

## Small Plates

<b>Buddha Roll</b> <i>filled with tofu, shitake, daikon, jicama &amp; Asian herbs, served with bean sauce</i>	7.50
<b>Crispy Rice Paper Roll</b> <i>filled with chicken, mushrooms, carrots, mint and vermicelli, served with daikon cole-slaw</i>	7.95
<b>Rice Paper Shrimp Roll</b> <i>filled with poached shrimp, rice noodles, "rau ram" and green mango wrapped in soft rice paper, served with a spicy peanut sauce</i>	7.95
<b>Skewered Beef or Chicken</b> <i>tender slices of beef or chicken breast marinated with lemongrass, sesame and Asian herbs then grilled</i>	8.95
<b>Grilled Calamari</b> <i>marinated in a savory peanut-mustard sauce</i>	9.75
<b>Salmon on Shrimp Crisps</b> <i>Norwegian salmon with sun dried tomatoes, capers and a garlic aioli on fresh ground shrimp chips</i>	9.75
<b>Crab Puffs</b> <i>minced dungeness crab meat marinated with a creamy cheese sauce wrapped in a wonton shell, served with a peanut-mustard sauce</i>	10.50
<b>Seafood Cakes</b> <i>prawn, basa fish, and calamari with shallots, garlic and Vietnamese fish sauce served with Asian cured vegetables</i>	9.95
<b>Crustacean Shrimp Toast</b> <i>freshly minced shrimp on French baguette, lightly glazed and broiled</i>	9.95
<b>Steamed Seafood Dumplings</b> <i>black cod, prawn and eggplant wrapped in a wonton skin</i>	9.95
<b>Tempura Style Coconut Prawns</b> <i>with a tangy orange-mustard sauce</i>	10.25
<b>Jumbo Prawn Wontons</b> <i>wrapped with pancetta, onions, served with a tangy tamarind sauce</i>	10.50
<b>New Zealand Green Lip Mussels</b> <i>drizzled in our Asian pesto, broiled and served with garlic toast</i>	10.95
<b>Lobster Roll</b> <i>in crispy filo wrapper, accompanied with strawberry and kiwi vinaigrette</i>	10.95
<b>Vietnamese Carpaccio</b> <i>thinly sliced raw beef with a spicy lemon vinaigrette, Asian basil, sliced red onions and roasted peanuts</i>	10.95
<b>Salmon Carpaccio</b> <i>Norwegian salmon marinated with olive oil in a balsamic vinaigrette with chili-soy sauce and served with garlic toast</i>	11.95
<b>Crispy Wonton Duck Confit</b> <i>with lemongrass salad and citrus sweet chile</i>	13.50
<b>Mixed Greens</b> <i>frisee, mache, watercress, pear in a lemongrass vinaigrette (w/ shrimp- add \$4.50)</i>	9.50
<b>Papaya Salad with Calamari</b> <i>lightly marinated calamari, tossed in our spicy Vietnamese vinaigrette with green papaya, "rau ram," and fresh Asian basil</i>	10.50
<b>Traditional Vietnamese Salad</b> <i>of cucumbers, lotus root, carrots, prawns, dry white mushroom, jicama and roasted peanuts drizzled in our spicy house vinaigrette</i>	10.50
<b>A Salad of Seafood</b> <i>scallops, prawns and mussels tossed with red and green bell peppers and fresh Asian basil in a light miso dressing</i>	12.50
<b>Yellow Corn Bisque</b> <i>with dungeness crab meat</i>	6.95
<b>Asian Bouillabaisse</b> <i>of sea bass, tomatoes, pineapple, fresh dill, and tropical greens in a fragrant tamarind-lemongrass broth</i>	7.95

