

APPETIZERS

CRAB RANGOON DIP Creamy crab rangoon with parmesan panko crust, wonton crisps, Thai sweet chili sauce and chives	12
SHISHITO PEPPERS [GS] Mild Asian peppers tossed with jalapeño lime infused oil, smoked salt, sesame seeds, topped with bonito flakes	8
SPICY TOGARASHI SHRIMP Flash fried shrimp in spicy Japanese chili sauce. Served over Asian slaw with pounded ginger sauce	13
*TUNA & AVOCADO-TINI Cubed yellowfin tuna and ripe avocado in ginger dressing	13
HAND-CUT COLOSSAL ONION RINGS (V) 5 thick cut onion rings battered with panko and coconut. Served with horseradish aioli and Thai sweet chili sauce	8
EDAMAME [GS] (V) Soy beans in pod served with a choice of sea salt, alderwood smoked salt or Sriracha salt	7
*BLACKENED TUNA NACHOS 5 wonton chips with Crab Rangoon Dip, avocado salsa, tomatoes, seared rare blackened yellowfin tuna and microgreens	13
CRISPY CALAMARI "T & T" Calamari tubes & tentacles, flash fried and served with a sweet chili calamari sauce	12
*BIG AL'S YELLOWTAIL Slices of yellowtail sashimi topped with thinly sliced jalapeño pepper. Served with a side of ponzu dipping sauce	11
LOBSTER & CRAB SPRING ROLLS Maine lobster, blue crab, Napa cabbage, ginger, bok choy and carrots with cilantro pesto, Thai chili sauce and spicy honey marmalade	16
PARMESAN BACON TRUFFLE FRIES House fries with truffle and parmesan cheeses, applewood bacon and chives	10
PICKLES & PEPPERS (V) Crinkle-cut dill pickles and spicy cherry peppers flash fried and served with ranch dressing and horseradish aioli for dipping	8
*MINIS OF THE WEEK 3 all natural beef mini-burgers served on sweet Hawaiian rolls, with sides of bacon coleslaw and Cowfish sauce	13
*SPICY POKE DIP Spicy tuna poke with salmon and yellowtail, seaweed salad, served with wonton chips	12

SALADS

Available salad dressings include: Sherry Vinaigrette [GS] (V), Ginger Dressing (V), Lemon Feta Vinaigrette [GS], Ranch (V), Honey Mustard [GS], Balsamic Vinaigrette [GS] (V), Peanut Ranch Vinaigrette (V), Smoked Blue Cheese

HOUSE SIDE SALAD (V) Mixed greens, cucumbers, tomatoes, beet and carrot curls, croutons, choice of dressing	6
GOAT IN THE GARDEN (V) Fresh arugula, spinach and basil with roasted walnuts, Asian pear, strawberries and Goat Lady Dairy goat cheese with extra virgin olive oil and strawberry balsamic vinegar	9
COBB SALAD [GS] Grilled all natural chicken, eggs, avocado, cheddar cheese, kalamata olives, cucumbers, bacon, cherry tomatoes, smoked blue cheese crumbles, choice of dressing	17
CHINESE CHICKEN SALAD Grilled all natural chicken, mixed greens, Asian slaw, snow peas, red peppers, cilantro, green onion, tangerines, peanuts, carrot & beet curls, crispy noodles, crispy wontons with peanut ranch vinaigrette	14
GREEK SALAD WITH GRILLED CHICKEN Grilled all natural chicken, fried pepperoncinis, cucumbers, roasted red peppers, kalamata olives, cherry tomatoes, artichokes, crumbled feta cheese with lemon feta vinaigrette	14
*GRILLED SALMON SALAD Spinach & field greens, cashews, sun dried tomatoes, Peruvian sweet peppers, sesame encrusted goat cheese, grilled salmon with sherry vinaigrette	16
*SEARED TUNA ARUGULA SALAD Seared sesame tuna, arugula, Peruvian sweet peppers, hearts of palm, snow peas, artichokes, olives, tomatoes with citrus soy dressing	15

SIDE ITEMS

HOUSE SEASONED FRIES	BACON COLESLAW	EDAMAME	SWEET & SPICY THAI CUCUMBERS
SWEET POTATO FRIES (add 50¢)	SEAWEED SALAD	FRIED PICKLES	GRILLED VEGETABLES

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This disclosure is required by the N.C. Department of Environment and Natural Resources



BURGERS & SANDWICHES

The Cowfish takes pride in hand forming all of our burgers and grilling them fresh to order. All of our burgers are made from 1/2 pound of all natural beef, turkey, lamb or bison, that were humanely raised and NEVER, EVER given hormones or antibiotics. In addition, we source local ingredients when possible.

