



## APPETIZERS

**Buttermilk Fried Calamari** ..... \$11

Fresh rings and tentacles, pepperoncini,  
fresh herbs, sesame 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

**Lemon Ricotta Ravioli**..... \$13

Brown butter shrimp, butternut squash  
puree, crispy sage

**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

**Pappardelle Bolognese** ..... \$12

House made noodles, fresh herbs, tomato  
ragout, pecorino romano

### *"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

**Shrimp Toast** ..... \$7

Potato bread, sesame, soy aioli, herbs

**Sweet & Sour Pork Belly**..... \$7

Citrus ginger slaw, scallion, cilantro

**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

- Sweet Potato Bisque** ..... \$7  
Balsamic, bacon, chives
- 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
- Apple & Beet Salad**..... \$12  
Fried boursin cheese, lemon-honey Dijon, pickled onions, kale, candied pistachio, radish, roasted beets

### 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
- Fall Fettuccine**..... \$19  
Brown butter mushrooms, roasted local squash, house pancetta, sage, manchego cheese
- 48 Hour Beef Shortrib**..... \$26  
Boneless short rib, apple puree, fried kale, roasted shiitake, red potatoes, bacon jam
- \*Peppercorn Grilled NY Strip** ..... \$30  
12 oz NY strip, herbed fries, red wine demi-glace
- Szechuan Duck Ramen**..... \$26  
Confit leg and thigh, Szechuan broth, 7 minute furikake egg, kimchee pickles, roasted mushrooms, sambal, scallion cilantro
- Seared Diver Scallops** ..... \$30  
Charleston rice, tomato jam, pecorino, pistachio, balsamic brussels
- Chicken Ballotine**.....\$24  
Whipped herb potatoes, spinach-roasted red pepper stuffing, Pungo broccoli, chicken demi
- Braised Lamb Shank**..... \$25  
Boursin risotto, pickled tomatoes, fried pine nuts, fresh herbs, braising pan jus
- \*Sesame Seared Tuna**..... \$28  
Vegetable noodles, curry, whiskey soy aioli, scallion, cilantro, wakame, roasted VA peanuts
- \*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.