



## APPETIZERS

### CRISPY CHINA TOWN BBQ CHICKEN SPRING ROLLS

Mandarin Orange Chili Sauce, Scallions  
8.95

### BLUE CRAB AND CREAM CHEESE STUFFED WONTONS

Cucumber Salad, Pineapple Salsa, Orange Chili Butter Sauce  
8.95

### ISLAND STYLE CRISPY COCONUT SESAME CRUSTED SHRIMP

Cucumber Salad, Pineapple Salsa, Passion Fruit Sauce  
10.95

### KUNG PAO STYLE WOK SEARED CALAMARI

Sweet Red Onions, Red Bell Peppers, Macadamia Nuts  
11.95

### MONGOLIAN GLAZED GRILLED ST. LOUIS STYLE BBQ RIBS

Sweet Chili Sauce, Sesame Seeds, Scallions  
10.95

### FRESH AHI TUNA PIZZA

Teriyaki Grilled Tortilla, Guacamole, Rare Tuna, Spicy Mayonnaise  
13.95

### FRESH BURRATA MOZZARELLA

Baby Tomatoes, Basil, Prosciutto, Balsamic Yuzu Vinaigrette  
14.95

### SALT AND PEPPER SOFT SHELL CRAB

Crispy Soft Shell Crabs, Garlic, Jalapeños, Scallions  
16.95

### PEPPERCORN SEARED RARE AHI TUNA

Lobster Cognac Bisque, Tobiko Caviar  
16.95

### OCEAN ZEN'S SIGNATURE APPETIZER SAMPLER

Coconut Shrimp, Crab Wontons, Spring Rolls, Mongolian Ribs  
for two 16.00 for four 32.00

## FRESH SALADS

### OCEAN ZEN'S SIGNATURE CAESAR

Fresh Chopped Romaine, Parmesan Cheese, Fried Capers, Crispy Wonton Chip

7.95 add (1ea) chicken 5, (5ea) shrimp 5, (1ea) salmon 12

### CRISP ASIAN PEARS AND BABY GREENS

Blue Cheese, Dried Figs, Candied Pecans, Honey Balsamic Vinaigrette

8.95 add (1ea) chicken 5, (5ea) shrimp 5, (1ea) salmon 12

### STRAWBERRY GREENS

Mixed Greens, Goat Cheese, Candied Pecans, Fresh Strawberries, Raspberry Vinaigrette

8.95 add (1ea) chicken 5, (5ea) shrimp 5, (1ea) salmon 12

### BACON WRAPPED SCALLOP

Spinach, Mixed Greens, Red Onions, Eggs, Hot Bacon Dressing

11.95

## CHEF INSPIRED SASHIMI, CRUDO, POKE

### YELLOWTAIL HAMACHI

Jalapeño, Ginger Scallion Hot Oil, Soy Sesame Sauce

14.95

### SMOKED SALMON

Salmon Caviar, Radishes, Mandarin Oranges, Truffle Foam

16.95

### HAWAIIAN STYLE AHI TUNA POKE

Seaweed Salad, Avocado, Furikake, Lomi Tomatoes, Soy Truffle Sauce

14.95

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## FROM THE SEA

### FIRE GRILLED CHICKEN AND HERB GRILLED SHRIMP

Spinach Mushroom Risotto, Brandi Dijon Cream Sauce

18.95 *Wine Pairing: SONOMA CUTRER Chardonnay Sonoma County*

### ISLAND STYLE CRISPY COCONUT SHRIMP STICKS

Steamed Rice, Pineapple Salsa, Passion Fruit Sauce

19.95 *Wine Pairing: HONIG Sauvignon Blanc Rutherford, CA*

### HIBACHI GRILLED SALMON

Tempura Avocado, Butter Glazed Carrots, Jumbo Scallop, Blueberry Teriyaki Sake Sauce

24.95 *Wine Pairing: SONOMA CUTRER Chardonnay Sonoma County*

### PREMIUM SASHIMI GRADE SEARED RARE AHI TUNA

Crispy Panko Potato Cake, Namasu Cucumber, Soy Mustard Butter Sauce

34.95 *Wine Pairing: SCHLOSS VOLLRADS Riesling Germany*

### SEARED RED SNAPPER

Pineapple Crab Fried Rice, Mango Salad, Sweet and Sour Ginger Sauce

26.95 *Wine Pairing: KIM CRAWFORD Sauvignon Blanc New Zealand*

### BACON WRAPPED JUMBO SCALLOPS

Spinach and Mushroom Risotto, Truffle Cheese Foam, Mandarin Orange Salad, Lobster Bisque

