

## 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  
9.95

### ISLAND STYLE CRISPY COCONUT SESAME CRUSTED SHRIMP

Cucumber Salad, Pineapple Salsa, Passion Fruit Sauce  
10.95

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

Sweet Chili Sauce, Sesame Seeds, Scallions  
11.95

### JUMBO COCKTAIL SHRIMP

Horseradish Cocktail Sauce  
12.00 (5ea)

### KUNG PAO STYLE WOK SEARED CALAMARI AND SHRIMP

Sweet Red Onions, Jalapeños, Red Bell Peppers and Macadamia Nuts  
12.95

### HONG KONG STYLE CRISPY SALT AND PEPPER SHRIMP

Garlic, Jalapeños and Scallions  
14.95

### FRESH BURRATA MOZZARELLA

Baby Tomatoes, Basil, Prosciutto, Balsamic Yuzu Vinaigrette  
15.95

### TRI-PEPPER SEARED RARE AHI TUNA

Enoki Mushrooms, Tobiko Caviar and Lobster Bisque  
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

### TUNA CARPACCIO\*

Thinly sliced Blue Fin Tuna, Citrus Ponzu Sauce, Spicy Mayo and Furikake  
18.95

### 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

### CITRUS SAKE GLAZED FLAMING DRUNKEN SHRIMP

Steamed Japanese Rice, Bell Peppers, Asparagus and Citrus Soy Sauce  
19.95 Wine Pairing: **HONIG SAUVIGNON BLANC** Napa Valley, CA

### BACON WRAPPED JUMBO SCALLOPS

Spinach and Mushroom Risotto, Truffle Cheese Foam, Mandarin Orange Salad, Lobster Bisque  
24.95 Wine Pairing: **ROMBAUER CHARDONNAY** Carneros, CA

### HIBACHI STYLE TERIYAKI GRILLED SALMON

Asparagus Mushroom Tomato Stir Fry and Crispy Honey Pecan Glazed Shrimp  
26.95 Wine Pairing: **BOEN WINES PINOT NOIR** Russian River Valley, CA

### MACADAMIA NUT CRUSTED MAHI MAHI

Smoked Gouda Bacon Risotto, Garlic Asparagus and Basil Cream Sauce  
28.95 Wine Pairing: **ALBERT BICHOT MACON VILLAGES WHITE** Burgundy, France

### SESAME CRUSTED SEARED RARE BLUE FIN TUNA

Namasu Cucumber Salad, Avocado Sushi Roll and Wasabi Soy Mustard Butter Sauce  
34.95 Wine Pairing: **TALBOTT "KALI HART" PINOT NOIR** Monterey, CA

### HERB SEARED OVEN ROASTED CHILEAN SEA BASS

Spinach and Mushroom Risotto, Cheesy Seafood Puff Pastry, Lobster Cognac Sauce  
38.95 Wine Pairing: **ROMBAUER CHARDONNAY** Carneros, CA

## COMBINATIONS

### PAN SEARED CHILEAN SEA BASS AND JUMBO SHRIMP SCAMPI

Spinach Mushroom Risotto, Asparagus and White Wine Garlic Scampi Sauce  
42.95 Wine Pairing: **ROMBAUER CHARDONNAY** Carneros, CA

### 1600°F CHAR BROILED 16oz STEAK HOUSE STYLE RIBEYE AND GARLIC BUTTER GRILLED HALF LOBSTER TAIL

Parmesan Risotto and Spinach Mushroom Pan Sauce  
48.95 Wine Pairing: **HESS "ALLOMI" CABERNET SAUVIGNON** Napa Valley, CA

### FIRE GRILLED CERTIFIED ANGUS 8oz FILET MIGNON AND GARLIC BUTTER GRILLED HALF LOBSTER TAIL

Garlic Mashed Potatoes, Asparagus and Cognac Demiglace  
65.95 Wine Pairing: **HESS "ALLOMI" CABERNET SAUVIGNON** Napa Valley, CA

## FROM THE LAND

### PINEAPPLE CITRUS GLAZED CRISPY WOK CHICKEN

Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa  
18.95 Wine Pairing: **SCHLOSS VOLLRADS RIESLING** Rheingau, Germany

### CRISPY ORANGE GLAZED CHICKEN

Wok Fired Sugar Snap Peas, Steamed Rice, Mandarin Oranges  
19.95 Wine Pairing: **MONTINORE "BOREALIS" BLEND WHITE** Willamette, OR

### MACADAMIA NUT CHICKEN

Teppanyaki Style Vegetables, Garlic Mashed Potatoes, White Cheddar Cream Sauce  
21.95 Wine Pairing: **SONOMA CUTRER CHARDONNAY** Sonoma, CA

### BLUEBERRY SAKE GLAZED TERIYAKI CHICKEN BREASTS

Garlic Mashed Potatoes, Tempura Avocados and Asparagus  
23.95 Wine Pairing: **CONUNDRUM RED** California

### BRANDY DIJON GLAZED FILET STEAK TIPS

Butter Whipped Yukon Gold Potato, Mushrooms, Garlic Bread and Balsamic Reduction  
24.95 Wine Pairing: **PEDRONCELLI MERLOT** Dry Creek, CA

### HONEY FIVE SPICE GRILLED MAPLE LEAF DUCK BREAST

Caramelized Onion Asiago Bacon Mash, Bacon Wrapped Scallop, Goat Cheese Potstickers and Teriyaki Balsamic Butter Sauce  
29.95 Wine Pairing: **FLEGENHEIMER SHIRAZ** McLaren Vale, Australia

### MONGOLIAN GRILLED 16oz RIB-EYE STEAK

Bacon Cheddar Mashed Potatoes, X.O. Style Green Beans, Brandi Dijon Cream Sauce  
32.95 Wine Pairing: **DISRUPTION CABERNET SAUVIGNON** Columbia Valley, WA

### 1600°F CHAR BROILED 8oz ANGUS FILET MIGNON

Smoked Gouda Lobster Stuffed Puff Pastry, Truffle Butter Potato Puree and Cognac Demiglace  
42.95 Wine Pairing: **HESS "ALLOMI" CABERNET SAUVIGNON** Napa Valley, CA

## SIDES

**BUTTER WHIPPED YUKON GOLD POTATOES** 5.00

**BACON CHEDDAR MASHED POTATOES** 5.00

**SPINACH AND MUSHROOM 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** 32.00

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

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