

FIRST

CORN & CRAB CHOWDER 9

Wonton crisps

FRIED OYSTERS 12

Corn meal, tomato relish & chipotle aioli

PEI MUSSELS 15

White wine, jalapeno, garlic & sweet soy

SALT & PEPPER CALAMARI 14

Thai basil & sweet chili sauce

SWEET POTATO PAKORA 11

Feta, onion, tomato, chickpeas, dates, sweet tamarind & cilantro

*SPICY TUNA TARTAR 15

Avocado, potato crisps, rice, yuzu kosho

ENTREE

HEARTS OF ROMAINE 10

Lemon anchovy dressing, grana, & wonton crisps

ADD GRILLED CHICKEN 5, SALMON 7, GRILLED JUMBO SHRIMP 9

* SALMON SALAD 17

Avocado, pickled vegetables, seaweed, sesame rice wine vinaigrette

GRILLED JUMBO SHRIMP SALAD 19

Red peppers, cranberries, almonds, goat cheese & passion fruit vinaigrette

HONEY LEMONGRASS CHICKEN SALAD 15

Napa cabbage, kale, apple, candied cashews & sherry vinaigrette

*GRILLED YELLOWFIN TUNA SALAD 18

Edamame, green beans, corn, grape tomatoes, baby lettuce & citrus ponzu vinaigrette

* AKAUSHI WAGYU BEEF BURGER 14

Brioche bun, caramelized onion, lettuce, cheddar & hand cut fries

*SALMON BURGER 13

Seared "tare glaze" salmon, pickled vegetable & hand cut fries

FISH & CHIPS 14

Cod filet, Asian slaw, hand cut fries & yuzu tartar sauce

CRAB CAKE SANDWICH 18

Tomato, lettuce, pickled onion, yuzu tartar sauce & hand cut fries

GRILLED CHEESE SANDWICH 13

Tomato, cilantro, cheddar, chipotle mayo & hand cut fries

*GRILLED YELLOW FIN TUNA TORTILLA 15

Guacamole, pico-de-gallo, chipotle mayo & hand cut fries

PORK BELLY OR BEEF SHORT RIB TIGER BITES 16

Jalapeno, cilantro, scallion, peanuts, steamed bun

*18 HOUR PORK RAMEN 16

Braised pork belly, egg, shiitake, bok choy, bamboo, scallion, nori

*SPICY MISO RAMEN 18

Gulf shrimp, squid, egg, bok choy, bamboo, shiitake, corn & nori

*VEGETABLE BIBIMBAP 18

Mapo tofu, radicchio, cucumber, kale, edamame, corn, carrots

*PAN ROASTED SALMON 23

Ras-el-Hanout, curried lentils, spinach, coconut cilantro chutney

BAKED COD 24

Crab meat, garlic potatoes, spinach, panko & yuzu butter sauce

PANKO CRUSTED CRAB CAKE 26

Mango, jicama, apple slaw, basil, mint, cilantro & sriracha yuzu aioli

*PAN SEARED SEA SCALLOPS 27

Asparagus, Asian pear, frisee, wasabi puree & nori salsa verde

OVEN ROASTED CHILEAN SEA BASS MP

Spicy shiro miso, jalapeno, asparagus & coconut jasmine rice

* These items may be served raw. Under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. A gratuity of 20% will be added to parties of eight or more.

pepper