* THE C.B.C.L.T.	Half-pound beef burger, cheddar cheese, applewood bacon, white cheddar cheese, lettuce, tomato, onion, Cowfish sauce, brioche bun. Choice of side	14.5
* THE TEXAS LONGHORN	Half-pound beef burger, cheddar cheese, onion strings, jalapeño bacon, tangy BBQ sauce, lettuce, tomato, brioche bun. Choice of side	15
* THE BIG SQUEAL	Half-pound beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, pickles, brioche bun. Choice of side	15
* LAMB VINDALOO BURGER	Half-pound lamb burger with paneer cheese, caramelized onion, lettuce, tomato, spicy vindaloo sauce, wrapped in naan flat bread. Choice of side	15
* GRILLED SALMON BLT	Grilled salmon, applewood bacon, lettuce, tomato, jalapeño citrus aioli, brioche bun. Choice of side	15
* THE JALAPEÑO POPPER SHOW-STOPPER	Half-pound beef burger, jalapeño-infused cream cheese, jalapeño bacon, fried jalapeños, jalapeño citrus aioli, lettuce, tomato, fresh sliced jalapeños, brioche bun. Choice of side	15
* SHROOMIN' SWISS BURGER	Half-pound beef burger, Swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, sesame seed bun. Choice of side	14.5
APPLE, BERRY & BRIE TURKEY BURGER	Half-pound turkey burger, Brie cheese, sweet cranberries, Fuji apples, spicy honey marmalade, 7-grain wheat bun. Choice of side	14.5
THE SWISS CHICK	Grilled all natural chicken, Swiss cheese, applewood bacon, lettuce, tomato, red onion, BBQ sauce, sesame seed bun. Choice of side	14
* BLACK TRUFFLE CHEESE BURGER	Half-pound beef burger, black truffle cheese, roasted shallots, sautéed mushrooms, roasted garlic aioli, lettuce, brioche bun. Choice of side	15
* THE LOCAL YOKEL	Half-pound beef burger, Goat Lady Dairy goat cheese, fresh basil, fried cherry peppers, red onion, Abbott Farms F.R.O.G. (fig, raspberry, orange, ginger) jam reduction, brioche bun. Choice of side	15
* THE BOURSIN BACON BURGER	Half-pound beef burger, garlic & herb boursin cheese, applewood bacon, sautéed mushrooms, grilled onions, lettuce, tomato, onion roll. Choice of side	14.5
THE SCREAMIN' KOREAN CHICKEN	Sesame encrusted all natural chicken, kimchi, Sriracha ranch, Asian slaw, lettuce, tomato, red onion, pickles, sesame seed bun. Choice of side	14
* MEDITERRANEAN LAMB BURGER	Half-pound lamb burger, tzatziki sauce, fried capers, feta cheese, lettuce, tomato, cucumbers, brioche bun. Choice of side	15
* GRANNY'S SOUTHERN PIMENTO CHEESE BURGER	Half-pound beef burger, housemade pimento cheese, fried green tomato, jalapeño bacon, red onion, lettuce, Duke's mayo, marbled rye. Choice of side	15
THE HEAVENLY VEGGIE (V)	Housemade veggie burger, roasted red peppers, sliced avocado, red onion, baby spinach, 7-grain wheat bun. Choice of side	13
* THE ARNOLD HAMANDEGGAR	Half-pound beef burger, cheddar cheese, grilled country shoulder ham, fried egg, applewood bacon, grilled onions, Cowfish sauce, onion roll. Choice of side	15
* JAMMIN' THE BLUES	Half-pound beef burger, smoked blue cheese, applewood bacon, tomato onion jam, arugula, tomato, brioche bun. Choice of side	14.5
* THE THUNDERING HERD BISON BURGER	Half-pound chipotle bison burger, sharp white cheddar cheese, avocado salsa, lettuce, chipotle aioli, red onion, sesame seed bun. Choice of side	16
CHICKEN BACON AVOCADO	Grilled all natural chicken, applewood bacon, avocado, lettuce, tomato, wasabi mayo, brioche bun. Choice of side	14
* THE COWFISH HAS OFFICALLY LEFT THE BUILDING a.k.a. THE HUNKA HUNKA	Full-pound beef burger, creamy peanut butter, fried bananas, applewood bacon, brioche bun. Choice of side. (Make it a SINGLE HUNKA LOVE, half-pound beef burger for \$13)	17
* BARE BONES BURGER	Half-pound beef burger served on the guest's choice of bread. Choice of side	13

SUBSTITUTIONS/ADDITIONS

<u>Protein:</u>	<u>Bread:</u>	<u>Toppings: \$1 per</u>	<u>Cheeses: \$1 per</u>	<u>Complimentary Toppings:</u>	
* Beef Burger 0	Original Brioche Bun	Avocado	American Cheese	Cowfish Sauce	Leaf Lettuce
Grilled Chicken 0	7-Grain Wheat Bun	Grilled Ham	Sharp Cheddar	Wasabi Mayo	Tomato
* Lamb Burger 4	Sesame Seed Bun	Avocado Salsa	White Cheddar	Garlic Aioli	Red Onion
Turkey Burger 2	Onion Roll	Sautéed Mushrooms	Pimento Cheese	Chipotle Mayo	Pickles
Veggie Burger 0	Marbled Rye	* Fried Egg	Smoked Blue Cheese	Jalapeños	Horseradish Aioli
* Chipotle Bison 4	Texas Toast	Applewood Bacon	Pepperjack Cheese	BBQ Sauce	Duke's Mayonnaise
	Gluten Sensitive Bun (\$0.50)	Jalapeño Bacon	Swiss Cheese	Arugula	Cucumber
		Grilled Onion	Provolone Cheese	Cranberries	Iceberg Lettuce
		Fried Jalapeño	Brie Cheese		
		Fried Onion Strings	Goat Cheese		
			Black Truffle Cheese (\$1.50)		



SUSHI BAR SELECTIONS

All Sushi Bar Selections are available with brown rice or soy paper for \$1 each

SASHIMI Fresh fish only, sliced to order

- * **3 PIECE MIX [GS]** - Chef's selection of fresh tuna, salmon and yellowtail. Served over ice 8.5
- * **7 PIECE MIX [GS]** - Chef's mixed selection of fresh tuna, salmon and yellowtail. Served over ice 17
- * **CHEF'S DELUXE 15 PIECE MIX** - Chef's mixed selection of fresh tuna, salmon, yellowtail, seasonal whitefish, eel, sweet shrimp, lobster salad and octopus. Served over ice 29

NIGIRI Fresh fish over sushi rice with a smear of wasabi, sliced to order

- * **TIER 1 - SERVED A LA CARTE:** kani, masago (smelt egg), mackerel [GS], ebi shrimp 2
- * **TIER 2 - SERVED A LA CARTE:** tuna [GS], salmon [GS], yellowtail [GS], seasonal whitefish [GS], sweet shrimp [GS], octopus [GS], eel, squid [GS], smoked salmon [GS], ikura (salmon roe) and tobiko (flying fish egg) 3
- * **LUCKY SEVEN** - Seven hand made nigiri with salmon, hamachi, ebi shrimp, 2 premium tuna, eel and seasonal whitefish 18

