

Please inform your server of allergies. Many of our dishes contain peanuts and may contact other allergens such as shellfish and dairy.
Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits for our entire team.

Fresh & Lite

Bitter Melon Seafood Salad (gf, va)

crisp Spanish octopus, jumbo shrimp, radish, Vietnamese coriander, apple, Thai chilis 19

Charred Cabbage (vg)

brassicas, fermented soybean, cream cheese, lemon, cornbread crumble 15

Snow Crab Asparagus Soup (n)

hand-pulled Canadian snow crab, organic bone broth, fresh quail eggs 22

Small Bites

Raw Oyster Shigoku* (gf)

Pacific Northwest, nước chấm-yuzu mignonette granita 18

Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 16

Wild Spanish Octopus (gf)

chargrilled, curried shrimp paste, dill, fresno chile emulsion 23

Raw Hamachi Crudo* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots 18

Chili Oil Wontons (n)

wild gulf shrimp, pork, spicy chili oil with light sweet soy 16

Phở Pâté (n)

chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 15

Seafood Chả Giò (n, gfa)

wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 17

Vegan Chả Giò (n, v, gfa)

glass noodle, taro, mung bean, wood ear mushroom, carrot, daikon, fresh herbs, sweet chili 14

Dessert

Yuca Cake with Ice Cream (vg)

sweet yuca cake, Dulce de Leche ice cream, feuilletine 11

Tropical Chè (v, gf)

lychee, mango, pineapple, sago 11

Grilled Mango (n, v, gf)

coconut sticky rice, brown butter peanuts 14

Iconic & Shareable

Crispy Whole Fish (n)

wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Large (3 lb, serves 2-3) 87; Medium (2 lb, serves 1-2) 68

Surf n' Turf Board* (n, gf)

32oz Bone-In Ribeye, Australian King Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 129

Grilled Seafood Tower (gf, n)

whole live lobster, Spanish octopus, Chesapeake oysters, green mussels, colossal shrimp served with with fresno chile emulsion, pineapple fish sauce and nước chấm aioli; serves 3-4; 145

Our Beloved Entrees

Bò Kho Pappardelle (dfa)

braised short ribs, ragu, shaved parmesan, fresh pappardelle 39

Coconut Curry Risotto (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 26

+Hokkaido scallops* 19

Cơm Gà "Chicken & Rice" (gf)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 34

Viet Coffee Ribeye*

16 oz, pan roasted, beef jus, blistered shishito peppers 54

Thịt Kho Ribs (gf)

Baby back ribs, egg, tamarind coconut glaze, pickled lychee, mustard greens, jasmine rice 39

Grilled Whole Branzino (gf)

deboned, wild-caught, lemongrass ginger, Vietnamese herbs 47

Jumbo Lump Crab Bánh Khô (n)

Vietnamese udon noodles, yu choy, parmesan, crispy shallots, chili crisps 49

Sides

Garlic Rice

beef tallow, garlic crisps
sm: 3 lg: 4

Viet Street Corn (vg, gf)

scallion, parmesan, crispy shallots, garlic 9

Sauteed Yu Choy (v, gf)

crispy garlic, lemon 9

Banh Canh Noodles

sauteed dry noodles, parmesan 12