



A Sampling of Our Daily Seasonal Specials

Lobster Rolls *langostino lobster and sautéed vegetables wrapped in filo dough*

Crispy Vietnamese Rolls *pork and vegetables wrapped in rice paper*

Softshell Crab Tempura *Asian slaw, sweet soy glaze*

Lettuce Wraps *sautéed chicken, Chinese sausage, water chestnuts, roasted peanuts*

Greenlip Mussel Steamers *delicate Thai green coconut broth with basil*

Seared Albacore Salad *organic greens, Satsuma Mandarin-wasabi vinaigrette*

Dayboat Scallops *seared wild scallops, boysenberry mustard glaze*

Wild Gulf Shrimp *Thai basil coconut sauce*

Seared Ahi *wasabi butter, masago, sushi rice*

Thai Bouillabaisse *fresh seafood in Thai green coconut curry broth*

Indian Lamb Kebabs *grilled brochettes of lamb marinated in Indian spices*

Pork Prime Rib Chop *brandyed Asian pears, roasted sweet potatoes*

Braised Duck Leg *pomegranate port reduction, caramelized shallots*

Korean BBQ Beef Shortribs *"Bulgogi"*

Stuffed Butternut Squash *farmer's market vegetables in coconut curry*

Stuffed Eggplant *tofu, chives, blackbean sherry sauce*

South-East Asian Curries

All our dressings, marinades, and sauces are made in-house.