poke' Sampler Platter*		15.95
Moku Shrimp		11.75
Sunrise Fries (yes please)	6.75	9.00
Potstickers (8)		9.00
Calamari		12.00
Fried Zucchini and Mushrooms		8.50
<b>Soups Made fresh every morning</b>	<b>cup</b>	<b>bowl</b>
Miso Soup	4.25	6.25
Clam Chowder	5.75	8.00



## From the Grill

### RICE BOWLS

Your Choice of Sushi Rice, White or Brown Rice. Topped with Wakame Salad, Daikon, Carrots, Ginger, Edamame, and House-Made White Sauce.

### SALADS

Romaine Heart Salad. Topped with, Daikon, Carrots, Ginger, Sesame Seeds, Edamame, Tomatoes and House-Made White Sauce. Your choice of dressing: Wasabi-Vinaigrette, Soy-Citrus, or Ranch.

### PLATES

Your Choice of Sushi Rice, White or Brown Rice. Served with Romaine Heart Salad, Grilled Corn w/Butter, Grilled Zucchini, Yellow Squash and Red Bell Pepper with Olive Oil.

### SEAFOOD MARINADE CHOICES

Lemon-Butter, Olive Oil, Teriyaki, Cajun/Blackened

	Rice Bowl	Salad	Plate
Searced Tuna	15.50	16.00	21.00
Salmon	15.25	15.75	20.75
Mahi Mahi	15.00	15.50	20.50
Halibut	18.50	19.00	24.00
Grilled Shrimp	14.00	14.50	19.50
White Fish	14.50	15.00	20.00
Chilean Sea Bass	25.50	26.00	31.00

Add 2.00 for Avocado

Depending on time of year, certain fish may not be available.



## For the Kids (12 years and under)

Fish & Chips	7.00
Chicken Tenders w/fries	6.50
Teriyaki Chicken Bowl w/rice	6.50
Teriyaki Salmon Bowl w/rice	8.75



## Dessert

Tropical Sorbet (pineapple or coconut)	6.50
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## Specialties

Baja Fried Fish Tacos (3)	11.50
Shrimp Tacos – Grill or Fried (2)	11.25
Grilled Mahi Mahi Fish Tacos (2)	11.50
Moku Shrimp Tacos & Fries (2)	14.00
Signature Fish & Chips	13.95
3 Fish & 3 Shrimp & Chips	16.00
Salmon & Chips	14.75
Shrimp & Chips	14.25
Halibut & Chips	17.00
BBQ Beef Rice Bowl	12.00
Sweet & Spicy Chicken Bowl	10.25
Teriyaki Chicken Rice Bowl	10.25
Noodles (Wasabi or Kimchi)	10.00
Chilean Sea Bass w/ Wasabi Noodles	31.00
Sweet & Spicy Shrimp Rice Bowl	13.00
Korean Short Ribs Plate	22.00
Sunrise Poké Crunch Roll*	13.50
Sunrise Poké Sushi Roll*	12.75
Tofu Bowl (grilled or fried)	14.50



## Sides

	small	large
French Fries	4.50	6.50
Sweet Potato Fries	6.50	8.50
White Rice		3.25
Brown Rice		3.50
Sushi Rice		3.50
House Slaw		3.95
Corn w/butter		3.75



## Beverages

Coke/Diet Coke/Sprite	2.40
Hank's Root Beer	3.75
Martinelli's Apple Juice	3.00
Orangina	3.00
Limonade (fresh squeezed)	2.85
Arnold Palmer	2.85
Iced Tea (unsweetened)	2.85
Green Iced Tea (unsweetened)	3.95
Hawaiian Iced Tea (sweetened)	3.25
Hot Green Tea	3.50
Pellegrino Sparkling Water	3.75



## For Adults 21+

Sapporo draft	4.75
Coors Light draft	4.50
Goose Island IPA draft	6.00
Modelo draft	5.50
White Claw	4.50
805 bottle	4.50
Stella bottle	4.75
Kirin bottle – 22oz (Japanese)	8.50
Cold Sake – Draft or Nigori	Varies
Kendall-Jackson Chardonnay	7.50
Kendall-Jackson Cabernet	8.00



See other side for Poké Bowls

\*Consuming raw or undercooked poultry or seafood may increase your risk of foodborne illness.

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**Fishtail**  
SEAFOOD GRILL

and

**Poké**



## **Poké**

*Prepared and Served Hawaiian Style*

### **OG**

Sesame Oil, Pine Nuts, Red Pepper Flakes, Nori & Wakame

### **Sunrise**

Sunrise Sauce, Avocado, Furikake & Unagi Sauce

### **Spicy Jojo**

House Sunrise Sauce, House Hot Sauce & Fried Onions

### **Volcano**

Sunrise Sauce, White Sauce, Sriracha, Fried Onion & Garlic

### **Maui**

Awesome Sauce, Sesame Oil, Green Onions, Unagi, Fried Onions

### **Moku**

Moku sauce, sesame oil, furikake

### **Sunset**

Chili Oil, Crunchy Garlic, Soy Citrus & Green Onions

### **Cabo Sol**

Spicy Chipotle-Aioli Sauce, Avocado & Wonton Chips

### **Shoyu**

Soy Sauce, Onions, Green Onions & Spices

### **Solaz**

Poke Sauce, White Sauce, Green Onions, Tajin

### **South Beach**

Spicy Chipotle-Aioli Sauce, Roe, Nori & Fried Garlic

**All Bowls – 14.25 Choice of Protein (1/4lb) – Ahi Tuna\* or Salmon\***

Add 2.00 for Avocado | 2.00 for \*Fried Egg | 1.50 for Seaweed Salad | 1.50 \*Roe | 1.00 for Salad Bowl

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**Fishtail** 28104 Newhall Ranch Road, Santa Clarita, CA 91355 | 661.295.FISH (3474)

**Business Hours:** 11:00 am – 8:30 pm Mon–Thu | 11:00 am – 9 pm Fridays | 11:00 am – 8:30 pm Saturdays | 11:30 am – 8 pm Sundays

[fishtailgrill.com](http://fishtailgrill.com)

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