Classic Family Style Set

Share a curated selection of our most-loved dishes for
Designed to serve 4 but appetites may vary. 299

Soup & Salad Course

Green Papaya 'Caesar' Salad (va, gfa)
Romaine, black sesame rice croutons, parmesan

Snow Crab Asparagus Soup (n, gfa)
Hand pulled snow crab, organic bone broth, fresh quail eggs

Appetizer Course

Hamachi Crudo* (gfa)
Yellowtail, passionfruit nước châm, celery, radish, green oil

Chili Oil Wontons (n)
Wild gulf shrimp, Berkshire pork, spicy chili oil with light sweet soy

Seafood Chả Giò (n, gfa)
Wild gulf shrimp, lump crab, Berkshire pork, taro, carrots, fresh herbs

Phở Pâté (n)
Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller

Main Course

Bò Kho Pappardelle (dfa)
Braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto with Hokkaido Scallops (gf)
Hokkaido rice, 4 colossal scallops, organic tofu, seasonal vegetables

Crispy Whole Fish (n)
Wild-caught 2 lb fluke, deboned, herbs, lettuce wraps, pineapple nước châm

Upgrade to large fluke (3lb) +10

Dessert Course

Yuca Cake with Ice Cream (vg)
Sweet yuca cake, Dulce de Leche ice cream, feuilletine

Tropical Chè (v, gf)
Lychee, mango, pineapple, sago

vg vegetarian v vegan gf gluten-free n contains nuts (nut-free available)
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.

11.10.26

DINNER MENU

Fresh & Lite

Green Papaya 'Caesar' Salad (va, gfa) 19
Romaine, black sesame rice croutons, parmesan

Winter Rainbow Carrot Salad (n, gf) 19
Shaved rainbow carrots, green mango, kohlrabi, radish, herbs, peanuts, coconut carrot purée, Asian pear, calamansi vinaigrette

Snow Crab Asparagus Soup (n, gfa) 24
Hand pulled snow crab, organic bone broth, fresh quail eggs

Black Pepper Bún (vg, gf, dfa) 23
Thick rice noodles, infused coconut milk, parmesan, cracked black pepper, truffle

Crispy Eggplant (vg, va, gfa) 17
Charred eggplant purée, pickled fairy tail eggplant, sugar snap peas, crispy rice pearls, scallion honey

Crispy Brussels Sprouts (vg, gfa) 17
Sweet & sour glaze, coconut tofu mousse, pickled apricots, lychee, cherries, crispy garlic

Cold Bar

Raw Oyster BeauSoleil* (gf) 26
New Brunswick, nước mám mignonette, half-dozen

Copps Island Blue Point Oysters* (gf) 19
Norwalk, nước mám mignonette, half-dozen

Hamachi Crudo* (gfa) 21
Yellowtail, passion fruit nước chấm, celery, radish, green oil

Small Bites

Grilled Oysters (gf, n) 18
Chesapeake Bay, buttermilk vinaigrette, peanuts

Wild Spanish Octopus (gf) 24
Chargrilled, curried shrimp paste, dill, fresno chile emulsion

Chili Oil Wontons (n) 21
Wild gulf shrimp, Berkshire pork, spicy chili oil with light sweet tamari

Phở Pâté (n) 17
Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller

Seafood Chả Giò (n, gfa) 21
Wild gulf shrimp, lump crab, Berkshire pork, taro, carrots, fresh herbs

Vegetarian Chả Giò (n, v, gfa) 17
Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili

Sugar Cone Cabbage (gfa) 21
Lemongrass wagyu beef sausage, ginger-garlic toum, pickled kohlrabi, brown butter crumble

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.

DINNER MENU WINTER 2026

Iconic & Shareable

Honey-Lacquered Stuffed Duck (dfa) 149
Naked Duck from La Belle Farms, deboned, lacquered twice in honey, crusted with house 6-spice blend. Stuffed with truffled sticky rice, apricots, and Chinese sausage. Served with two-day duck jus reduction

Crispy Whole Fish (n) 88/98
Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm.

Medium (2 lb, serves 1-2) / Large (3 lb, serves 2-3)

Surf n' Turf Board* (gf) 129
24 oz Creekstone black angus bone-in ribeye, black tiger prawns, Hokkaido scallops, roasted maitake mushrooms and broccolini, Vietnamese Chimichurri, garlic jasmine rice

Lobster Garlic Noodles 84
Whole poached lobster, thick cut noodles, garlic, chives, pickled jalapeños, parmesan, crispy shallots

Our Beloved Entrees

Bò Kho Pappardelle (dfa) 42
Braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto (vg, gf, va) 32
Hokkaido rice, organic tofu, seasonal vegetables
*Add 3 colossal Hokkaido scallops** +19

Crispy Xôi Gà (dfa, gfa) 39
Bobo Farms organic chicken, Szechuan peppercorn, honey lemongrass-tamari, coconut rice, herb salad

Roasted Rock Bass (gf) 49
Roasted bass, cà ri melted leeks, taro, dill herb salad

Imperial Wagyu Zabuton (gfa) 67
10 oz Imperial American Wagyu, delicata squash, long hot peppers, Phu Quoc peppercorn jus

Vietnamese Udon (vg, gf) 25
Vietnamese bánh canh noodles tossed pumpkin seed and Thai basil pesto, topped with pepita crunch
Add Atlantic salmon or heritage pasture-raised chicken +13

Lemongrass Crusted Lamb (gfa) 49
Charred Japanese eggplant, grilled bok choy, pickled eggplant, and tamarind jus

Dessert

Yuca Cake with Ice Cream (vg, gfa) 12
Sweet yuca cake, Dulce de Leche gelato, feuilletine

Tropical Chè (v, gf) 12
Lychee, mango, pineapple, sago

Bánh Chuối Foster (gfa) 12
Banana, coconut dark rum caramel, gelato

Assortment Sorbet (v, gf) 11
Seasonal selection of tropical sorbet

vg vegetarian v vegan gf gluten-free n contains nuts (nut-free available)
dfa available dairy-free va available vegan gfa available gluten-free

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