SUSHI COMBOS

- * **MORIAWASE DOZEN** - 8 piece California Roll and 4 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish and kani) 15
- * **MORIAWASE DOUBLE DEUCE** - 8 piece Spicy Crunchy Roll, 8 piece Spicy Tuna Roll and 6 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish, yellowtail, shrimp and kani) 25
- * **PREMIUM COMBO PLATTER** - Featuring the finest seasonal fish, based on availability. 7 piece mix of seasonal sashimi, 4 pieces of seasonal nigiri, 4 piece Mrs. Woodbury's Fresh Find and spicy tuna poke with salmon and yellowtail 27
- * **THE MOTHERLOAD** - A sampling of some of our favorite selections! Chef's selection of premium sashimi, Tokyo style nigiri, spicy tuna poke with salmon and yellowtail, 4 piece Doug's Filet Roll and 4 piece The Boss Roll. Served with a side of pounded ginger sauce and sambal sesame soy 29

CLASSIC ROLLS Rice outside of seaweed wrapper, fillings inside of wrapper

- * **CALIFORNIA ROLL** - Kani, cucumber, avocado, masago 8
- * **SPICY TUNA ROLL [GS]** - Fresh sliced tuna, cucumber, spicy mayo 8.5
- * **SPICY YELLOWTAIL ROLL [GS]** - Fresh sliced yellowtail, scallions, spicy mayo 8.5
- * **PHILLY ROLL [GS]** - Fresh sliced salmon, avocado, cream cheese 8.5
- * **VEGETARIAN ROLL [GS] (V)** - Avocado, cucumber, asparagus 7
- * **SPICY CRUNCHY ROLL** - Shrimp tempura, kani, spicy mayo, crispy tempura flakes 12
- * **TEMPURA ROLL** - Shrimp tempura, kani, cucumber, masago, spicy mayo 11.5
- * **TNT ROLL** - Spicy tuna, kani, avocado, masago 11
- * **RAINBOW ROLL** - California roll topped with assorted fish, masago and spicy mayo 15
- * **SPIDER CRAB ROLL** - Crispy soft shell crab, kani, cucumber, scallions, masago, spicy mayo 14
- * **BAGEL ROLL** - Smoked salmon, kani, cream cheese roll battered and flash fried, topped with sweet eel sauce 11

[GS] - Notes Items That Are Gluten-Sensitive

(V) - Notes Items That Are Vegetarian

The Cowfish strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand that we do not make any guarantee of purity.

Many other dishes may be prepared [GS] and (V). Ask your server for more details

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FUSION SPECIALTIES

All Fusion Specialties are entree-sized rolls, cut and served in 9 pieces with wasabi and ginger.
All Fusion Specialties are available with brown rice or soy paper for \$1 each

- * **MARK'S ROLL** - Fresh tuna, jalapeño, cream cheese, kani, scallions inside, coated with panko and flash fried. Topped with Japanese mayo and sriracha. Served with ponzu dipping sauce 15.5

- * **FIRECRACKER ROLL** - Shrimp tempura, kani inside coated with tempura flakes, topped with yellowtail, salmon, spicy mayo, masago, tobiko and scallions. Served with ponzu dipping sauce 17.5

- * **TROPICAL STORM ROLL** - Kani, avocado and cucumber inside, topped with tuna, salmon, yellowtail, Japanese mayo, sweet eel sauce, sriracha and multi-colored tobiko. Served with wasabi yuzu dipping sauce 19

- * **THE ANGRY LOBSTER** - Tempura lobster and cucumber inside, topped with premium salmon, fried kimchi, green onion, honey kimchi sauce 20

- * **VOLCANIC ROLL** - Tempura shrimp, jalapeño, cucumber, scallions inside, topped with spicy tuna 16

- * **DOUBLE SALMON ROLL [GS]** - Smoked salmon, avocado inside, topped with fresh salmon. Served with a side of spicy mayo 15

- DION'S OMG! ROLL** - Tempura coconut shrimp, kani, English cucumber inside, coated in tempura flakes. Topped with fresh mango, avocado, spicy honey marmalade and coconut flakes 14.5

- * **PINKY SWEAR ROLL** - Eel, diakon sprouts and cucumber inside, topped with spicy tuna poke with salmon and yellowtail, cucumber, red onion, chives, roasted jalapeño vinaigrette and sesame soy sambal 15

- * **MISS MOFFITT'S ROLL** - Spicy tuna, scallions, tempura flakes inside, topped with avocado and sweet eel sauce 15

- * **RIGGS R&R CRABCAKE ROLL** - Tuna, avocado, cream cheese inside, topped with lump crabcake mix and baked. Finished with masago and spicy mayo 16.5

- NORTH HILLS ROLL** - Tempura coconut shrimp, cucumber, cilantro inside. Topped with avocado, diced mango, chopped cashews and sweet eel sauce 14.5

- * **BLACKENED TUNA ROLL** - Lump crabcake mix and cream cheese inside, coated in tempura flakes. Topped with seared blackened tuna, avocado salsa and jalapeño 17

- * **GEORGIA ROLL** - Tempura shrimp, kani inside, coated with tempura flakes. Topped with yellowfin tuna, eel and sweet eel sauce. Served with a side of spicy mayo 18

- * **THE BOSS** - Spicy yellowfin tuna, kani salad, English cucumbers inside, coated in tempura flakes. Topped with avocado, premium tuna, wasabi tobiko and wasabi mayo 19

- MAD MANGO-CADO ROLL** - Shrimp tempura, kani inside, coated with tempura flakes. Topped with mango, avocado and sweet eel sauce. Served with a side of spicy mayo 14.5

