



APPETIZERS

Buttermilk Fried Calamari \$11

Fresh rings and tentacles, pepperoncini,
fresh herbs, sun-dried tomato aioli

Shrimp & Pork Dumplings \$7

Ponzu, soy aioli, scallion, cilantro

Togarashi Fried Shrimp \$13

Soy aioli, scallion, 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,
Cauliflower Puree, Lobster Nage

PEI Chorizo Mussels \$13

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

Chinese Vegetable Spring Rolls \$9

Ponzu, spicy mustard

Pesto Mozzarella Flatbread \$10

Chorizo sausage, balsamic, basil, roasted red
peppers

Fresh Chilled Lobster Tail \$18

Yuzu dressing, cucumber salad, orange,
avocado

"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

Willy Boo's Street Corn..... \$7

Nduja mayo, lime salt, cilantro, queso

Local Tomato Caprese \$7

Fresh mozzarella, balsamic reduction, VA
Beach tomatoes, basil

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,
scallion, cilantro

Wedge Salad \$9
House 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, bleu cheese,
dried cranberries, balsamic

Peach & Burrata..... \$12
Blueberries, candied pistachios, red onion,
tomatoes, arugula, cardamom-lemon
vinaigrette

ADD IT TO A SALAD:

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

Summer Fettuccine..... \$19
Tomato mornay, squash & zucchini, olives,
roasted mushrooms, pecorino romano, leeks,
herbs

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

***Peppercorn Grilled NY Strip** \$30
12 oz NY strip, herbed fries, red wine demi-
glace

Crispy Skin Duck \$29
Cromwell farms butterbeans, corn, duck
confit, roasted red peppers, l'orange sauce

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

Pan Roasted Catch..... \$32
With Pommes Parisienne, Shrimp and Crab
Fume', Pungo Vegetables, Fresh Herbs,
Lemon Butter

***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.