



FIRST

EDAMAME 5

CORN & CRAB CHOWDER 9
wonton crisps

HAMACHILI 12
*Yellowtail, orange, Thai chili
& yuzupon chili*

BAKED OYSTER 15
Uni butter, black tobiko, herb panko, furikake

*TUNA POKE CRUNCH 12
*Ginger, garlic, scallion, sesame,
gouchujang, yuzu kosho*

CRAB & SHRIMP SPRING ROLL 12
Mango mustard

*SPICY TUNA TARTAR 15
*Avocado, potato crisps, wasabi crème
fraîche & yuzu kosho*

BUTTERNUT SQUASH PAKORA 11
*Pickled onion, jalapeno, cilantro
& tamarind chutney*

FRIED BRUSSELS SPROUTS 10
peanut cream, pomegranate, togorashi

PORK BELLY OR BEEF SHORT RIB
TIGER BITES 10/2PC
Jalapeno, cilantro, scallion, steamed bun

DUCK POTSTICKERS 12
Toasted pine nuts & sweet soy dipping sauce

P.E.I MUSSELS 15
*White wine, jalapeno, garlic, ginger,
cilantro & sweet soy*

TEMPURA CALAMARI 14
Crispy Thai basil & sweet chili sauce

*SHRIMP COCKTAIL 15
Cocktail sauce

OYSTERS

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

*BLUE POINT (NY)
*WELLFLEET (MA) 3/PC

*KUMAMOTO (Humboldt Bay, Ca) 3.5/PC

*TOP NECK CLAMS 2/PC

SMALL SALADS

ORANGE SALAD 9
Toasted almonds, dates & lemon vinaigrette

KALE SALAD 10
*Apple, butternut squash, pickled beets, candied
walnuts, sherry vinaigrette & feta cheese*

BRUSSELS SPROUTS SALAD 10
Carrots, onions & nuoc cham

ROMAINE HEARTS 8
*Lemon anchovy garlic dressing, crispy baby
anchovies & Grana Padana crisp*

SASHIMI SALAD 15
*Thin slices of tuna, salmon, escolar, izu-madai,
hamachi, avocado & wasabi dressing*

MEAT & POULTRY

FREE RANGE CHICKEN 22
Potatoes, Brussels sprouts, ginger scallion relish

BEEF SHORT RIBS 30
*Braised, Saki, soy, garlic, radicchio kimchi,
Apple, parsnip potatoes*

LAMB SHANK 32
Braised, tamarind red wine, eggplant & lotus root

FILET MIGNON 29
*Green beans, shiitake, butternut squash,
Spicy Sichuan chili sauce*

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

STEAMED STRIPED BASS 28
Soy, ginger, garlic, scallions, Shaoxing wine, baby bok choy, fermented black bean sauce

COBIA 27
Hong Kong XO butter, kabocha, green beans, shiitake, lobster curry emulsion

MAINE LOBSTER 30
Saffron cardamom basmati rice, kabocha, spinach, coconut red curry sauce

PAN SEARED SEA SCALLOPS 32
Edamame, shimeji, roasted butternut squash, blue crab lemongrass, basil broth

PAN ROASTED SALMON 25
Garam masala, spinach, curried lentils, coconut cilantro chutney

CHILEAN SEA BASS MK
shiro miso glaze, jalapeno, baby bok choy, coconut scented jasmine rice

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

GRILLED JUMBO SHRIMP 29
Green beans, onion, Shimeji, fermented black beans & sambal aioli

CRAB CAKES 28
Mango, jicama, apple slaw, Asian basil, mint, sriracha yuzu aioli

FISHERMAN STEW 35
½ lobster, mussels, shrimps, squid, white fish, spicy coconut broth, crispy cruller

PASTA & GRAIN

BUTTERNUT SQUASH WONTONS 18
Goat cheese, shiitake, edamame & peanut sauce

VEGETABLE BIBIMBAP 19
*Mapo tofu, kale, cucumbers, green beans, kabocha, mushroom, radicchio kimchi toasted rice
 ADD SUNNY SIDE EGG 2*

HONG KONG CLAY POT 22
Lap cheong, braised pork belly, gulf shrimp, fried egg, shiitake, scallions, basmati rice & sweet soy

CHILI CRAB PASTA 24
Lump crab, garlic butter, jalapeno, crispy shallots long life noodles, scallion ginger relish

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

SPICY MISO RAMEN 22
Gulf shrimp, squid, soft poached egg, bamboo shoots, baby bok choy, shiitake, buttered corn, scallion, nori

SIDE CHOICES 7

BABY BOK CHOY

GREEN BEANS

SAUTÉED BRUSSELS SPROUTS

SAUTÉED SPINACH

SAUTÉED SHIMEJI MUSHROOM

HAND CUT FRIES

PUREED GARLIC POTATO 4

COCONUT JASMINE RICE 4

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