



APPETIZERS

Buttermilk Fried Calamari \$11

Fresh rings and tentacles, pepperoncini, pecorino, sun-dried tomato aioli

Sweet Soy Chicken Dumplings \$7

Smoked soy aioli, benne seeds, cilantro

Togarashi Fried Shrimp \$13

Wakame seaweed salad, sriracha lime aioli, sweet soy, furikake, cilantro

***Beef Tenderloin Carpaccio \$12**

Truffle egg salad, baby arugula, balsamic mustard vinaigrette

Chef's Steak & Eggs \$12

Burgundy braised short ribs, white polenta, crispy poached egg, braising jus

Lobster Ravioli \$15

Claw & Knuckle, Snap Peas, Cherry Tomato, Parsnip, Lobster Nage

PEI Chorizo Mussels \$13

Roasted red pepper, cilantro, scallions, jalapeno cream, grilled bread

Chinese Vegetable Spring Rolls \$9

Ponzu, spicy mustard

Pesto Mozzarella Flatbread \$10

Nduja sausage, balsamic, basil, roasted red peppers

Fresh Chilled Lobster Tail \$18

Green goddess dressing, cucumber salad, orange, avocado, sweet drop peppers

"The World Is Your Oyster"

Fried Eastern Shore \$9

Old bay remoulade

Oysters Eurasia \$12

Spinach, bacon, cream cheese, panko, parmesan

***Raw \$mp**

Cucumber, basil, honey mignonette

SNACKS

Deviled Eggs \$5

Fried Green Tomatoes \$6

Melted pimento cheese

Edamame \$5

Sea salt, lemon

Grilled Asparagus \$8

Sauce Gribiche

Juustoleipa Caprese \$8

Fried bread cheese, pickled tomato, basil, balsamic

Truffle Parmesan Fries \$7

Truffle aioli

Pommes Frites \$4

Truffle Mac & Cheese \$8

****ASK YOUR SERVER ABOUT OUR SPECIAL DEALS OF THE WEEK****

*HAPPY HOUR: 4 - 6PM MON - FRI
MONDAY S.I.N. NIGHT, 4 - CLOSE
WEDNESDAY WINE NIGHT, 4 - CLOSE
\$1 SUNDAY OYSTER DAY, ALL DAY*

SOUPS & SALADS

Soup of The Moment \$mp
Ever-changing

Hot & Sour Soup \$7
Carrots, tofu, shiitake mushrooms, chicken,
scallions, cilantro

Wedge Salad \$9
Smokey bleu cheese dressing, crisp iceberg,
deviled egg, tomatoes, applewood bacon,
crispy shallots

Caesar Salad \$8
Crisp romaine, parmesan puff pastry,
melted parmesan, worcestershire
reduction, roasted garlic caesar dressing

Warm Brussels Sprouts Salad \$12
Pancetta, marcona almonds, blue cheese,
dried cranberries, balsamic

Beet & Strawberry Salad..... \$10
Stracciatella cheese, strawberry poppy seed
vinaigrette, fried sunflower seeds,
watercress

ADD IT:

Grilled Shrimp \$8

Grilled or Fried Chicken \$5

Fried Oysters \$7

***Grilled Salmon** \$8

ENTREES

***Grilled Atlantic Salmon** \$26
Israeli couscous, peas, shaved fennel, fresh
basil, lemon pesto

Sautéed Shrimp & Gouda Grits \$25
Fried grit cake, surry country sausage,
roasted red peppers, basil, old bay butter

Basil Gnocchetti \$22
Roasted mushrooms & carrots, sundried
tomatoes, celery, Castelvetrano olives, fresh
herbs, pecorino, crispy leeks

Togarashi Seared Ahi Tuna \$30
Sushi rice, yuzu aioli, seaweed salad, wonton
chips

***Peppercorn Grilled NY Strip** \$30
House cheese, scallion and pork fries, red
wine demi glace

Szechuan Duck Ramen \$24
Tonkotsu bone broth, kale, roasted
mushrooms, pickled cabbage, soft egg, black
garlic shoyu

Seared Diver Scallops \$30
Black rice, coconut curry, carrots, grapefruit
salad

Crispy Chicken Thighs.....\$24
Roasted garlic hummus, ratatouille, french
riviera olives, lemon & parsley pan sauce

Stuffed Quail \$26
Smoked goat cheese polenta, broccolini,
cremini mushroom, artichoke, pickled fig

Seafood Cavatelli \$32
Squid Ink Pasta, Shrimp, Clams, Mussels,
Whitefish, Trout Roe, Saffron Fumet, Fennel &
Asparagus

***Eurasia Cheeseburger** \$14
House ground half pounder, crispy onions,
brioche bun

Substitutions: \$2

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

DON'T FORGET ABOUT OUR PRIVATE DINING ROOMS!
BOOK YOUR NEXT PARTY WITH US.