

APPETIZERS

FETA BITES	11
Fried feta cubes tossed in black & white sesame seeds, yogurt tzatziki, honey, basil oils, and aleppo.	
EDAMAME GF V	7
Steamed edamame, coated in salt.	
CRAB RANGOONS	12
Cream cheese, crab meat, scallions	
PAN FRIED GYOZA V	9
Pan-fried dumplings with cabbage, scallions. Meat (pork) or Vegetarian	
GRILLED SHRIMP SKEWERS	15
Jumbo shrimp in jerk seasoning	
MUSSELS	16
Sautéed steamed mussels, garlic butter tomato sauce.	
TACOS	14
Tortillas, coleslaw, mango & pineapple salsa, & spicy mayo. Crispy pork belly (added avocado) Fish (freshly fried haddock)	
CRAB CAKE	13
Jumbo crab meat. Hints of tangy mustard and zesty lemon accent the creamy Maryland-style mix.	
EGG ROLLS V	8
Taro, carrot, scallions, mung bean. Pick Meat (ground pork) or Veggie	
SUMMER ROLLS V	8
Vermicelli, mint leaves, & iceberg lettuce.Pick: Traditional (Pork & shrimp)/ Pork / Shrimp / Chicken , or Vegetarian (with/ without tofu)	
WINGS	14
Crispy wings with your choice of Gochujang, Buffalo, Korean BBQ or house sauce (honey mustard)	
CHICKEN TENDERS	14
Crispy chicken tender with your choice of Gochujang, Buffalo, Korean BBQ or house sauce (honey mustard)	
KUNGPAO CALAMARI GF	21
Wok-fried crispy tentacles calamari with crispy noodles, garlic, onions, carrots, and scallions. Topped w/ sweet & sour and spicy mayo	
KUNGPAO CHICKEN GF	16
Japanese-style crispy chicken thighs, perfectly seasoned. then wok-fried with crispy noodles, carrots, and scallions. Topped w/ sweet & sour sauce, & spicy mayo.	
SCALLION PANCAKE V	8
Asian bread style. Served with soy dipping sauce & duck sauce	
VEGETABLE TEMPURA V	10
Japanese style tempura mixed vegetables (carrot, onions, broccoli, cauliflower, zucchini)	

V – Vegetarian GF -Gluten-Free

STARTER

FRESH OYSTERS*	18/ 34
Served with cocktail sauce and ginger-shallot mignonette. Served in 6pcs or 12pcs	
SHRIMP COCKTAIL	15
Jumbo shrimp, served with cocktail sauce	
AHI TUNA STACK*	23
Sushi-grade sashimi dressed in homemade soy sauce, sesame oil, wasabi, black & white sesame seeds, scallions, avocado and topped spicy mayo	
AHI TUNA PIZZA*	25
Scallion pancake topped with sushi-grade sashimi dressed in homemade soy sauce, sesame oil, wasabi, black & white sesame seeds, scallions, and spicy mayo	
TOMYUM SOUP (S)	11
Shrimp, mixed veggies (carrots, zucchini, onions red/green peppers, mushrooms, scallions, beansprout, chicken broth.	
WONTON SOUP (S)	10
Wonton paper filled with ground pork, scallion, onions in chicken broth	
TOM KHA SOUP (S)	11
Coconut soup is infused with the classic Thai herbs (lemongrass, galangal, lime leaves flavor). Mushroom, cherry tomato & chicken	

SALADS

BISTRO	13
Farm fresh greens, fried cherry tomato, cucumber, red onion, white balsamic vinaigrette.	
CAESAR	11
Romaine lettuce, parmesan, croutons, caesar dressing.	
FRESH GREEN MANGO	12
Green mango, red & green peppers, cucumbers, pickles, carrots, toasted peanuts, tamarind dressing.	
WEDGE	14
Bacon, tomatoes, red onion, scallions, crumbled blue cheese, and blue cheese dressing.	
Add on Salad: Grilled chicken +8/ Or shrimp..... +9	

KIDS MENU

for those age 10 or under only

Mac & Cheese (9), CK Nuggets (9), Chicken tenders (9) Burger (9), Pasta (Red sauce or Butter) (8)
Pho soup (chicken or beef/ or veggies only) (10)
BBQ Meat & rice (chicken/ beef/ or pork) (10)

Menu descriptions may not include all ingredients used to compose each dish. Please notify us of any food allergies or gluten-free requirements when placing your order.
*Some of our food contains raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

