

Soup and Salad

Fennel Salad (GF) 14

Available vegan upon request

Herbs, peppers, spicy vinaigrette

+Grilled Shrimp 9

Snow Crab Asparagus Soup (GF) 22

Hand-pulled Canadian snow crab, organic bone broth, fresh quail eggs

Small Plates

Raw Oysters (GF) 19

Pacific Northwest Kumamotos, nước chấm-yuzu mignonette granita

+Caviar 19

Chili Oil Wontons 14

Wild Gulf shrimp, pork, spicy chili oil with light sweet soy

Grilled Oyster (GF) 15

Happy Oysters, buttermilk vinaigrette, peanuts

+Caviar 19

Phở Pâté 15

Chicken liver mousse, lime zest, thai chilies, peanuts, cruller

Wild Spanish Octopus 22

Chargrilled, curried shrimp paste, dill, fresno chile emulsion

Seafood Chả Giò 16

Crab, wild gulf shrimp, pork, taro, carrots, fresh herbs

Summer Special

Grilled Seafood Tower 145

Whole live lobster, Spanish octopus, Happy Oysters, green mussels, colossal shrimp with yuzu nước chấm, Fresno Chili and Honey Sriracha.

Mains

Short Ribs Pappardelle 38

Vietnamese short ribs ragu, fresh pappardelle

Coconut Curry Risotto (VG)(GF) 24

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

+Hokkaido scallops 19

+Summer Truffle 14

Grilled Live Lobster 52

Eastern North Atlantic Shore, Thai basil butter, garlic jasmine rice

Fried Whole Fish 87

Wild-caught 3lb fish, herbs, lettuce wraps, nước chấm

Pan-Seared Prime Ribeye 62

16 oz USDA Prime, bell peppers, soy black pepper glaze, garlic jasmine rice

Dessert

Yuca Cake with Ice Cream (VG)(GF) 10

Coconut, peanuts

Tropical Chè (V)(GF) 11

Lychee, mango, pineapple, sago

Coffee

Cà Phê Đen Đá 9

Black, bold, iced

+Sea Salt Cream 1

Cà Phê Sữa Nóng 9

Phin dripped hot, condensed milk

Ca Phê Sữa Đá 9

Traditional iced, condensed milk