Executive Chef: Helene An

## Large Plates

<b>Pan Roast Halibut</b> <i>with a toasted sesame miso vinaigrette, roasted white corn and shitake mushroom, atop white cheddar Asian basil mashed potatoes</i>	27.95
<b>Steamed Seabass</b> <i>with scallions, asparagus, shitake mushroom and a ginger-citrus infusion</i>	26.95
<b>Roast Salmon</b> <i>in soy ginger sauce with sautéed corn, baby spinach and fried shallots</i>	23.95
<b>Broiled "Catch of the Day"</b> <i>in a Vietnamese marinade of dill, turmeric, onions and spices, broiled and served atop thin rice noodle, sprinkled with roasted peanuts (substitute garlic noodles -add \$3.50)</i>	18.95
<b>Saigon Beef</b> <i>grilled tender roulades of beef with pancetta and onions, served with grilled Bell Peppers and mixed greens, topped with caramelized white onions</i>	21.95
<b>T-Bone Pork Chop</b> <i>in a port wine-red currant glaze, orange-ginger polenta, seasonal greens</i>	21.95
<b>Crispy Panko Crab Cake</b> <i>dungeness crab cake with mixed green salad and grilled eggplant, spicy lemongrass and aioli sauce</i>	20.95
<b>Shaken Beef</b> <i>flambéed in Chardonnay, sautéed green beans, cherry tomatoes and red onions</i>	20.95
<b>Yuzu Chicken</b> <i>grilled chicken breast, Japanese eggplant, edamame-yellow pepper relish risotto</i>	19.95
<b>Roast Chicken Breast</b> <i>in a light ginger curry broth, Asian vegetable medley over brown rice pasta</i>	19.95
<b>Helene's Ravioli</b> <i>shrimp, minced garlic and fennel wrapped inside delicate rice crepes in a soy and sesame "beurre-blanc" emulsion</i>	18.95
<b>Stuffed Calamari</b> <i>with minced prawns &amp; calamari sautéed with fresh tomatoes, chili &amp; Asian herbs</i>	16.95
<b>Wok Egg Noodles</b> <i>stir-fried with your choice of chicken or prawns, julienne vegetables, chili-soy</i>	14.95
<b>Garden Vegetables</b> <i>tofu, shitake and seasonal mixed vegetables sautéed in a vegetable au jus</i>	14.50

## Secret Kitchen Specialties

*(these items may require additional preparation time)*

<b>Royal Tiger Prawns</b> <i>butterflied and charbroiled, served with An's Garlic noodles</i>	<i>Quoted Price</i>
<b>The Roast Crab</b> <i>an entire dungeness crab roasted to perfection with garlic and spices</i>	<i>Quoted Price</i>
<b>Drunken Crab</b> <i>an entire dungeness crab simmered in a broth of three wines, cracked black pepper and scallions</i>	<i>Quoted Price</i>
<b>Tamarind Crab</b> <i>in a sweet and sour sauce of tomatoes, fresh dill, Vietnamese chili, and fresh herbs</i>	<i>Quoted Price</i>
<b>Ginger Lobster with Angel Hair Pasta</b> <i>a whole Maine lobster flambéed with Brandy in a sauce of ginger-basil and fresh tomatoes (available Fridays-Sundays only)</i>	<i>Quoted Price</i>
<b>An's Garlic Noodles</b> <i>egg noodles infused with An's famous garlic sauce</i>	9.50

### SUGGESTED ACCOMPANIMENTS

<b>Seasonal Vegetables</b> <i>stir-fried with garlic and Vietnamese fish sauce</i>	8.50
<b>Garlic Rice</b> <i>stir-fried with fresh garlic</i>	6.50
<b>Garlic Bread</b> <i>buttered bread lightly seasoned with fresh minced garlic</i>	2.50
<b>Fried Rice</b> <i>with your choice of chicken or shrimp</i>	6.95
<b>Jasmine Steamed Rice</b>	sm bowl 2.50      lg bowl 3.95

15% gratuity will be added for parties of 5 or more. We gladly accept all major credit cards. No personal checks; No traveler's checks, please. No separate bills. Corkage-\$20 per 750ml bottle. Cake fee-\$2 per person. Gift Certificates Available. We are not responsible for lost or stolen items. Please refrain from using cellular phones in dining room. Outside Catering & banquet Menus are now available! No MSG added.