

ocean bar

assorted seasonal oysters: ask for tonight's selection 15 half dozen 28 dozen
*cilantro lime mignonette
seared albacore, charred pineapple, avocado, rau ram, roe 13

small plates

green papaya salad, charred pineapple w/grilled prawns 8.5
tomaker farm heirloom tomato salad, watercress, jicama, pistachio 9
tamarind soup, tomatoes, bean sprout, bac ha, prawn 11
claypot manilla clams, tomato, pork and shrimp sausage, lime aioli, ngo om 14
claypot mussels, coconut milk, lemongrass, shallots, basil, lime 14
grilled monterey squid stuffed w/ duck, arugula, cherry tomatoes 11
grilled marinated pork belly, pickled shallots, pickled bean sprouts, green onion oil 10
barbecued carlton farm pork spare ribs, ginger, hoisin, five spice 13
bo la lot (flank steak wrapped in betel leaves), pickles 2 (each)

wraps & rolls

saigon steamed wraps, pickles, herbs, duck confit **or** grilled nem nuong (pork & shrimp sausage) 16
vegetable fresh roll, shiitake mushrooms, tofu, mint, peanut sauce 7
grilled chicken fresh roll, pickles, vermicelli, mint, fried shallots, peanut sauce 8
wild shrimp fresh roll, green papaya, mango, cilantro, pickled carrot, avocado, green leaf 8
grilled salmon fresh roll, dill, avocado, vermicelli, green onion 9
crispy vegetable rolls w/ taro, tofu, carrots, soy vinaigrette, herbs 9
crispy imperial rolls w/ kurobuta pork, shrimp & glass noodles, herbs 9

entrees

wild prawns, lemongrass, spicy yellow curry, roasted peanuts, ngo om 21
grilled halibut, morning glory stem, ginger, cherry tomatoes 26
caramelized idaho catfish claypot, cracked pepper, green onions, soy 18
wokked monterey squid, chinese celery, mustard greens, cherry tomato 16
grilled open water salmon, pineapple, cilantro, heirloom tomato concasse 25

grilled painted hills ribeye, lemongrass, garlic, snap peas, avocado puree 38
grilled putnam farms mangalitsa coppa steak, lemongrass, mustard greens 25
wokked painted hills flat iron, heirloom tomato, chinese celery 19
wokked lido farms lamb, fermented beans, sweet onion, fried potato, sweet tamarind 22
crispy washington drunken chicken, mustard greens, green onion, sesame 18
lemongrass pork loin, coconut milk, roasted peanuts, fennel, cherry tomatoes 18

sides

wokked peavines with caramelized shallots 12
wokked asian eggplant, zucchini, peanut, lemongrass, spicy coconut milk 12
wokked snap peas with king oyster mushrooms 12
wokked bok choy w/wood ear mushrooms 12
wokked mustard greens, chantrelle mushrooms 12
wokked green beans w/hon shimeji mushrooms, sweet onion soubise 12
wokked soft egg noodle, oyster mushroom, egg, green onions 12
chilled egg noodle, ginger, scallion 11
crispy tofu pillows, lemongrass, sweet onions, roasted shiitake mushrooms, cilantro, bell peppers 12

steamed jasmine rice bowl 1.5 tub 5
steamed organic brown rice 2 6

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
*consuming raw or undercooked food or seafood may increase risk of food borne illness