SOUPS

VIETNAMESE PHO GF

Pho is a Vietnamese dish, with beef/ chicken/ veggies broth full of the flavor of Asian herbs (Cinnamon bark, star anise, cloves, coriander seeds, cardamom, fennel, et.). Side of Beansprouts, basil, and lime. Your choice of noodle (yellow/ rice) & meat:

Rare steak	17
Flank	17
Beef balls	17
Bone in short rib	23
Combo (Rare steak, flank, tendon & meat ball)	22
Special (Short rib, rare steak and flank)	28
Lobster	28
Chicken	17
Veggies	17
Broccoli, cauliflower, red/green peppers. Onions, straw mushrooms, carrots, celery, baby corn. with/without crispy tofu V	

RAMEN

Ramen noodles, corn, bok-choy, scallions, onions, and egg.
Pick your broth: **Tonkotsu** - creamy miso or **Spicy sesame** broth.

Pork	19
Crispy chicken	22

SPICY SOUP - BÚN BÒ 20

Beef broth is full of lemongrass flavor. It comes with flank, pork paste, pork rolls, and beef shank. Side of beansprout, basil & lime.

TOM KHA

Coconut soup, infused with classic Thai herbs (lemongrass, galangal, and lime leaves). Mushroom, cherry tomato, cauliflower, broccoli, zucchini, carrots, and onions.

Shrimp	22
Chicken	19

BEEF STEW - BÒ KHO 20

Beef Flank is slow-cooked with Asian herbs, carrots, and onions.
Side of **rice noodles/** or **yellow noodles,** or **French bread**

PLATES

SHAKING BEEF 26

Steak cut into cubes, wok-fried with with onions, red & green peppers, and scallion in houseMade sauce to perfection. Side of jasmine rice or French bread

VIETNAMESE SANDWICH 16

Vietnamese French bread with pâté, homemade mayonnaise, onions, cucumbers, pickled carrots, cilantro, and lettuce.
Choice of meat: BBQ Pork/ Beef/ Chicken/ or tofu

VERMICELLI SALAD BOWL

Steamed vermicelli, iceberg lettuce, mixed greens, cucumber, bean sprout, pickles carrot, toasted peanut. Side of house fishsauce

Pork/ chicken/ beef/ tofu/ veggies only	19
BBQ Shrimp	21
Combo BBQ Meat (pork, chicken/beef), egg roll, BBQ shrimp	24

STIR-FRIED NOODLE

Stir-fried lo-mein noodles & mixed veggies.

Pork/ chicken/ beef/ tofu/ veggies only	19
Shrimp	21

STIR-FRIED VEGGIES

Stir-fried mixed veggies in house sauce. Side of jasmine rice.

Pork/ chicken/ beef/ tofu/ veggies only	19
Shrimp	21

FRIED RICE

Jasmine rice, egg, carrots, peas.

Pork/ chicken/ beef/ tofu/ veggies only	19
Shrimp	21
Lobster	25

RICE & BBQ MEAT

Jasmine white rice, Romaine lettuce, pickles carrots, cucumbers

Pork/ chicken/ beef/ tofu	19
Shrimp	21

PADTHAI

Rice noodles, house-made tamarind sauce, egg, scallion, bean sprout.

Pork/ chicken/ beef/ tofu/ veggies only	19
Shrimp	21

AMERICAN

BURGER 16

Ground beef burger, American cheese, L.T.O., and fries or Veggie option (brown rice quinoa bulgur and roasted corn black beans and roasted red peppers). Gluten-free bun available (added \$2)

CHICKEN SANDWICH 16

Crispy breaded chicken breast tossed in gochujang sauce, topped with cilantro lime crema, coleslaw, and lettuce. Side of fries

FISH AND CHIPS 22

Freshly fried haddock. side of tartar sauce, coleslaw, and fries

MAC & CHEESE

Cheddar cheese sauce, and cavatappi pasta.

Plain	16
Chicken (grill/ breaded)	21
Grilled shrimps	22

BAKED HADDOCK 22

New England style fresh haddock. Side of stir-fried garlic bok-choy

SEARED AHI TUNA 25

Seared tuna with a sesame seed crust, asian cucumber cilantro salsa, farm greens. Garlic butter sauteed green beans

PAN SEARED SEA SCALLOPS 29

Pan seared scallops. Side of stir-fried garlic bok-choy and toasted coconut jasmine rice.

SEARED SALMON 27

Pan seared, topped with mango & pineapple salsa. Side of stir-fried garlic bok-choy and toasted coconut jasmine rice.

20% Gratuity will be added to parties of 6 or more