

## 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

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

Sweet Chili Sauce, Sesame Seeds, Scallions  
11.95

### HOISIN BBQ GRILLED PORK BELLY TACOS

Cucumber Salad, Peanuts and Steamed Bao Buns  
11.95

### KUNG PAO STYLE WOK SEARED CALAMARI

Sweet Red Onions, Red Bell Peppers, Macadamia Nuts  
11.95

### CREAMY SPICY BROILED SEA SCALLOPS

Spicy Mayo, Yuzu Citrus and Tobiko Caviar  
14.95

### FRESH BURRATA MOZZARELLA

Baby Tomatoes, Basil, Prosciutto, Balsamic Yuzu Vinaigrette  
15.95

### PEPPERCORN CRUSTED SEARED RARE BLUEFIN TUNA

Sweet Onion Vinaigrette and Mango Salsa  
16.95

### SALT AND PEPPER SOFT SHELL CRAB

Crispy Soft Shell Crabs, Garlic, Jalapeños, 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

## 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

## FROM OUR COLD BAR

### JUMBO COCKTAIL SHRIMP

12.00 (5ea)

### CHILLED OYSTERS ON THE HALF SHELL\*

16.00 Half dozen 32.00 Full dozen

### OCEAN ZEN SIGNATURE GRAND SEAFOOD TOWER

Fresh Oysters, Jumbo Shrimp, King Crab and Cold Water Lobster Tail

60.00 SMALL - for two people

120.00 LARGE - for four people



OCEAN  
ZEN  
PACIFIC RIM

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



## FROM THE SEA

### ISLAND STYLE CRISPY COCONUT SHRIMP STICKS

Steamed Rice, Pineapple Salsa, Passion Fruit Sauce

19.95 Wine Pairing: **ELK COVE** PINOT GRIS *Willamette, OR*

### FIRE GRILLED CHICKEN AND HERB SEARED SHRIMP

Garlic Mashed Potatoes, Broccoli, Asparagus and Bacon Garlic Sauce

21.95 Wine Pairing: **HONIG WINERY** 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

24.95 Wine Pairing: **BOEN WINES** PINOT NOIR *Russian River Valley, CA*

### SEVEN SPICE PANKO BREADED RED SNAPPER

Japanese Style Cucumber Salad, Sweet Chili Mango Butter Sauce

26.95 Wine Pairing: **PINE RIDGE** CHENIN BLANC/VIOGNIER *California*

### 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*

### PREMIUM SASHIMI GRADE SEARED RARE AHI TUNA\*

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

34.95 Wine Pairing: **SCHLOSS VOLLRADS** RIESLING *Rheingau, Germany*

### SAIKYO MISO ROASTED MERO SEA BASS

Furikake Rice, Sichuan Style Egg Plant and Lobster Cognac Bisque

36.95 Wine Pairing: **LUIGI BAUDANA "DRAGON"** BIANCO WHITE *Piedmont, Italy*

### 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*

## FROM THE LAND

### PINEAPPLE CITRUS GLAZED CRISPY WOK CHICKEN

Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa

17.95 Wine Pairing: **SCHLOSS VOLLRADS** RIESLING *Rheingau, Germany*

### CRISPY ORANGE GLAZED CHICKEN

Wok Fired Sugar Snap Peas, Steamed Rice, Mandarin Oranges

18.95 Wine Pairing: **MONTINORE "BOREALIS"** BLEND WHITE *Willamette, OR*

### MACADAMIA NUT CHICKEN

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

19.95 Wine Pairing: **SONOMA CUTRER** CHARDONNAY *Sonoma, CA*

### BRANDY DIJON GLAZED FILET STEAK TIPS

Butter Whipped Yukon Gold Potato, Mushrooms, Garlic Bread and Balsamic Reduction

22.95 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

28.95 Wine Pairing: **QUPE** SYRAH *Central Coast, CA*

### MONGOLIAN GRILLED 16oz RIB-EYE STEAK

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

32.95 Wine Pairing: **BR COHN "SILVER LABEL"** CABERNET SAUVIGNON *Sonoma, CA*

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

Oven Baked Lobster Macaroni and Cheese, Asparagus and Port Wine Mushroom Demi

42.95 Wine Pairing: **THE CALLING** CABERNET SAUVIGNON *Alexander Valley, CA*

### FIRE BROILED 8oz FILET MIGNON and 6oz COLD WATER LOBSTER TAIL

Garlic Mashed Potatoes, Broccoli, Asparagus and Demiglace Butter Sauce

65.95 Wine Pairing: **THE CALLING** CABERNET SAUVIGNON *Alexander Valley, CA*

### ALL STEAKS CAN "SURF"

**COLD WATER 6oz LOBSTER TAIL** 32.00

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

**SEARED JUMBO SCALLOPS (2)** 8.00

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

## 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