- * **MRS. WOODBURY'S FRESH FIND** - Premium tuna, cucumber, green onion inside, topped with premium salmon and avocado. Served with a side of spicy tuna poke with salmon and yellowtail 19

- BIRKENSTOCKY SHIITAKE MAKI (V)** - Shiitake mushrooms, fried portabella, red pepper, cucumber, red onion, Thai basil rolled with brown rice and quinoa. Served with wasabi yuzu dipping sauce 13.5

- * **FIERY DRAGON ROLL** - Tempura shrimp, lump crab, jalapeño inside, topped with tuna, eel, jalapeño, spicy masago, eel sauce 16.5

- * **FALI'S FREE SPIRIT** - Tempura shrimp, lump crab, jalapeño inside topped with fresh salmon, Japanese mayo, lemon zest, yuzu and fried shiso 18

[GS] (V) Many other rolls may be prepared Gluten-Sensitive or Vegetarian. Please ask your server for details

All sushi rolls are sprinkled with sesame seeds to finish. Rolls without sesame seeds are available at the guest's request

"BURGUSHI"

The Cowfish introduces a unique fusion of burgers and sushi! Open your mind and your taste buds as you experience these originals brought to you by The Cowfish!!!

boxes

* THE COWFISH BENTO BOX	14.5
A combo meal featuring both burger and sushi, including a mini-burger with American cheese, pickles and chopped red onion, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece sushi roll (California, Spicy Tuna, Vegetarian or Philly Roll)	
* FUSION SPECIALTY BENTO BOX	16.5
A combo meal featuring both burger and sushi, including the featured mini-burger of the week, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece Fusion Specialty roll (Mark's, Firecracker, Blackened Tuna or Tempura Shrimp Roll) - or - 3 pieces of mixed nigiri (tuna, salmon and shrimp)	

rolls

* THE ALL-AMERICAN BACON DOUBLE CHEESEBURGOOSHI	16
Seasoned all natural beef, yellow cheddar cheese, white cheddar cheese, applewood bacon, and red onion, wrapped in soy paper and potato strings then flash fried. Topped with ketchup, mustard, dill pickle and Roma tomato. Served atop Cowfish sauce. Served with house seasoned fries	
* DOUG'S FILET ROLL	17
Avocado, kani, cream cheese inside, topped with thin slices of seared filet mignon, spicy mayo, scallions, masago. Served with a side of pounded ginger sauce	
* THE NATURE BOY'S WOOOOO-SHI BUFFALOOOOO-SHI ROLL	17
Sautéed chipotle bison, fried green tomato, grilled onions, feta cheese inside, coated with tempura flakes. Topped with fresh green tomato, chipotle aioli, diced tomato, red onion, jalapeño pepper	
* "THE PRIME TIME" FILET & LOBSTER ROLL	23
Lobster and cucumbers inside, topped with seared rare seasoned filet mignon, pan-fried portabella mushroom slices tossed in truffle oil, green onions and spicy mayo. Served with a side of pounded ginger sauce	
THE DELIVERANCE ROLL - SOUTHERN STYLE BAR-B-Q-SHI	15
Pulled pork, caramelized onion and BBQ sauce, wrapped in soy paper and potato strings then flash fried. Topped with housemade bacon coleslaw and chives	

pick-ups

* THE 4-S (SEAR-IOUSLY SENSATIONAL SUSHI SANDWICH)	16
Seared Koji marinated tuna and yellowtail, Asian slaw, red peppers, daikon sprouts, cucumber, served on grilled spring roll wrapper "buns" filled with kani and sushi rice. Served with a side of sambal sesame soy. Choice of side	
* WHAT'S SHAKIN' TUNA BACON SANDWICH	15.5
Seared rare blackened yellowfin tuna, applewood bacon, iceberg, jalapeños, tomato salsa, Asian slaw and spicy mayo, served between grilled spring roll wrapper "buns" filled with kani and sushi rice. Choice of side	

BUILD YOUR OWN SUSHI ROLL

Be your own sushi chef! Select your fillings, type of wrapper, type of rice, and toppings to create your own unique masterpiece! Base price of \$4 includes rice and wrapper. All rolls are cut into 9 pieces

Inner Roll Fillings (Maximum of 5 fillings)

* Tuna	4	Smoked Salmon	3	Pulled Pork BBQ	2	Crabcake Mix	4	Spicy Mayo	0
* Salmon	4	* Ground Beef	2	Lobster	6	Cream Cheese	1	Sriracha (chili paste)	0
* Yellowtail	5	* Chipotle Bison	4	Tempura Lobster	6	Mango	1	Avocado	1
* Seasonal Whitefish	4	* Ground Lamb	3	Tempura Shrimp	3	Portabella	.50	Thai Basil	.50
Ebi Shrimp	3	Fried Calamari	3	Tempura Asparagus	1	Mint	.50	Cucumber	.50
* Ikura (salmon roe)	4	Fried Soft Shell Crab	6	Tempura Zucchini	1	Iceberg Lettuce	.50	Asparagus	.50
Kani (crabstick)	2	* Filet Mignon	5	Tempura Portabella	1.50	Carrots	.50	Jalapeño	.50
* Octopus	2	* Tobiko (flying fish roe)	1	Tempura Avocado	1.50	Beets	.50	Scallions	.50
Eel	4	* Masago (smelt egg)	1	Tempura Flakes	.50	Applewood Bacon	1		

Choose Your Wrapper (Seaweed or Soy Paper)

Included in \$4 base price

Choose Your Rice (White or Brown Rice)

Included in \$4 base price

Outer Roll Toppings (Maximum of 3 toppings)

* Tuna	8	Eel	8	Lump Crabcake Mix	7	* Mixed Assortment	5
* Salmon	8	Ebi Shrimp	8	Avocado	3	Pick up to 5 of the following outer roll options to top your roll (Tuna, salmon, yellowtail, seasonal whitefish, eel, ebi shrimp, kani, avocado, mango)	
* Yellowtail	8	Kani (crabstick)	7	Mango	3		
* Seasonal Whitefish	7	* Filet Mignon	10				

