



SIGNATURE SUSHI ROLLS

BLACK WIDOW 13

Soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo

FIRECRACKER 14

Shrimp tempura, avocado, topped with crabstick & tempura crunch

***FANCY RAINBOW 15**

Crabmeat, cucumber, tuna, salmon, white fish, avocado & tobiko trio

THE MAINE EVENT 18

Maine lobster, sweet potato tempura, soybean paper & Saikyo miso

***BERING GOLD 16**

Snow crab meat, scallop, salmon, cucumber, avocado, tobiko & Sriracha aioli

***PARADISE 14**

Spicy crabmeat, salmon, avocado, tempura crunch, mango, tobiko, cilantro pesto & smoked jalapeno mayo

***HELL 13**

Spicy white tuna, scallion, cream cheese, asparagus, jalapeno, tempura fried & habanera sauce

***ANGEL ON HORSEBACK 16**

Fried oysters, bacon, avocado, escolar & spicy bean sauce

BLT 14

Braised pork belly, cucumber, avocado, lettuce, sundried tomato mayo, bacon dust & sweet soy

***SURF & TURF 19**

Wagyu beef, Maine lobster, asparagus, truffle sweet soy, kizame wasabi & potato crisps

***FLYING HAWAIIAN 15**

Hamachi, avocado, rice crisps, chipotle aioli, escolar, mustard dressing, tobiko & tropical ume gastrique

HUDSON VALLEY 17

Foie-gras, miso soy, tuna, green apple & hoisin balsamic plum wine sauce

BLOSSOM 13

Asparagus, pickled vegetable, cucumber, shiso leaves, jalapeno, avocado miso puree, green rice pearls, cilantro relish, yuzu kosho

FARMSTEAD 13

Sweet tofu, tempura shiitake, shaved gourds, jicama, pickled radish, edamame, hummus, drop pepper, almonds & miso soy aioli

A Gratuity of 20% will be added to parties of eight or more

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



FIRST

- EDAMAME 5
- CORN & CRAB CHOWDER 9
wonton crisps
- *PEARL'S GARDEN ROLL 12
Seared tuna, cucumbers, carrots, kelp noodles,
avocado, butter lettuce, sunflower shoots,
rice paper, nuoc cham
- *SPICY TUNA TARTAR 15
Avocado, potato crisps, wasabi crème
fraîche & yuzu kosho
- *TUNA POKE CRUNCH 12
Ginger, garlic, scallion, sesame,
gouchujang, yuzu kosho
- SHRIMP COCKTAIL 15
Horsradish & cocktail sauce
- WOK BLISTERED
SHISHITO PEPPERS 10
Sea salt sprinkle
- SWEET POTATO PAKORA 11
Tamarind, cilantro chutney
- FRIED OYSTERS 13
Corn meal crusted, tomato relish,
chipotle bacon aioli
- DUCK POTSTICKERS 12
Toasted pine nuts
& sweet soy dipping sauce
- PEI MUSSELS 15
White wine, jalapeno, garlic, ginger,
cilantro & sweet soy
- SALT & PEPPER
TEMPURA CALAMARI 14
Crispy Thai basil & sweet chili sauce

EAST & WEST COAST OYSTERS

- *CHINCOTEAGUE (VA), CHESAPEAKE (MD),
*MALPEQUE (PEI, Can) 2/PC
- *BLUE POINT (Long Island, NY) 3/PC
- *KUMAMOTO (Humboldt Bay, Ca) 3.5/PC
- *TOP NECK CLAMS 2/PC
- *SEA PEARL PLATTER (for two) 59

SMALL SALADS

- CHOPPED ROMAINE HEARTS 8
Lemon anchovy garlic dressing, grana & wonton crisps
- CHOPPED VEGETABLE SALAD 9
Chick peas, corn, cucumbers, tomatoes,
cilantro & lemon vinaigrette
- CRISPY BRUSSELS SPROUTS 12
Carrots, onions, red cabbage, mint, basil, nuoc cham
- WATERMELON SALAD 10
Mint, basil, jicama, toasted almonds, feta
& lemon yuzu vinaigrette
- KALE SALAD 10
Apple, candied walnuts, pickled beets, cranberries,
feta cheese & sherry vinaigrette

MEAT & POULTRY

- GRILLED FREE RANGE CHICKEN 22
Garlic pureed potatoes, fried Brussels sprouts & basil oil
- *SZECHUAN FILET MIGNON 29
Sugar snaps, shiitake, red onion &
spicy Szechuan chili sauce
- BRAISED BEEF SHORT RIBS 30
Saki, soy, garlic, grilled radicchio kimchi
& apple pureed garlic potatoes

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FISH

*PAN ROASTED SALMON 25
*Ras-El-hanout, spinach, curried lentils
& coconut cilantro chutney*

OVEN ROASTED
CHILEAN SEA BASS MP
*Shiro miso, jalapeno, baby bok choy,
scented jasmine rice*

COBIA 26
*XO butter, shiitake, edamame, potato puree
& curry lobster emulsion*

WHOLE BRONZINO 29
*Lemongrass, garlic, ginger, cilantro, scallions,
asparagus, toasted almonds, soy,
butter & nuoc cham*

*PAN SEARED SEA SCALLOPS 32
*Asparagus, Asian pear, frisee, wasabi puree
& nori salsa verde*

BAKED COD 27
*Crab meat, garlic potatoes, spinach, panko
& yuzu butter sauce*

GRILLED JUMBO SHRIMP 29
*Sugar snaps, Hon shimeji, "Kung-Pao" toasted peanuts
& sambal aioli*

PANKO CRUSTED CRAB CAKE 28
*Mango, jicama, apple slaw, basil, mint, cilantro
& sriracha yuzu aioli*

FISHERMAN'S STEW 35
*½ lobster, mussels, gulf shrimp, squid,
white fish, coconut lemongrass lobster broth
& crispy cruller*

PASTA & GRAIN

*HONG KONG STYLE CLAY POT 20
*Lap cheong, braised pork belly, gulf shrimp, shiitake,
fried egg, scallions, basmati rice & sweet soy*

*VEGETABLE BIBIMBAP 18
*Mapo tofu, radicchio, cucumber, kale,
edamame, corn & carrots
Add sunny side egg 2

18HR PORK RAMEN 19
*Braised pork belly, poached egg, shiitake, baby bok
choy, bamboo shoots, scallions, nori*

SPICY MISO RAMEN 21
*Gulf shrimp, squid, poached egg, bamboo shoots, baby
bok choy, shiitake, corn, scallion & nori*

SHRIMP MAC & CHEESE 22
Roasted tomato, multiple cheeses, herb panko

CHILI CRAB NOODLES 24
*Red chili, crab fat, tomato, garlic, egg
& long life noodles*

SIDE CHOICES 7

BABY BOK CHOY
SUGAR SNAP PEAS
GRILLED ASPARAGUS
FRIED BRUSSELS SPROUTS
SAUTÉED SPINACH
SAUTÉED SHIMEJI MUSHROOM
HAND CUT FRIES

PUREED GARLIC POTATO 5

COCONUT JASMINE RICE 5

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