



## 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

### SALT AND PEPPER SOFT SHELL CRAB

Crispy Soft Shell Crabs, Garlic, Jalapenos, Scallions  
16.95

### OCEAN ZEN'S SIGNATURE APPETIZER SAMPLER

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

### OCEAN ZEN'S SIGNATURE CHILLED SEAFOOD TOWER

Lobster Tail, King Crab, Jumbo Shrimp, Fresh Oysters, Seafood  
Ceviche, Horseradish Cocktail, Sweet Chili Sauce, Spicy Mayonnaise  
small 40.00 large 80.00

### FRESH OYSTERS

Served with Horseradish Cocktail, Sweet Chili Sauce, Spicy Mayonnaise  
half dozen 18.00 full dozen 36.00

## 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

### SUMMER BABY TOMATOES AND MOZZARELLA

Fresh Basil, Olive Oil, Prosciutto, Mozzarella Balls, Balsamic,  
Yuzu Vinaigrette  
10.95

### BACON WRAPPED SCALLOP

Spinach, Mixed Greens, Red Onions, Eggs, Hot Bacon Dressing  
11.95

## CHEF INSPIRED SASHIMI, CRUDO, POKE

### YELLOWTAIL HAMACHI

Jalapeno, Ginger Scallion Hot Oil, Soy Sesame Sauce  
14.95

### SMOKED SALMON

Salmon Caviar, Radishes, Mandarin Oranges, Truffle Foam  
16.95

### HAWAIIAN BIGEYE TUNA

Mozzarella Cheese, Fresh Tomatoes, Prosciutto, Basil, Yuzu Vinaigrette,  
Aged Balsamic  
16.95

### PEPPERCORN SEARED RARE AHI TUNA

Sunomono Cucumber Salad, Pink Ginger, Soy Mustard Wasabi  
Cream Sauce  
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

### ISLAND STYLE CRISPY COCONUT SHRIMP STICKS

Steamed Rice, Pineapple Salsa, Passion Fruit Sauce  
19.95

### HIBACHI GRILLED SALMON

Tempura Avocado, Butter Glazed Carrots, Jumbo Scallop, Blueberry Teriyaki Sake Sauce  
24.95

### PREMIUM SASHIMI GRADE SEARED RARE AHI TUNA

Crispy Panko Potato Cake, Namasu Cucumber, Soy Mustard Butter Sauce  
29.95 HAWAIIAN FISH BASED ON AVAILABILITY OF HAWAIIAN FISHING BOATS

### SOY CARAMELIZED ROASTED "ALASKAN" BUTTERFISH

Miso Roasted Egg Plant, Furikake Rice, Soy Butter Sauce  
28.95

### PAN SEARED "NEW ZEALAND" BARRAMUNDI

Pineapple Crab Fried Rice, Baby Choi Sum, Mango Salsa, Moscato Mango Butter Sauce  
32.95

### MACADAMIA NUT CRUSTED "HAWAIIAN" MAHI MAHI

Cheesy Lyonnaise Style Red Bliss Potatoes, Garlic Asparagus, Lobster Basil Sauce  
34.95 HAWAIIAN FISH BASED ON AVAILABILITY OF HAWAIIAN FISHING BOATS

### HERB SEARED OVEN ROASTED CHILEAN SEA BASS

Spinach and Mushroom Risotto, Cheesy Seafood Puff Pastry, Lobster Cognac Sauce  
35.95

## COMBO PLATES

### MONGOLIAN GRILLED LONG BONE LAMB CHOPS

### AND PEPPERCORN SEARED RARE AHI TUNA

Garlic Mashed Potatoes, Asparagus, Broccoli, Soy Mustard Cream Sauce  
48.95

### FIRE BROILED 8OZ FILET MIGNON, HALF ROASTED

### LOBSTER TAIL, SEARED RARE AHI TUNA

Garlic Mashed Potatoes, Wok Fired Baby Choi Sum, Lobster Butter Cream Sauce  
55.95

## FROM THE LAND

### PINEAPPLE CITRUS GLAZED CRISPY WOK CHICKEN

Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa  
15.95

### CRISPY ORANGE GLAZED CHICKEN

Wok Fired Sugar Snap Peas, Steamed Rice, Mandarin Oranges  
16.95

### MACADAMIA NUT CHICKEN

Teppanyaki Style Vegetables, Garlic Mashed Potatoes, White Cheddar Cream Sauce  
17.95

### MONGOLIAN BBQ GLAZED ST. LOUIS STYLE RIBS

Garlic Mashed Potatoes, Panko Crusted Onion Rings, Teppanyaki Vegetables  
18.95

### HOISON HONEY GLAZED MAPLE LEAF DUCK BREAST

Sweet Potato Puree, Soy Glazed Vegetable, Pickled Cucumber Salad, Steam Bao Buns  
26.95

### MONGOLIAN GRILLED 16oz RIB-EYE STEAK

Bacon Cheddar Mashed Potatoes, X.O. Style Green Beans, Brandi Dijon Cream Sauce  
32.95

### 1600 DEGREE FIRE BROILED 8oz FILET MIGNON

Truffle Cheese Foam, Portobello Mushrooms, Smoked Gouda Lobster Macaroni and Cheese  
34.95

### MONGOLIAN GLAZED GRILLED LONG BONE LAMB CHOPS

Garlic Mashed Potatoes, Broccoli, Asparagus, Demiglace Butter Sauce  
36.95

### USDA CERTIFIED PRIME 24oz PORTERHOUSE STEAK

65.00

### USDA CERTIFIED ANGUS BEEF 30oz TOMAHAWK BONE IN RIB-EYE STEAK

80.00

Specialty Steaks Include Choice of One Side:

Garlic Mashed Potatoes

Bacon Cheddar Mashed Potatoes

Oven Baked Four Cheese Macaroni

Cheesy Roasted Red Bliss Potatoes

All Specialty Steaks Fire Broiled to Perfection with our Master Series 1600 Degree High Heat Broiler