

SHRIMP TEMPURA (5pc) \$23.75

Comes With Dipping sauce

“OYSTERS ON ICE”

BLUE POINT

Half Dozen \$36

Full Dozen \$72

MEZA PLATTER \$23.75 (v)

Grilled Halloumi, Saffron Hummus,
Romesco, Olives, Pomegranate & Quinoa
Tabbouleh, House-baked Pita Chips

PORK GYOZA \$21.75

House-Made Pork Gyozas, Dried Shitake
Mushrooms, Scallions, Ponzu Dressing

MEXICAN OCTOPUS SALAD \$24.75

Homemade Tomato Salsa , Red Onions,
Jalapenos, Cilantro , Avocado Puree,
Nacho Chips

WASABI PRAWN \$24.75

Fried Prawn with Wasabi Mayo &
Mango Salsa

KOREAN FRIED CHICKEN \$24.75

Fried B\L Chicken, Gochujang Hot Sauce,
Spicy Mayo, Sesame Seeds

BEEF KOFTA \$26.75

Tortilla Bread, Hummus, Arugula Onion
Salad, Tahini Sauce

TUNA XPRESS \$24.75

Spicy Tuna, Mango, Avocado, Crab,
Tempura Flakes Special Sauce &
Unagi Sauce

CHICKEN WINGS OR SPICY WINGS

\$20.75

Blue Cheese Dressing & Celery Sticks
Spicy Sauce & Celery Sticks

Cocktails \$14.75

St. Germain Hugo Spritz

St. Germain, Prosecco, Soda Water,
Lemon Twist

Spiced Apple & Ginger

Bacardi Spiced Rum, Apple Juice,
Ginger Ale, Angostura Bitters, Lime Wedge

Vodka Mango Daiquiri

Grey goose Vodka, Mango Puree,
Lime Juice, Triple Sec, Simple Syrup

Watermelon Rum Punch

Watermelon, White Rum, Orange Juice,
Fresh Squeezed Lime Juice, Lime Wedge

Modern Long Pink Gin

Bombay Sapphire , Soda Water
Angostura Bitters, Orange Slice

Standard Highballs \$11.75

Premium Highballs \$13.75

Martini House Vodka or Gin \$19.75

Beer Bucket (6 Bottles) \$48

Beer Bottle \$9

Wine by the Glass \$13

White Wine

Torresella Pinot Grigio

Veramonte Estate Sauvignon Blanc (organic)

Beringer Founders Estate Chardonnay

Rose Wine

Domaine Val de Caire Rosé (Provence)
(organic)

Red Wine

Dark Horse Pinot Noir

Beringer Founders Estate
Cabernet Sauvignon 2022

Plus Service Charge