

Appetizers

- Edamame (GF)** - Boiled Soy Beans \$4.50
- Chang's Edamame (GF)** - Boiled Soy Beans, char-grilled with House-made seasoning . \$5.50
- Tempura Fried Shrimp with Southwestern Salsa** - Shrimp with Tempura Batter, \$10.95
deep fried, served with Guacamole, and sweet and tangy Suace
- Shrimp Cocktail (6 pcs)** - Cold peeled Shrimp served with Cocktail Sauce (GF) \$9.50
- Five Spice Fried Calamari** - served with Marinara Sauce \$9.95
- Escargots de Bourgogne (GFM)** - 6 Escargots baked in Herb Butter (GF w/o toast). ... \$8.95
- Crab Puffs** - Fried Puffs stuffing with Crab meat, Cream Cheese and Fresh Seasonings, \$9.95
served with Mustard Sauce. 5 Pieces
- Stuffed Mushrooms** - 4 Mushroom Caps stuffed with Crabmeat stuffing and Cheese; ... \$9.95
deep fried. Served with Champagne Cream Sauce.
- Spicy Octopus** - Sautéed Octopus with Cherry Tomato, Onion and Green Onion in Spicy \$8.50
Sauce.
- Spicy Blue Cheese Stuffed Dates (GF)** - Bacon Wrapped Spicy Blue Cheese and \$7.95
Candied Pecan stuffed Dates, Baked, 4 Pieces
- Sticky Ribs** - 3 Tender Pork Ribs, lightly fried and wok tossed with a citrus soy honey \$8.95
glaze and Sesame Seeds.
- Jalapeno Poppers** - 4 Fresh Jalapeno halves stuffed with Crabmeat, Cream cheese, \$8.50
Peanut Sauce and Bacon Bits, Tempura Fried.
- Flaming Grilled Satay Sampler** - 3 Each of Shrimp, Beef, and Chicken Satay \$15.95
- Chicken Satay with Peanut Sauce, 3 Skewers (GF)** \$7.50
- Beef Satay with Black Bean Sauce, 3 Skewers** \$7.95
- Shrimp Satay with Cocktail Sauce, 6 shrimps (GF)** \$8.50
- Oyster Rockefeller OR Baked Oysters with Parmesan Cheese Crust (GF)**
- 1/2 Dozen** \$13.95
- One Dozen** \$21.95
- Seafood Cocktail** - Raw Ahi Tuna, Shrimp, Lump Crabmeat, and cooked Octopus in .. \$11.95
House-Made Spicy Cocktail Sauce.
- Ahi Tuna and Watermelon (GF)** - Watermelon topped with Raw Ahi Tuna, served \$9.95
with house-made Candied Wasabi and Lime Vinaigrette
- Ahi Tuna Tower (GF)** - A Tower of Roma Tomatoes and Green Olives, Jumbo Lump .. \$15.95
Crabmeat, Avocado, and raw Ahi Tuna. Topped with Cucumber Mousse and Ginger
Lime Vinaigrette

Soup

	CUP	BOWL
Seafood Chowder	\$4.95	5.95
Seafood Gumbo	\$4.95	5.95
Lobster Bisque	\$5.95	6.95

18% Service Charge for a Party of 6 or more

Caution: There is a risk associated with consuming raw sushi and seafood. If you have Chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw sushi and seafood, and should only eat fish and seafood fully cooked. If unsure of your risk, consult a physician.

Salad

- House Salad** \$3.50
- Japanese Seaweed Salad** - Seaweed Salad tossed in Sweet Citrus Dressing and Sesame Seeds. \$4.50
- Chuka Salad** - Cooked Octopus tossed with Cucumber, Chinese Wood Ear Mushroom ... and House Special Vinaigrette. \$4.50
- Mesclun Salad** - Mixed European Greens, Tomato, in Sesame-Honey Miso Dressing. \$4.95
- Asian Chicken Salad** - Roasted Chicken Breast served with European Greens, tossed .. in Asian Sesame Dressing. \$12.95
- Seared Ahi Tuna Salad** - Lightly Seared Ahi Tuna (slightly cooked) Served with Mixed Greens and Seaweed Salad in Ginger Sesame Dressing. \$16.95
- Ahi Tuna and Spinach Salad, aka Tuna Bomb (GFM)** - 7 oz Lightly Seared Ahi Tuna (slightly cooked) served with sautéed Spinach, julienned veggies & Mushroom, topped with Chef's Special Spicy Sauce. (Can be made Gluten Free with modified sauces) \$16.95
- Salmon Salad (GF)** - Grilled Fresh Salmon over Lettuce, Spring Mixed, Cucumber, Tomato, Feta Cheese with House-made Spicy Ginger Lemongrass Dressing. \$17.95

