

## APPETIZERS

- EDAMAME 3**  
Steamed Soy Beans, Sea Salt
- CRAB PUFFS 8**  
Lump Crab Meat, Cream Cheese,  
Fresh Mint
- CALAMARI FRENCH FRIES 12**  
Calamari Steak, Orange Zest  
Chili Glaze, Sriracha Aioli
- PRINCE EDWARD MUSSELS**  
**half 7 / full 12**  
Thai Coconut Sauce,  
Grilled Sweet Chili Bread
- COCONUT CHICKEN SKEWERS 7**  
Coconut Crusted Chicken Skewers,  
Pineapple, Sweet Chili Sauce
- CHICKEN GYOZAS 7**  
Chicken, Cilantro, Ginger, Sesame Jus
- POKI\* 12**  
Ahi Tuna, Sesame Chili  
& Crispy Wontons
- COCONUT SHRIMP 7**  
Coconut Tempura Shrimp,  
Citrus Cherry Sauce
- FRIED CALAMARI 8**  
Crispy Calamari, Chili Sesame  
Dipping Sauce
- STUFFED SHRIMP 12**  
Crispy Shrimp, Lobster Stuffing,  
Butter Sauce
- HOISIN BBQ RIBS 8**  
Tender Pork Ribs, Hoisin BBQ Glaze
- SATAY 8**  
**CHICKEN, BEEF\* OR SHRIMP**  
Four Skewers of Pad Thai Chicken,  
Beef Filet or Shrimp
- SATAY TRIO 10**  
Two Skewers of each  
Chicken, Beef & Shrimp
- LAMB CHOPS\* 16**  
Single Cut Australian Lamb Chops,  
Thai Basil Curry Coconut Glaze
- SHRIMP COCKTAIL 12**  
Gulf Shrimp, Roasted Tomato,  
Wasabi Sauce
- CRAB NAPOLEON 12**  
Fresh Lump Crabmeat, Avocado,  
Wasabi Cream, Spiced Chili Bisque

## ENTREES

- KOBE BURGER & FRIES\* 11**  
American Kobe Beef, Four Pepper Seasoning, Cheddar, Brioche
- CHAR-GRILLED FILET MIGNON\* 29**  
Center Cut Filet, Char-Grilled, Julienne Snow Peas
- PEPPER SEARED NEW YORK STRIP\* 21**  
Angus Strip Steak, Grilled Asparagus Spears
- LAMB CHOPS\* 19**  
Grilled Lamb Rack, Mongolian Glaze, Minted Long Beans
- CHICKEN OR BEEF TERIYAKI 14**  
Char-Grilled, Celery, Carrots, Sugar Snap Peas, Teriyaki Glaze
- GRILLED TERIYAKI SALMON 14**  
Teriyaki Glazed Salmon, Grilled Asparagus, Coconut Basmati Rice
- GRILLED SEA BASS 24**  
Miso Glazed Grilled Sea Bass, Julienned Snow Peas
- SALT N' PEPPER COD 13**  
Seasoned with Sea Salt & Freshly Milled Black Pepper, Tempura Style
- GRILLED LOBSTER TAIL MKT**  
10 oz Grilled Lobster Tail, Clarified Butter
- THAI CHICKEN CURRY 14**  
Red Curry, Zucchini, Red Peppers, Fresh Herbs
- CASHEW CHICKEN 13**  
Crispy Chicken, Cashews, Red Bell Peppers, Snap Peas
- CHICKEN OR SHRIMP KUNG PAO 14**  
Spiced Chicken or Sliced Shrimp, Zucchini, Carrots, Chili, Peanuts
- CRISPY FRIED GINGER CHICKEN 14**  
Shiitake Mushrooms, Scallions, Red Bell Peppers, Ginger Glaze

## NOODLES

- SINGAPORE NOODLES 12**  
Egg Noodles, Red Peppers, Onions, Ginger,  
Garlic, Madras Curry Seasoning  
add chicken 4, add shrimp 5
- JAPANESE UDON NOODLES 12**  
Chicken Breast, Udon Noodles,  
Root Vegetables
- PAD THAI 12**  
Rice Noodles, Shiitake Mushrooms,  
Baby Bok Choy, Bean Sprouts,  
Pad Thai Sauce  
add chicken 4, add shrimp 5



## SALADS

- HOUSE SALAD**  
**half 3 / full 6**  
Mixed Field Greens, Cherry Tomatoes,  
Cucumber, Carrots,  
Ginger Reduction Dressing
- CAESAR SALAD 8**  
Romaine, Asiago, Wontons, Wasabi Peas,  
Wasabi Caesar Dressing
- ASIAN CHICKEN SALAD 10**  
Pad Thai Chicken Tenders, Crisp Greens,  
Carrots, Scallions, Water Chestnuts, Asian  
Pears with Peanut Dressing
- GRILLED TERIYAKI  
SALMON SALAD 13**  
Salmon, Baby Greens, Tomatoes, Avocado,  
Sweet & Sour Vinaigrette



\* Indicates undercooked ingredients. Consuming raw or undercooked meats, fish & eggs may increase your risk of foodborne illness. Please make us aware of any food allergies.

Parties of 6 or more - 18% gratuity

## SIDES

- SPICY GREEN BEANS 5**
- TEMPURA ASPARAGUS 5**
- SAUTEED CRIMINI MUSHROOMS 5**
- FRIED RICE 5**  
**ADD SHRIMP OR STEAK 5**
- FRENCH FRIES OR  
SWEET POTATO FRIES 5**
- WHITE OR BROWN STEAMED RICE 3**
- GRILLED SWEET CHILI BREAD 4**

## LIQUID MARKET

- SAPPORO SLUSH 8**
- PINEAPPLE MARTINI 11**
- CUCUMBER SAGE MARTINI 11**
- MANGO MAI TAI 9**
- GINGERED  
BOURBON LEMONADE 10**
- FUJI APPLE SANGRIA 8**

## DESSERTS

- BANANAS FOSTER SPRING ROLL 7**
- CREME BRULEE CHEESECAKE 8**
- CHOCOLATE MOUSSE CAKE 7**
- SORBET 5**
- ICE CREAM 4**
- JASMINE RICE PUDDING 3**