



## ENTREES

All Entrees can be upgraded w/ Udon Noodles • Vegetable Fried Rice (+\$3 upcharge)\*\*

<b>SHANGHAI JERK CHICKEN</b> Tender leg quarter in a czen-made dry rub & marinated in jerk seasoning served with rice & peas and mixed vegetables	<b>\$26</b>
<b>SAKI BRAISED OXTAIL</b> Slowly cooked w/ czen blend of saki, herbs, spices, carrots & butter beans served with rice & peas and mixed vegetables	<b>\$34</b>
<b>HONEY BUTTER GARLIC SHRIMP</b> Tiger shrimp sauteed in a white wine, butter & honey garlic sauce served with white rice and bok choy	<b>\$30</b>
<b>FIVE-SPICE ORANGE THAI GLAZED SALMON</b> Filet of salmon marinated w/ czen five spice blend & seared in an orange thai chili sauce served with garlic mash potatoes & mixed vegetables	<b>\$32</b>
<b>BERRY JERK SHORT RIB</b> Succulent braised beef marinated in a berry infused jerk sauce served with garlic mash potatoes & mixed vegetables	<b>\$35</b>
<b>LOBSTER &amp; JERK BEEF STIR FRY</b> Sirloin beef sliced & marinated in jerk seasoning, sauteed lobster tail tossed & pan fried with carrots, celery, bell peppers, scallion, onion and fresh stir fry noodles <small>*Stir Fry Noodles cannot be substituted or upgraded</small>	<b>\$45</b>
<b>HAT YAI RED CURRY SHRIMP</b> Tiger shrimp sauteed in a delicious red curry sauce served with white rice and baby bok choy	<b>\$32</b>
<b>MARLEY MEDLEY</b> Chickpeas, pumpkin, sweet potato, mixed vegetables simmered in a red curry sauce choice of white rice or rice & peas served with bok choy	<b>\$25</b>
<b>MOSHI MOSHI SURF N TURF</b> Lobster tail, berry jerk short rib & marinated sauteed shrimp served with garlic mash potatoes & mixed vegetables	<b>\$60</b>
<b>UPGRADE ANY ENTREE</b> with an additional pairing. lobster tail <b>\$20</b>	

### SIDES \$8

Mixed Vegetables • Bok Choy • Plantains • CZEN'd Vegetable Fried Rice\*\* • French Fries  
Sweet Potato Fries • White Rice • Udon Noodles • Garlic Mash Potatoes • Rice & Peas

### DESSERTS

Bread Pudding **\$10** • Carrot Cake **\$8** • Cheesecake **\$8** • Red Velvet Cake **\$8**

### SEAFOOD THURSDAYS

Only Served on Thursdays

#### Appetizers

<b>CALAMARI</b> Golden fried calamari rings with our house-made habanero pepperoncini pepper pickle sauce	<b>\$17</b>
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#### Entrees

<b>THAI RED SNAPPER</b> Batter fried red snapper with red sauce, bell peppers, scallion, onions and white rice and mix vegetables	<b>\$35</b>
<b>SEAFOOD MÉLANGE</b> <small>(Market Price. Please request from server)</small> Half lobster tail, green mussel, tiger shrimp, sea scallop and salmon stewed in czen rich sauce with grilled garlic bread & a side of white rice	<b>\$MP</b>

### FISH FRY FRIDAYS

Only Served on Fridays

<b>TEMPURA FISH &amp; CHIPS</b> 2 tempura cajun batter fish filet w/ house-made coleslaw & spicy aioli sauce	<b>\$19</b>
<b>FISH SANDWICH &amp; FRIES</b> Cajun batter fish filet on a lightly toasted brioche bun w/ house-made coleslaw & spicy aioli sauce	<b>\$20</b>
<b>SALMON BURGER &amp; FRIES</b> House-made salmon burger with grilled pineapple relish, spring mix, spicy aioli sauce	<b>\$24</b>
<b>THAILAND ESCOVITCH FISH</b> Crispy snapper topped w/ asian spices, onions, peppers, carrots & vinegar	<b>\$34</b>
<b>SINGAPORE BROWN STEW SNAPPER</b> Fresh snapper simmered in asian herbs & spices	<b>\$35</b>