Additional Toppings / Options

* Masago (smelt egg)	1	Spicy Mayo	0	Coat with Tempura Flakes	0
* Tobiko (flying fish egg)	1	Sweet Eel Sauce	0	Tempura Fry Inner Roll	1
* Ikura (salmon roe)	4	Sriracha (chili paste)	0	Side of Ponzu Dipping Sauce	0

DESSERTS

- THE MOUSSE IS LOOSE** 8
Assorted layers of classic fudge brownie, chocolate mousse and vanilla mousse
- FRESH BERRY TALL CAKE** 8
Moist lemon pound cake, vanilla bean ice cream and raspberry sauce. Topped with fresh strawberries, raspberries and blackberries
- CHEF DAVE'S NOT FACTORY MADE CHEESECAKE** 8
Creamy coconut almond cheesecake atop a golden fortune cookie crust. Finished with almond coconut and raspberry sauce

HAND-SPUN MILKSHAKES

All of our shakes are made with all-natural, real vanilla bean ice cream, hand spun, and topped with whipped cream 6.5

- CLASSIC SHAKE [GS]**
A perfectly hand-spun shake, freshly made with up to three flavors of your choice: Chocolate, Vanilla, Strawberry, Coffee, Banana, Peanut Butter, Raspberry or Mango
- CAKE SHAKE**
Vanilla bean ice cream hand-spun with the guest's choice of Vanilla or Chocolate birthday cake mix
- COOKIES & CREAM**
Nobody does it like Oreo! Fresh vanilla bean ice cream hand-spun with crushed Oreo cookies
- CARAMEL CHOCOLATE ESPRESSO MALT**
Vanilla bean ice cream hand-spun with coffee concentrate, caramel, and chocolate
- THE "ALL SHOOK UP" [GS]**
An Elvis original of peanut butter, jelly, and banana hand-spun with vanilla bean ice cream
- THE CARA SHAKE**
Vanilla bean ice cream hand-spun with chocolate and peanut butter. Topped with chocolate mousse, shaved chocolate and peanut butter candy pieces
- THE GRASSHOPPER [GS]**
A minty chocolate masterpiece, featuring vanilla bean ice cream hand spun with Andes chocolate mints
- THE MARSHMALLOW CRISPY TREAT**
Rice Krispies and mallow cream blended with vanilla bean ice cream. Topped with crispy rice treats
- GIMMIE MORE S'MORE SHAKE**
Vanilla bean ice cream hand-spun with double dark chocolate, mallow cream and crunchy graham crackers

HOT TEAS

- Prepared fresh to order! Allow your freshly-brewed hot tea to steep for 4 minutes before pouring a cup 4
- CHAMOMILE MEDLEY DECAF** - Designed to relax with its honey-like sweetness, soothing spearmint and lemongrass
- VANILLA MINT CHAI** - Luscious vanilla bean, soothing peppermint and sweet cinnamon
- PEACH BLOSSOM** - Natural essence of peach and tangerines, balanced with accents of citrus and white tea
- JASMINE GREEN TEA** - A truly premium tea, made with spring-harvested green leaf buds infused with jasmine flowers
- BLUEBERRY ROOIBOS DECAF** - Fruity blend highlighting the tart flavor of hibiscus flowers with a sweet-sour hint of wild schizandra berry
- ORGANIC EARL GREY** - Fine black tea scented with natural Italian oil of bergamot and blue cornflower blossoms
- TUMERIC GINGER** - Licorice root, zesty ginger, orange peel and lemongrass

BEVERAGES

- SOFT DRINKS** - Coke, Sprite, Diet Coke, Coke Zero, Lemonade, Dr. Pepper, Ginger Ale, Root Beer 3
- FRESH ICED TEA** - Sweetened or Unsweetened 3
- FRESH BREWED COFFEE** - Regular or Decaf 3
- BOTTLED WATER** - Voss Still or San Pellegrino Sparkling 5

BEER

draft

BIRDSONG PARADISE CITY SESSION IPA (Charlotte, NC - 4.8% ABV) - Session IPA with bright tropical notes	6.5
NODA RAMBLE ON RED (Charlotte, NC - 5.2%) - Malt forward red ale made with rye & Belgian malt and Challenger hops	6.5
SAPPORO (Japan - 4.9% ABV) - Refreshing lager with crisp, refined flavor and clean finish	5.5
WOODEN ROBOT GOOD MORNING VIETNAM BLONDE (Charlotte, NC - 5.0%) - With Enderly coffee & Madagascar vanilla	6.5
LEGION JUICY JAY IPA (Charlotte, NC - 7.0% ABV) - Loaded with American hops, it's juicy and tropical with a dry finish	7
WILD CARD ROTATING TAP - The Cowfish features a rotating draft beer tap. Ask your server for more details!	6.5

