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# APPETIZERS

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**BEEF TENDERLOIN CARPACCIO**..... \$12  
Truffle egg salad, baby arugula,  
balsamic mustard vinaigrette

**CHINESE VEGETABLE SPRING ROLLS**..... \$9  
Ponzu, spicy mustard

**SHRIMP & PORK DUMPLINGS**..... \$8  
Ponzu, soy aioli, scallion, cilantro

**BLACK TRUFFLE FLATBREAD**..... \$14  
Fontina mornay, black truffle, red wine arugula salad

**SQUASH & GOAT CHEESE FLATBREAD**..... \$11  
Whipped boursin, toasted pistachios, honey, red  
pepper flakes

**BUTTERMILK FRIED CALAMARI**..... \$12  
Sauce pomodoro, parmesan, lemon

**PEI CHORIZO MUSSELS**..... \$13  
Roasted red pepper, cilantro, scallion, jalapeno cream,  
grilled bread

**BLUE CHEESE MUSSELS**..... \$13  
Caramelized onion, chili oil, grilled bread, PEI mussels

**TOGARASHI FRIED SHRIMP**..... \$13  
Soy aioli, scallion, cilantro

**SMOKED SOY TUNA POKE**..... \$15  
Citrus-ginger-orange slaw, sushi rice, seaweed  
salad, coconut crunch, smoked soy aioli

**CHARRED BROCCOLI CAPRESE**..... \$10  
Pesto, red onions, cherry tomatoes, crispy pork  
belly, mozzarella, balsamic pearls

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# OYSTERS

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**FRIED EASTERN SHORE**..... \$10  
Old Bay tartar

**OYSTERS EURASIA**..... \$14  
Spinach, bacon, cream cheese, panko, parmesan

**RAW**..... MARKET PRICE  
Cucumber & honey mignonette

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# SNACKS

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**DEVILED EGGS**..... \$5

**FRIED GREEN TOMATOES**..... \$6  
Melted pimento cheese

**EDAMAME**..... \$7  
Sea salt, lemon

**CHILI PORK BELLY & RICE** ..... \$7  
Buttered rice, sesame seeds

**TRUFFLE PARMESAN FRIES**..... \$7  
Truffle aioli

**POMMES FRITES**..... \$4

**TRUFFLE MAC & CHEESE**..... \$8

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# SOUPS & SALADS

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**BROCCOLI & CHEDDAR SOUP**..... \$7  
Pimento, smoked paprika

**HOT & SOUR SOUP**..... \$7  
Carrots, tofu, shiitake mushrooms,  
chicken, scallion, cilantro

**CAESAR SALAD**..... \$8  
Crisp romaine, puff pastry, parmesan cheese,  
Worcestershire reduction, roasted garlic Caesar  
dressing

**WEDGE SALAD**..... \$9  
House bleu cheese dressing, crisp iceberg,  
deviled egg, tomatoes, applewood bacon,  
crispy shallots

**WARM BRUSSELS SPROUTS SALAD**..... \$12  
Pancetta, marcona almonds, bleu cheese, dried  
cranberries, balsamic

**APPLE & BEET SALAD**..... \$11  
Fried boursin cheese, apples, roasted beets,  
pickled red onion, candied pistachio, kale,  
red wine Dijon dressing

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# ADD IT <sup>TO</sup> A SALAD

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**GRILLED SHRIMP**..... \$9

**GRILLED or FRIED CHICKEN**..... \$6

**FRIED OYSTERS**..... \$7

**GRILLED SALMON**..... \$9

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LUNCH

**EURASIA** 

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# SANDWICHES & SUCH

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**BLACKENED CHICKEN CAESAR WRAP..... \$12**

Blackened chicken breast, romaine lettuce, tomato, roasted garlic caesar dressing, parmesan

**BEER BATTERED FISH TACOS..... \$14**

cabbage and carrot slaw, sriracha soy aioli, scallion, cilantro, grilled flour tortilla

**SHORT RIB GRILLED CHEESE..... \$15**

Caramelized onions, garlic mayo, mushrooms, pickles, cheddar, sourdough

**CANDIED BACON BLT..... \$13**

Grilled sourdough, peppercorn candied bacon, pimento cheese, fried green tomatoes, romaine

**PESTO CHICKEN & MOZZARELLA WRAP... \$12**

Grilled chicken breast, fresh mozzarella, tomatoes, red onions, arugula, sun-dried tomato aioli, balsamic glaze

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## ENTRÉES

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**GRILLED ATLANTIC SALMON..... \$15**

Israeli couscous, peas, shaved fennel, fresh basil, lemon pesto, beurre blanc

**CHILLED SWEET & SOUR UDON BOWL..... \$16**

Fried shrimp, peas, cabbage, carrots, chili oil, peanuts, fresh herbs, soy aioli

**SAUTÉED SHRIMP & GOUDA GRITS..... \$15**

Fried grit cake, surry county sausage, roasted red peppers, basil, old bay butter

**FINE SWINE..... \$15**

Grilled pork tenderloin, tempura broccolini, fried rice, pineapple, shiitake, peas, peanuts

**CHARGRILLED 48 HOUR BEEF SHORTTRIB.. \$16**

Squash puree; brown-butter potatoes, mushrooms & cauliflower, red wine reduction, chives

**PEPPERCORN GRILLED NY STRIP..... \$34**

12 oz NY strip, herbed fries, chimichurri butter

**FONTINA & MUSHROOM****STUFFED CHICKEN LEGS..... \$14**

Herbed wild rice, pickled red onion relish, lemon butter

**SEARED DIVER SCALLOPS..... \$17**

Pesto risotto, tomato jam, garlic - parmesan brussels, pancetta, lemon butter

**VEAL & BURRATA..... \$25**

Breaded & fried, house pomodoro sauce, burrata cheese, pecorino Romano, fresh herbs and basil

**FURIKAKESEARED TUNA..... \$17**

Veggie roll, wakame, carrot-ginger dressing

**PIMENTO CHEESE & BACON BURGER..... \$13**

Orange marmalade, crispy jalapenos, grilled brioche bun, lettuce

**CHEF'S STEAK AND EGGS..... \$14**

Burgundy braised short rib, herbed polenta, crispy poached egg, braising jus

## COME CHECK OUT HAPPY HOUR!

Monday - Saturday 4pm-6pm

1/2 off all appetizers, well drinks, bottled beer, select wines

## OYSTER SUNDAY

All oysters are \$1 all day long!

Brunch menu from 11am - 4pm

## SERVICE INDUSTRY NIGHT ON MONDAYS

1/2 off all food for our fellow restaurant workers

