

SMALL PLATES

HOG ISLAND OYSTERS ½ SHELL With
Ginger Ponzu, Scallions & Tobiko Caviar
A.Q.

STEAMED MANILA CLAMS &
PRINCE EDWARD ISLAND MUSSELS
In a Ginger, Coconut-Lime Cream \$ 11.50

SMOKED SALMON & TEMPURA SHRIMP
MAKI ROLL With Avocado, Mango & Spicy
Mayonnaise \$ 12.50

AHI TUNA PARFAIT
Grilled Unagi, Spicy Tuna with Wasabi Rice,
Avocado & a Sweet Soy Drizzle \$ 12.50

CRAB CAKES PARADISE
Fresh Dungeness Crab Cakes Served With
Roasted Pepper Beurre Blanc & Mango-
Pineapple Salsa \$ 12.50

LOBSTER, SHRIMP & SHIITAKE MUSHROOM
POTSTICKERS With Three Sauces \$ 13.50

COCONUT PRAWNS
Prawns Coated with Coconut, Served with
Chipotle-Apricot Dipping Sauce \$ 11.50

RICE PAPER SEARED AHI
With Avocado, Kaiwari & Enoki
Mushrooms, Drizzled with Wasabi Cream
& Caramel Soy \$ 10.50

BBQ DUCK SPRING ROLLS
With House Made Sweet & Sour Sauce
\$ 11.50

BLOODY MARY SEAFOOD COCKTAIL
Fresh Dungeness Crab, Grilled Prawns &
Calamari, Served with Horseradish Aioli &
Peppered Bread Sticks \$ 11.50

HAWAIIAN SHORT RIBS
Certified Angus Beef Ribs Braised in
Amber Ale so Slowly – Bones Fall
Off the Meat \$ 14.00

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