bottles & cans

ALLAGASH SAISON (Maine - 6.1% ABV) - A full-bodied ale full of citrus and peppery spices	5.5
AVIATOR DEVIL'S TRAMPING GROUND BELGIAN TRIPEL (Fuquay Varina, NC - 9.2% ABV) - A fruity, spicy ale	5.5
BELL'S AMBER ALE (Michigan - 5.8% ABV) - Toasted caramel flavor with a slightly hoppy finish	5.5
BIRDSONG JALAPEÑO PALE ALE (Charlotte, NC - 5.5%) - Pale ale with seeded jalapeño peppers, light on heat	7
BOLD ROCK INDIA PRESSED APPLE CIDER (Mills River, NC - 4.7%) - Dry-hopped cider made with Blue Ridge apples	6
BUD LIGHT (Missouri - 4.2% ABV) - Clean and subtle, light-bodied brew	4
CONY ISLAND HARD ROOT BEER (New York - 5.8% ABV) - A twist on the classic soda with vanilla, licorice, and birch	5
DOGFISH HEAD INDIAN BROWN ALE (Delaware - 7.2% ABV) - Full of molasses, chocolate, and coffee flavor	5.5
FOOTHILLS TORCH PILSNER (Winston-Salem, NC - 5.3% ABV) - Smooth pilsner with pale malts and earthy hops	5.5
HITACHINO NEST WHITE ALE (Japan - 5.5% ABV) - A Japanese craft ale with orange peel and coriander flavor	8
LONERIDER SHOTGUN BETTY HEFEWEIZEN (Raleigh, NC - 5.8% ABV) - Rich nose and refreshing, dry finish	5.5
MICHELOB ULTRA (Missouri - 4.1% ABV) - Light-bodied beer with fruit and citrus aromas	4
MILLER LITE (Wisconsin - 4.2% ABV) - A light beer that is less filling, and tastes great	4
MOTHER EARTH ENDLESS RIVER KOLSCH (Kinston, NC - 5.0%) - Light-bodied beer with a slightly fruity flavor & tangy finish	6
NODA JAM SESSION (Charlotte, NC - 5.1% ABV) - American Pale Ale with toasted malt and tea. Served in a 16 oz. can	6.5
O'DOULS N/A (Missouri) - A premium non-alcoholic beer with a mild, sweet taste	4
OMISSION PALE ALE (Oregon - 5.8% ABV) [GS] - Bold and hoppy with caramel malt	5
SYCAMORE SUNGROWN LAGER (Charlotte, NC - 4.8%) - Easy drinking, American style lager with a hint of maltiness	6
STONE GO TO IPA (California - 4.5% ABV) - A vibrant, hop-bursted session IPA	5.5
TERRAPIN HI-5 IPA (Georgia - 5.9% ABV) - An American IPA brewed with a variety of hops	5.5
UNKNOWN GINGER WHEAT (Charlotte, NC - 5.1%) - Light & citrusy with just the right amount of ginger	6
WESTBROOK GOSE (South Carolina - 4.0%) - German style sour wheat beer with coriander and salt	6
WICKED WEED FREAK OF NATURE DOUBLE IPA (Asheville, NC - 8.0% ABV) - Citrusy, weedy nose. Served in a 16.9 oz. bottle	8
WICKED WEED ROTATING SOUR (Asheville, NC) - The Cowfish features a rotating sour from Wicked Weed Brewery	22
YO-HO TOKYO BLACK PORTER (Japan - 5.0% ABV) - English style porter, rich taste with roasted malt flavor	6.5

HANDCRAFTED COCKTAILS

12

ROCKIN' THE STACHE - Barrel rested gin with black tea, ancho syrup served over a sweet tea ice cube
NEW FASHIONED - Knob Creek, Amaretto, orange bitters, simple syrup
MOSCOW MULESHINE - American Spirit Moonshine, ginger beer, freshly squeezed lime, shiso
SNAKE IN THE GRASS - Ketel One Vodka, jalapeño lemongrass, freshly squeezed lime, ginger beer
THE HOT STONER - Orange Vodka, stone fruit syrup, Thai Chili, freshly squeezed lime
SKINNY GONZALES - Our skinny twist on a margarita. Espolòn Tequila Blanco, Grand Marnier Raspberry Peach, freshly squeezed lime, POM juice

MARTINIS

12

ITSY BITSY TINI-WEENIE FRESH AND BERRY GREAT MARTINI - Our skinny martini. Smirnoff Sorbet Light Pomegranate Raspberry Vodka, champagne, agave nectar, fresh raspberry, freshly squeezed lemon
THE CUCUMBER MINT-INI - Tanqueray Ten, cucumber, mint, freshly squeezed lime
FANCY FOLK MEDICINE - Crown Royal Apple, Muddy River Spiced Rum, egg white, caramel apple syrup, fresh grated ginger
THE JAMHATTAN - Japanese Whiskey with pomegranate liquor and F.R.O.G. (fig, raspberry, orange, ginger) jam
BIG O'S LAST LAUGH - Smirnoff Citrus Vodka, pomegranate liqueur, POM juice, freshly squeezed lime

SPIKED SHAKES

12

PEANUT BUTTER NANA TIME - Smirnoff Vanilla Vodka, banana liqueur, ice cream, fresh banana and peanut butter cups
THREE DRUNKEN ELVES - Smirnoff Whipped Vodka, Frangelico, Rice Krispies, mallow cream, ice cream
ISLAND BREEZE - Bacardi Rum, Myer's Dark Rum, ice cream, strawberries and pineapple juice
NO SLEEP TIL BROOKLYN - Myer's Dark Rum, Kahlua, ice cream, malt, coffee concentrate, chocolate covered espresso beans
BANANAS FOSTER - Muddy River Spiced Rum, banana liqueur, ice cream, brown sugar syrup, fresh banana
BUTTERED RUM PECAN - Dark Rum, roasted butter pecans, ice cream