24.95 *Wine Pairing: SONOMA CUTRER Chardonnay Sonoma County*

### GARLIC AND HERB SEARED SHRIMP

Tomato Basil Risotto, Baby Yuzu Tomatoes, Mozzarella, Garlic Basil Pesto

22.95 *Wine Pairing: SANTA MARGHERITA Pinot Grigio Italy*

### HERB SEARED OVEN ROASTED CHILEAN SEA BASS

Spinach and Mushroom Risotto, Cheesy Seafood Puff Pastry, Lobster Cognac Sauce

36.95 *Wine Pairing: FROGS LEAP Chardonnay Napa Valley*

## FROM THE LAND

### PINEAPPLE CITRUS GLAZED CRISPY WOK CHICKEN

Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa

15.95 *Wine Pairing: SIMI Sauvignon Blanc Sonoma Coast*

### CRISPY ORANGE GLAZED CHICKEN

Wok Fired Sugar Snap Peas, Steamed Rice, Mandarin Oranges

16.95 *Wine Pairing: HONIG Sauvignon Blanc Rutherford, CA*

### MACADAMIA NUT CHICKEN

Teppanyaki Style Vegetables, Garlic Mashed Potatoes, White Cheddar Cream Sauce

18.95 *Wine Pairing: KENDALL JACKSON Chardonnay California*

### MONGOLIAN BBQ GLAZED ST. LOUIS STYLE RIBS

Garlic Mashed Potatoes, Panko Crusted Onion Rings, Teppanyaki Vegetables

18.95 *Wine Pairing: PENFOLDS Shiraz Australia*

### HOISIN HONEY GLAZED MAPLE LEAF DUCK BREAST

Sweet Potato Puree, Soy Glazed Vegetable, Pickled Cucumber Salad, Steam Bao Buns

26.95 *Wine Pairing: ERATH Pinot Noir Oregon*

### MONGOLIAN GRILLED 16oz RIB-EYE STEAK

Bacon Cheddar Mashed Potatoes, X.O. Style Green Beans, Brandi Dijon Cream Sauce

32.95 *Wine Pairing: THE CALLING Cabernet Sauvignon Alexander Valley, CA*

### 1600 DEGREE FIRE BROILED 8oz FILET MIGNON

King Trumpet Mushrooms, Baby Vegetables, Butter Whipped Yukon Gold Potato and Foie Gras Butter Sauce Demiglace

34.95 *Wine Pairing: JOEL GOTT Cabernet Sauvignon Napa, CA*

### POT ROAST STYLE SLOW BRAISED BEEF SHORT RIBS

Roasted Butternut Squash Risotto, Roasted Vegetables, Mushrooms and Veal Reduction

24.95 *Wine Pairing: THE CALLING Cabernet Sauvignon Alexander Valley, CA*

## COMBO PLATE

### FIRE BROILED 8OZ FILET MIGNON, HALF ROASTED LOBSTER TAIL, SEARED RARE AHI TUNA

Garlic Mashed Potatoes, Wok Fired Baby Choy Sum, Lobster Butter Cream Sauce

55.95 *Wine Pairing: JOEL GOTT Cabernet Sauvignon Napa, CA*

## SIDES

**BUTTER WHIPPED YUKON GOLD POTATOES** 5.00

**BACON CHEDDAR MASHED POTATOES** 5.00

**SPINACH AND MUSHROOM RISOTTO** 5.00

**TOMATO BASIL RISOTTO** 5.00

**OVEN BAKED FOUR CHEESE MACARONI** 6.00

**OVEN BAKED LOBSTER MACARONI AND CHEESE** 10.00

### ALL STEAKS CAN "SURF"

**COLD WATER 6oz LOBSTER TAIL** 26.00

**GARLIC AND HERB SEARED SHRIMP (3)** 8.00

**SEARED JUMBO SCALLOPS (2)** 8.00

**BACON WRAPPED JUMBO SCALLOPS (2)** 10.00