

HOT

CRAB-STUFFED CALAMARI \$16
CHORIZO, CHICKPEA, PIQUILLO, MINT, CHILI-LIME

CRISPY SHRIMP \$18
SPICY MAYO

CRUNCHY RICE CAKES \$15
TUNA TARTARE, WASABI, TOBIKO

WHITE MUSSELS \$14
LEMON, WHITE WINE, GARLIC

RED MUSSELS \$14
CHILI, TOMATO, EXTRA VIRGIN OLIVE OIL

BAKED SHRIMP \$18
OLIVE OIL, GARLIC, COUNTRY BREAD

SCALLOP DUMPLINGS \$15
SHRIMP, CAVIAR-VICHYSOISE

DUNGEONESS CRAB SPAGHETTI \$22
TOMATO, SCALLION, FLYING FISH ROE

MUSHROOM SPAGHETTI \$13
SUGAR SNAP PEAS, TOMATO, CIPPOLINI

WHITE FLATBREAD \$14
CLAM, PARMESAN, GARLIC

RED FLATBREAD \$13
PANCETTA, MOZZARELLA

MACARONI & LOBSTER CREAM \$18
MASCARPONE, BREADCRUMBS



Executive Chef: HUNG HUYNH