



EAST & WEST COAST OYSTERS

CHINCOTEAGUE (VA), CHESAPEAKE (MD),
MALPEQUE (PEI, Can) 2/PC

BLUE POINT (Long Island, NY) 3/PC

KATAMA BAY (MA) 3/PC

KUMAMOTO (Humboldt Bay, Ca) 3.5/PC

TOP NECK CLAMS 2/PC

SMALL SALADS

CRISPY RICE SALAD 9

*Peanuts, cranberry, pineapple, dried shrimp, cilantro,
mint & lemon vinaigrette*

POMELO SALAD 11

*Avocado, red onion, crispy shallots, pomegranate seeds,
rauram, spiced cashew & yuzu vinaigrette*

KALE SALAD 10

*Apple, roasted butternut squash, pickled beets, candied
walnuts, feta cheese & sherry vinaigrette*

CRISPY BRUSSEL SPROUT SALAD 12

Carrot, onion, cabbage, mint & nuoc cham

SIDES

BABY BOK CHOY 7

SUGAR SNAPS 7

PARSNIP POTATO / JASMINE RICE 5

ROASTED BRUSSELS SPROUT 7

SAUTÉED SHIMEJI MUSHROOM 7

SAUTÉED SPINACH 7

FIRST

EDAMAME 5

CRAB & CORN CHOWDER 9
wonton crisps

ROASTED BEETS 11
Goat cheese, frisee, pine nuts, maple vinaigrette

CRISPY SWEET POTATO CHAAT 12
*Feta, onion, tomato, dates, sweet tamarind,
mint & cilantro*

HAMACHILI 12
Yellowtail, Thai chili & yuzupon chili

JUMBO SHRIMP COCKTAIL 15
Horsradish & cocktail sauce

POKE CRUNCH 12
*Tuna, avocado, sesame, ginger, garlic,
Soy & gochujang*

SPICY TUNA TARTAR 15
*Avocado, pickled vegetables, potato crisps, wasabi
crème fraiche & yuzu kosho emulsions*

FRIED OYSTERS 13
*Corn meal crusted, tomato relish
& chipotle aioli*

DUCK POTSTICKERS 12
Pine nuts & honey soy dipping sauce

PEI MUSSELS 15
*Steeped in white wine, jalapeno, garlic, ginger,
cilantro & sweet soy*

SALT & PEPPER CALAMARI 14
Crispy Thai basil & sweet chili sauce

GRILLED STUFFED SQUID 15
Spicy pork sausage & salsa verde

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.

FISH

PAN SEARED SEA SCALLOPS 29
Shimeji, butternut squash & assam curry emulsion

PAN ROASTED MONKFISH 26
Shiitake, red onion, edamame, garlic potato
& lobster curry emulsion

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

CHILEAN SEA BASS 35
Shiro miso glaze, jalapeno, baby bok choy,
scented jasmine rice

BAKED ATLANTIC COD 27
Crab meat, panko, sautéed spinach, parsnip potato
& yuzu butter sauce

GRILLED JUMBO SHRIMP 28
Sugar snap peas, mushroom, "Kung-Pao" peanuts
& sambal aioli

CRAB CAKE 29
Mango, jicama, apple slaw, basil, mint
& sriracha yuzu aioli

FISHERMAN STEW 35
½ lobster, mussels, shrimp, squid, fish, Thai basil,
cruller & spicy coconut broth

MEAT & POULTRY

LACQUERED AMISH CHICKEN 22
Asian slaw & orange honey fifteen spice glaze

TEA SMOKED DUCK BREAST 27
Confit duck leg, taro root gnocchi, baby bok choy
& passion fruit duck reduction

BRAISED BEEF SHORT RIB 30
Saki, soy, garlic, radicchio kimchi
& parsnip potato

SICHUAN FILET MIGNON 29
Sugar snap peas, shiitake, butternut squash &
spicy Sichuan chili sauce

VEGETARIAN, PASTA & GRAIN

ROASTED ROOT VEGETABLES 20
Soft polenta, cauliflower, brussels sprouts,
pomegranate, apple, almonds, ras-el-hanout,
maple glaze, feta & harrissa

BUTTERNUT SQUASH RAVIOLI 20
Goat cheese, roasted winter squash, shiitake, toasted
walnut, grana, lemon brown butter, truffle oil

VEGETABLE BIBIMBAP 19
Mapo tofu, kale, cabbage, cucumber & butternut squash
Add sunny side egg 2

HONG KONG STYLE CLAY POT 25
Lap cheong, braised pork belly, gulf shrimp, fried egg,
shiitake, scallion, basmati rice & sweet soy

CHILI CRAB NOODLE 24
Chili, crab, garlic butter
& long life noodle

18HR PORK RAMEN 20
Pork belly, poached egg, shiitake, baby bok choy,
bamboo shoots, scallion, nori

SPICY MISO RAMEN 22
Gulf shrimp, scallops, squids, poached egg, bamboo
shoots, baby bok choy, shiitake, corn, scallion & nori

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