



SMALL PLATES

Lumpiang Shanghai

Your choice of tofu or pork hand rolled lumpia with cabbage, carrots, celery and garlic. Service with Thai chili sauce

Ceviche ■ ■

Fresh catch fish, shrimp & bay scallops marinated in hand squeezed citrus, cucumber, red peppers, cilantro and avocado. Served with sea salt corn tortilla chips.

Spinach Artichoke Lobster Dip

Baby spinach, 3 cheeses, lobster, kale & artichokes topped with bread crumbs & baked until bubbling with toasted garlic pita.

Honey Sesame Soy Wings

8 fried wings marinated, fried and tossed in a honey sesame glaze

Surf & Turf Deviled Eggs ■ ■

A deviled egg flight consisting of perfectly crafted deviled eggs topped with poached shrimp, scallions and beef short rib.

Buttermilk Calamari

Marinated calamari lightly battered, and flash fried with spices Szechuan oil and banana peppers. Served with Thai sweet and grilled lemon.

■ Gluten Free ▼ Vegan ▼ Tree Nuts ■ Shellfish

* These items offered maybe served raw or cooked to your satisfaction. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.

LARGE PLATES

LEMON HERB CRUSTED HALF CHICKEN

Marinated in fresh garden herbs & roasted with garlic cherry tomatoes & pan sauce

CAJUN SEAFOOD PASTA

Penne tossed in a creamy cajun sauce with spinach, roasted peppers, blackened salmon, shrimp & parmesan

PORK SISIG

Marinated pork belly sauteed with onions, red peppers & tossed in a signature sauce with jasmine rice and a fried egg.

GRILLED SKEWERS

Your choice of filet medallions or jumbo shrimp marinated in garlic herbs & skewered with garden vegetables and a cucumber carrot slaw

CRAB KHAO SOI

Lump crab meat tossed in a coconut curry broth with egg noodles and topped with crunchy wantons, pickled onions, cilantro & sesame

JACKFRUIT & MUSHROOM BALINESE

Fresh jackfruit & mushroom medley with spinach, garlic & green beans on a simmering plate in a coconut curry sauce.

GREENERY

Summer Salad

Mandarin, grapefruit, feta cheese, dried cranberries, red onions and pine nuts with mixed greens.

Grilled Romaine Caesar

Charred with sea salt & truffle oil. Topped with anchovy, house dressing, shaved parm, kalamata olives & brioche croutons.

SHARABLE SIDES

Crispy bacon jam brussels

Truffle broccoli

Fried Plantains

Garlic jasmine rice

Sweet potato fries

Grilled asparagus

Lemon orzo