WINE

whites

AMORE DI AMANTI PROSECCO (Treviso) - A light, dry bubbly bursting with white peach	9/36
MUSCANTI BRUT (Spain) - A brilliantly refreshing bubbly, perfect for sushi!	8/32
CHAMPS DE PROVENCE ROSÉ (France) - Classic dry rosé with medium body and notes of red berries and orange blossom	10/40
ECAANA PINOT GRIGIO (Italy) - Bright and crisp with stone fruits	8/32
J VINEYARDS PINOT GRIS (California) - Rich and fruit forward with ripe flavors of zesty orange and Asian Pear	10/40
COWFISH CHARDONNAY (California) - Apple, pear and peach flavors laced with toasty vanilla	8/32
LAGUNA CHARDONNAY (Russian River Valley) - Well-balanced and rich, with an expressive mouthfeel	12/48
POSEIDON CHARDONNAY (Napa Valley) - White peach, honeysuckle and apple blossom	14/56
FERNHOOK SAUVIGNON BLANC (Marlborough) - Juicy and luscious gooseberry-fruited with a lively mouthfeel	8/32
HONIG SAUVIGNON BLANC (Napa Valley) - Mango, kiwi, lemongrass and grapefruit flavors	12/48
MAKULU MOSCATO (South Africa) - Seductively sweet with aromas of peach, pears and apricots	8/32
IQ RIESLING (Germany) - Flavors of apples, honey and a hint of minerals with balanced sweetness	8/32
VEUVE CLICQUOT BRUT (Reims) - Complex aromas of ripe apple and light cream, bright and beautiful bubbles	100
KIM CRAWFORD SAUVIGNON BLANC (Marlborough) - Aromatic gooseberry, passion fruit and citrus	48
CONUNDRUM WHITE BLEND (California) - A creamy, soft blend of perfumed white wines	48
SONOMA CUTRER CHARDONNAY (Russian River Valley) - Green apple, honeysuckle, balanced French oak and lemon zest	60
CAKEBREAD CHARDONNAY (Napa Valley) - Delightfully fragrant, ripe pear, apple, guava, mineral and toasted oak	79

reds

LUCKY STAR PINOT NOIR (California) - Silky red cherry flavors with delicate spice	8/32
LEFT COAST CELLARS PINOT NOIR (Willamette Valley) - Ripe plum and cherry flavors with floral and spicy notes	13/52
CONQUISTA OAK CASK MALBEC (Mendoza) - Plum and dark cherry fruit with silky tannins, vanilla, mocha and spices	9/36
COWFISH CABERNET SAUVIGNON (California) - Flavors of black cherry, currant and cocoa with a smooth finish	8/32
BALLARD LANE CABERNET (California) - Fresh, juicy with primary dark berry fruits, excellent depth and richness	10/40
FOXGLOVE CABERNET SAUVIGNON (Paso Robles) - Dark red cherry, plum, mint spice and leather with a juicy, soft finish	13/52
EL PASO TEMPRANILLO/SHIRAZ (Spain) - Black cherries and strawberries, medium-full bodied with soft tannins	8/32
SMASHBERRY RED BLEND (Central Coast) - Cabernet Sauvignon, Petite Sirah & Merlot make up this lush red blend	9/36
PEDRONCELLI MERLOT (Dry Creek) - Red cherry and deep plum flavors with a touch of vanilla and smoky oak	10/40
ORIN SWIFT ABSTRACT (California) - Luxardo cherry aroma, soft tannins, lingering oak finish	59
MT. VEEDER CABERNET SAUVIGNON (Napa Valley) - Dark berries and cassis with mocha and herbal notes	69

SAKE

SAKE SAMPLER - Sample pours of four of our favorite sakes including Classic Junmai, Fuji Apple, Ty-Ku Black and Silky Mild 12

FROM THE WARMER

SHO CHIKU BAI, CLASSIC JUNMAI - Warming and wonderful, Kanpai!!! 14

PREMIUM CHILLED SAKES

HANA FUJI APPLE or WHITE PEACH - Bursting with aromatic fruit flavors	16
TY-KU BLACK JUNMAI GINJO - Smooth & balanced tropical fruit and fennel notes	24
SHIRAKABE GURA MIO SPARKLING - A delicate, lightly sweet yet refreshing sparkler with melon, apricot & citrus notes	330ml 20
SHO CHIKU BAI, SILKY MILD NIGORI - A sweet, creamy, rich, cloudy sake with toasty rice notes	375ml 16
SHO CHIKU BAI, REI JUNMAI GINJO DRAFT - Aromas of tropical fruit, white blossom, white fruit & marzipan	330ml 19
DASSAI 50 OTTERFEST JUNMAI DAIGINJO - Heavenly perfumed with pure lychee, acacia blossom and pear flavors	330ml 30

