

APPETIZERS

LEMONGRASS MUSSELS GF Coconut milk, lemongrass, onions, bell pepper & toasted bread	\$10	BANGKOK COCONUT CLAMS GF Coconut sauce, lemongrass, onions, bell pepper & toasted bread	\$10
VIETNAMESE CRISPY EGG ROLLS (2) Ground pork, glass noodles & fish vinaigrette	\$4	GRILLED SHORT RIB GF Green onion & bell pepper	\$5
ASIAN HONEY CHICKEN Arugula-apple salad, chili sauce & caper-pesto sauce	\$7	BEEF RAVIOLI Arugula-apple salad, caper-pesto sauce & chili sauce	\$8
FRENCH BEEF RILLETTES Pesto sauce, Thai chili sauce, basil & toasted bread	\$8	LEMONGRASS SEAFOOD SAUSAGE Green onion, bell pepper & olive oil	\$7
FRENCH SALMON RILLETTES Pesto sauce, Thai chili sauce, basil & toasted bread	\$8	LEMONGRASS MEATBALL Lean ground pork, tomato sauce, parmesan, basil & toasted bread	\$6
SWEET FIRE BUTTERMILK OYSTERS Arugula-apple salad, caper- pesto sauce & chili sauce	\$10		

SALADS

CRISPY APPLE-KALE SALAD GF Mixture of kale, Fuji apple, cilantro, Brussels sprouts, iceberg & Thai chili sauce	
 ADD tofu or buttermilk chicken ADD buttermilk shrimp or buttermilk salmon 	\$3 \$5
SPINACH FUSION SALAD GF Mixture of spinach, Fuji apple, cilantro, Brussels sprouts, iceberg & Thai chili sauce	
 ADD tofu or buttermilk chicken ADD buttermilk shrimp or buttermilk salmon 	\$3 \$5

VIETNAMESE PHỞ NOODLE SOUP GE

Vietnamese soup made of meat stock with rice noodles served with your choice of:

Chicken	\$8.5
Shrimp	\$10
Brisket & flank steak	\$10
Special Epic Phở (short rib, flank & meatball)	\$13
Lobster & flank steak	\$25

Fresh and Exciting Flavors with an Asian Twist

840 ERNEST BARRETT PKWY, STE 466

ENTREES

OCEANIC KLINIC DAO (CTID MOK)

DIÍNI DICE VEDMICELLI CE

10 Jumbo Shrimps, Sausage, Potatoes & Corn

CAJUN SEAFOOD BOILER PLATTER

EPIC PENANG RED CURRY OYSTERS

10 Jumbo Shrimps, Lobster Tail, Sausage, Black Mussels, Potatoes & Corn

Rice, light curry sauce, green beans, onions, red bell peppers & basil (stir-wok).

BUN RICE VERMICELLI GF Vermicelli noodles, herbal salad, pickled carrot, cucumber, Brussels sprouts, peanuts, fish vinaigrette & egg roll. With your choice of: Buttermilk chicken or grilled pork Buttermilk shrimp or grilled seafood sausage	\$9 \$10	OCEANIC KUNG PAO (STIR-WOK) Rice, green beans, red bell peppers, onion, carrots, dried red chili & peanuts. Served with your choice of: Seafood sausage Buttermilk sea bass Buttermilk salmon Buttermilk shrimp	\$12 \$14 \$14
CLASSIC COM TÂM GF Steamed rice, fried egg, cucumber, pickled carrot & fish vinaigrette served with your choice of: Grilled pork chop Buttermilk chicken Grilled short rib Grilled salmon	\$9 \$10 \$12 \$13	PASSION FUSION FETTUCINE Creamy curry sauce, spinach, red bell peppers, parmesan & basil. Served with your choice of: Buttermilk shrimp Sea bass Seafood sausage Buttermilk scallops	\$16 \$16 \$16 \$21
MILD YELLOW CURRY Steamed rice, mild curry sauce, arugula, red bell peppers, yellow squash & zucchini. With your choice of Firm tofu Buttermilk chicken	\$10 of:	RED OCEANIC CURRY GF Steamed rice, mild red curry, arugula, red bell peppers yellow squash & Fuji apple. With your choice of: Buttermilk Atlantic Salmon Jumbo Shrimp Sea bass Seafood sausage	\$14
ASIAN GINGER (STIR-WOK) GF Rice, ginger, green beans, onions, red bell peppers & basil. With your choice of: • Firm tofu or chicken • Buttermilk shrimp • Sea bass • Seafood sausage • Buttermilk scallops	\$10 \$12 \$12 \$12 \$20	LEMONGRASS DELIGHT (STIR-WOK) GF Rice, lemongrass sauce, green beans, onions, red bell peppers & basil. Served with your choice of: Firm tofu or chicken Buttermilk shrimp Seafood sausage Buttermilk scallops	\$10 \$12 \$12 \$21

SOUTHERN BUTTERMILK PORK CHOP \$16 Seasonal vegetables, kale mashed potatoes & Cajun creamy sauce *FRENCH GRILLED STEAK DE BEEF \$24 Sauteed green beans, kale mashed potatoes & French sauce HONEY BUTTERMILK SALMON \$17 Sauteed green beans, kale mashed potatoes & special Cajun sauce **EPIC CURRY LOBSTER** \$24 Steamed rice, mild red curry, arugula, red bell peppers, yellow squash & Fuji apple. AUSTRALIAN RACK OF LAMB \$24 Sauteed green beans, kale mashed potatoes & French sauce. SAN FRANCISCO SEAFOOD STEW \$22 Variety of seafood meat & steamed rice *JAPANESE SUTEKI FILET MIGNON STEAK \$20 Rice, black pepper sauce, green beans, mushroom, onions, red bell peppers & basil *SHAKEN NEW ZEALAND LAMB LOIN \$20 Rice, seven spices sauce, ginger, green beans, onions, red bell peppers & basil LOW COUNTRY SHRIMP BOIL \$18

KITCHEN SPECIALS

\$27

\$18