

# LUNCH MENU

— Served Daily from 11 am to 4 pm —

## Rolls

<b>Lobster Macadamia Roll</b> - Maine lobster, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, Sriracha aioli	15
<b>Stone Crab California Roll</b> - Fresh Stone Crab, cucumbers, avocado, red leaf lettuce, cilantro, sriracha aioli	14
<b>Spicy Tuna Roll</b> - Ahi, ponzu, avocado, daikon, cucumber, jalapeno, fried shallots, Sriracha, Nori wrap	13
<b>Crispy Spring Rolls</b> - Grilled chicken breast, garlic chive, jalapeno, sweet n sour dipping sauce	8
<b>Singapore Bamboo Roll</b> - Marinated bamboo, carrot, jicama, cilantro, thai basil, peanut hoisin sauce	8
<b>Saigon Summer Roll</b> - House poached wild gulf shrimp, vermicelli rice noodles, grilled asparagus, Asian herbs, peanut hoisin sauce	9

## Soup / Salad

<b>Filet Mignon Pho</b> - Thinly sliced filet, aromatic beef broth, rice noodles, herbs	11
<b>Pho Ga</b> - Vietnamese chicken noodle soup, aromatic chicken broth, rice noodles, scallion, white onion, herbs	9
<b>Wonton Soup</b> - Chicken and shrimp wontons, bok choy, water chestnuts, Napa cabbage, spinach, sesame oil	12
<b>Shiro Miso Salmon</b> - Broiled miso marinated Atlantic salmon, baby greens, tomato, sesame miso dressing	14
<b>Mango Stone Crab Salad</b> - Stone Crab, rice noodles, green papaya, mango, rainbow carrot, roasted peanuts, Nouc Cham dressing	12
<b>Simple Chicken Salad</b> - Grilled chicken, baby greens, carrot, daikon, cucumbers, sesame vinaigrette, taro chips	10
<b>Seared Ahi Salad</b> - Sesame coriander rub, baby greens, raw walnuts, tomatoes, quinoa, rainbow carrots, wasabi dressing	13

## Vegetables

Served with your choice of rice

<b>Vegetable Thai Green Curry</b> - Green beans, broccoli, snow peas, bok choy, carrot	8
<b>Sambal String Beans</b> - String beans stir fry in garlic, soy, sesame oil and chili paste	7
<b>Sichuan Japanese Eggplant</b> - House sambal, Sichuan peppercorn, bell peppers	7
<b>Baby Bok Choy</b> - Garlic, white wine, white pepper	8
<b>Chilled Cambodian Cucumbers</b> - Persian cucumber, baby heirloom tomato, mint, Thai basil, chili lime vinaigrette	6

## Noodles / Rice

<b>Wild Mushroom Garlic Noodle</b> - King, shemiji, shiitake mushrooms, tomato, bean sprouts, Thai basil	8
<b>Chow Mein</b> - Seasonal vegetables, house soy sauce, egg noodles	8
<b>Pad Thai</b> - Rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind puree, roasted peanuts	8
<b>Indian Street Noodle</b> - Egg noodles, yu choy, tomato, carrot, sprouts, madras curry	8
<b>Thai Crab Fried Rice</b> - Lump crab, basil, cilantro, asparagus, Chinese sausage green onion, jalapeno, Thai peppers, cucumber, citrus	12
<b>House Fried Rice</b> - Edamame, carrot, bean sprouts, shiitake mushrooms, jasmine rice	8

You may add the following proteins to accompany any dish:

Organic tofu 3 / Wild gulf shrimp 6 / Lobster tail [3oz.] 10 or [8oz.] 24 / Grilled chicken breast 4 / Grilled prime beef 5

## Sea / Land

<b>'Lobster Roll' Sliders</b> - Maine lobster made in a Traditional east coast style, sriracha aioli, pickled jalapeno, warm sweet buns	11
<b>Crab Wontons</b> - A blend of stone crab, cream cheese, red and green bell pepper, green onion, sweet chili plum sauce	7
<b>Mixed Herb Calamari</b> - Tossed with Thai basil and cilantro, kaffir lime aioli, blue ginger cocktail sauce	8
<b>Wok Fired Mussels</b> - Steamed regional mussels, crushed lemongrass, bell peppers, spicy Thai basil coconut curry	10
<b>Kung Pao Prawns or Scallops</b> - Summer squash, red & green bell peppers, peanuts, mushroom soy, choice of rice	13
<b>Candied Walnut Prawns</b> - Crispy wok fired prawns, honey and soy, candied walnuts, choice of rice	12
<b>Chilean Black Bean Sea Bass</b> - Chilean Sea Bass, steamed bok choy, fresno chilies, black bean sauce, lemongrass rice	28
<b>Thai Basil Banana Leaf Sea Bass</b> - Steamed in banana leaf, sautéed vegetables, lemongrass rice, Thai Basil green curry sauce	28
<b>Mahi Mahi "Hot Fish"</b> - Wok fired, sweet and spicy sauce, bok choy, carrots, snow peas	21
<b>Korean Galbi Tacos (3)</b> - Barbequed sesame soy seasoned natural angus beef, spicy gochujang aioli, pickled daikon	9
<b>Lobster Tail Tacos (3)</b> - Lobster, Thai basil, cilantro, cucumber, red & green cabbage, Fresno peppers, cayenne honey aioli	12
<b>Pork Dumplings (4)</b> - Handmade fresh daily, pork, napa cabbage, green onion, steamed or pan seared	7
<b>Pulled Pork Banh Mi Sandwich</b> - Traditional Vietnamese/French style, basil, cilantro, pickled jalapeno, Korean chili aioli	8
<b>Lettuce Wraps</b> - Shiitake mushrooms, caramelized onions, red and green bell pepper, cashews, iceberg lettuce with Chicken 10 / Shrimp 12	12
<b>Mongolian Beef</b> - Snow peas, scallions, asparagus, wok fired in a dark soy glaze, choice of rice	12
<b>Spicy Chicken</b> - Tender diced chicken breast, wok fired sweet and tangy sauce, choice of rice	11
<b>Peking Pork Wraps</b> - Shredded pork tenderloin, wild mushrooms, egg, asparagus, jicama, carrot, and hoisin sauce	11
<b>Wok Thai Chicken</b> - Steamed chicken breast, potato, edamame, baby spinach, heirloom tomato, choice of rice	14
<b>Kobe Banh Mi Sliders</b> - Vietnamese seasoned Snake River Farms Kobe beef, sweet baked mini buns, pickled carrots, daikon, spicy aioli	12
<b>Filet Mignon Satays</b> - Korean marinated beef, spring greens, ginger vinaigrette, cucumbers	11
<b>Slow cooked 5 spice Baby Back Ribs</b> - Dry rubbed star anise, cinnamon, katsu bbq sauce, pickled vegetable slaw half rack 14 / full rack 28	14 / 28

You may add the following sides of rice to accompany any dish:

Coconut Pandan Rice 2 / Jasmine Rice 2 / Organic Brown Rice 2

Please kindly inform your server of any allergies or dietary restrictions, as not all ingredients are listed.