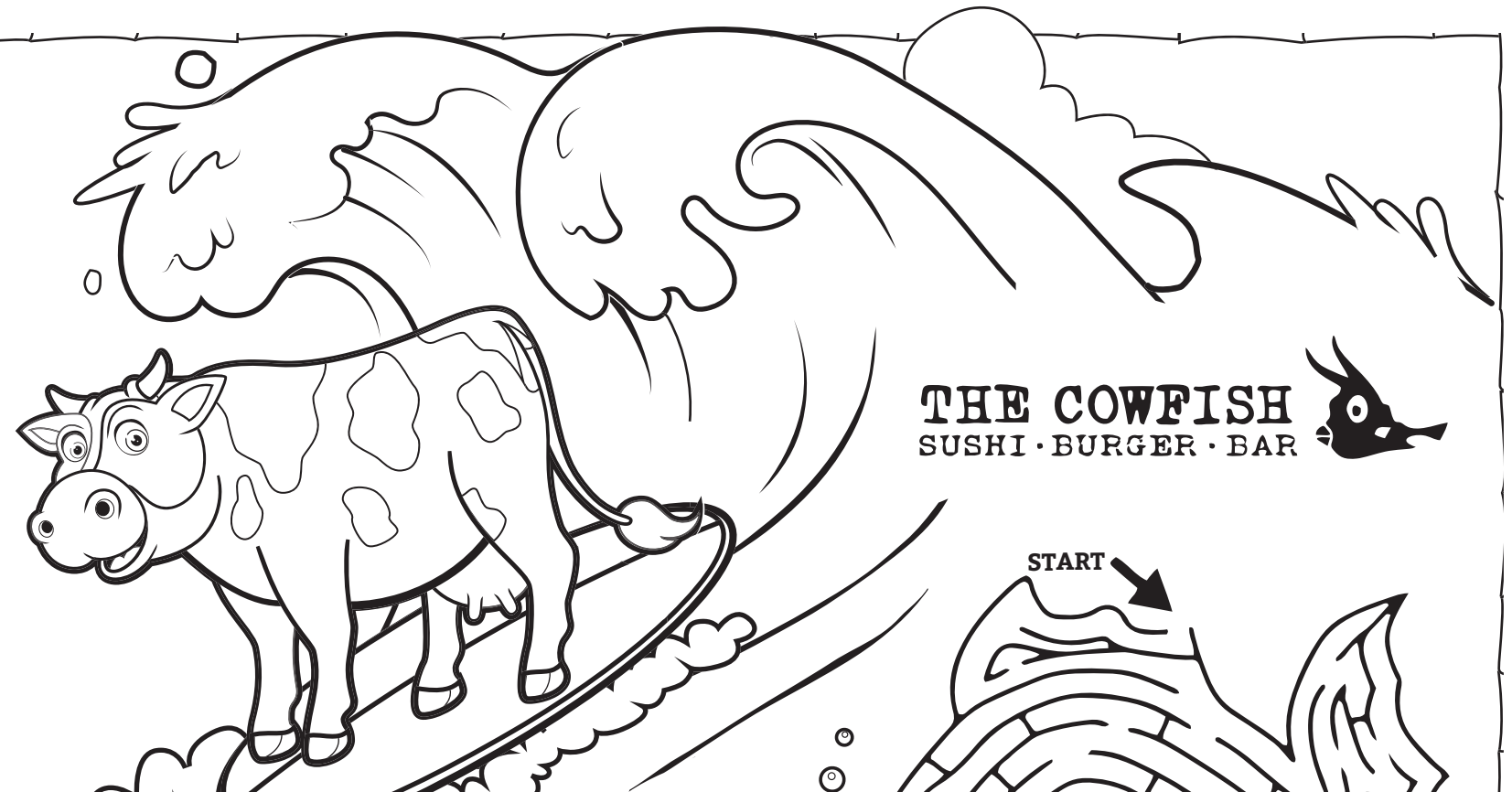


KIDS BENTO BOXES

All meals served with a kid's drink and two sides. Choice of sides include: carrots, apples, oranges, edamame or house fries

- California Roll** 8
Kani, cucumber, avocado
- Tempura Shrimp Roll** 8
Shrimp tempura, kani, cucumber
- Vegetarian Roll [GF] (V)** 7
Avocado, cucumber, asparagus
- Dragon Bitez** 7
All natural chicken chunks grilled to perfection, served with ranch, honey mustard or BBQ sauce
- Gorilla CHeeZ** 7
Cheesy classic fresh off the grill!
- Ninja Nuggets** 7
Tender, all natural chicken chunks flash fried served with ranch, honey mustard or BBQ sauce
- PB&J Sushi Roll** 7
All natural peanut butter and jelly rolled inside of white bread. Cut into bite-sized pieces
- Mac & CHeeZ** 7
Fresh elbow noodles in a creamy housemade cheddar cheese sauce
- The Cowfish Mini-Burgers** 8
Two beef mini-burgers topped with American cheese

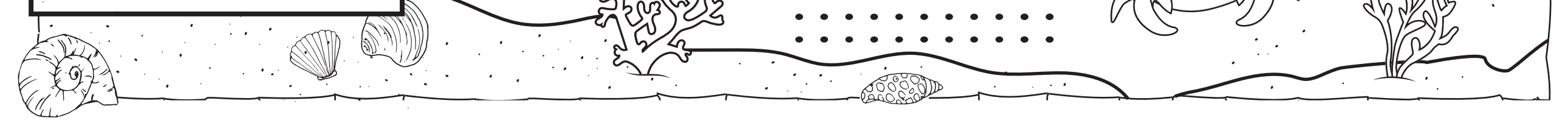
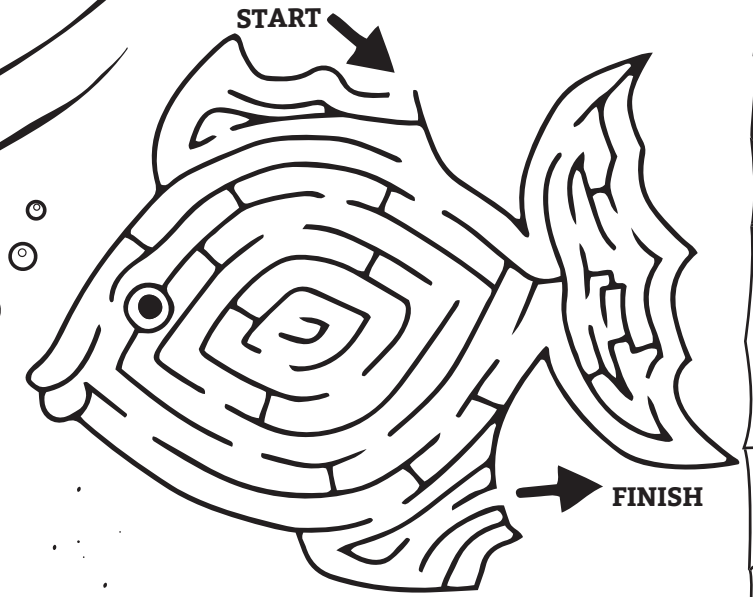
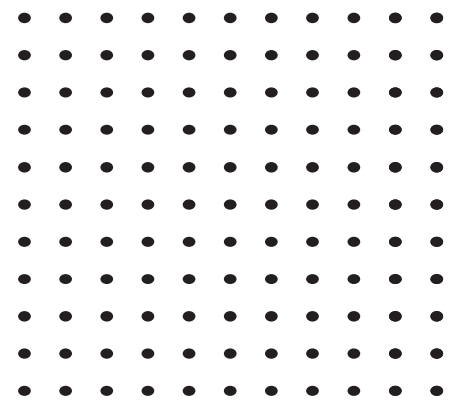
Available to Kids 10 & Under



THE COWFISH
SUSHI · BURGER · BAR



DOT GAME



*Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.