Poultry & Steaks

(add a House Salad with any Entrée for \$2.50)

- Tokyo Beef Steak** - Grill Flat Iron Steak With Go-Chu-Jang Demi-Gla Sauce Served .. Sautéed Onions And Bell Peppers, With Parmesan Mashed Potatoes \$17.95
- Kalbi Korean Steak** - 72-Hours Sous-Vide Bottom Sirloin Steak in Kalbi Korean Sauce. Served with Asparagus and Mashed Potatoes. \$18.95
- Angus Rib-eye Steak** - 14-oz Angus Rib-Eye Steak with Demi-Glace Sauce. Served with Vegetable and Mashed Potato \$22.95
- Chicken in Asian Mushroom Sauce** - Roasted Chicken Breast, Sliced, and cooked in Basil, Cilantro, Thyme, and Vegetable in Mushroom Cream Sauce. \$13.95
- Marinated Chicken (GF)** - Roasted Chicken Breast stuffed with Parmesan Cheese, topped with Feta Cheese, Sun-dried Tomatoes and Fresh Herbs, in Lemon Caper Sauce. Served with Asian Mixed Vegetables \$13.95
- Cajun Chicken** - Cajun style Chicken Breast, served with Corn Maque Choux Sauce and Garlic Mashed Potato. \$14.95
- Fried Chicken Tenders (6pcs)** - Chicken Tenders fried in Seasoned Batter, served with French Fries. \$10.95

Children's Menu

(For Children 12 and under. All children's entrées are served with one soft drink.)

- Fried Chicken Tenders (3pcs) with French Fries** \$6.95
- Fried Fish Filet (1pc) with French Fries** \$6.95
- Fried Shrimp (4pcs) with French Fries** \$7.95
- Fried Shrimp (2pcs) and Chicken Tenders (2pcs) with French Fries** \$7.95

Sorry, we don't accept checks, Visa/Master/American Express gift cards and prepaid credit cards

Seafood Entrées

(add a House Salad with any Entrée for \$2.50)

- Chang's Special Sea Bass - Parmesan Dusted Filet of Chilean Sea Bass in Miso** \$28.95
Reduction Sauce. Served with Julienned Mixed Vegetables. Chef Chang's Special Recipe.
- Chilean Seabass in Bechamel Sauce - Marinated Chilean Seabass, served over** \$28.95
Mashed Potatoes and Asparagus in a Spicy Shrimp Bechamel Sauce.
- Treasures of the Sea - Two Blackened Sea Scallops, a Crabmeat Stuffed Lobster Tail, .** \$24.95
and a crab leg; served with Sautéed Coleslaw in Seafood Lobster Sauce.
- Grouper and Scallop with Ginger Keylime Sauce - Fresh Grouper Filet topped** \$23.95
with 3 Grilled Bacon-Wrapped Sea Scallops in Creamy Keylime Sauce.
- Flounder with Crabmeat Topping - Baked Flounder Filet Topped with Crabmeat** \$20.95
Stuffing in Basil Macadamia Nut Cream Sauce. Served with Asian Mixed Vegetables and Asparagus.
- Blackened Redfish with Chipotle Crabmeat Sauce - Fresh Redfish Filet,** \$17.95
Blackened, topped with Spicy Chipotle Crabmeat Sauce; served with Asian Mixed Vegetables.
- Roasted Salmon in Sizzling Red Pepper Sauce. - Roasted Fresh Salmon Filet** \$16.95
topped with Feta Cheese, Sun-dried Tomatoes and Fresh Herbs in Roasted Red Bell Pepper Sauce. Served with Asian Mixed Vegetables.
- Salmon Au Gratin - Sliced Fresh Salmon baked with Mushrooms & Spinach in Lemon** \$15.95
Crème Sauce.
- Crab Cakes with Mango Salsa- - Two Crab Cakes topped with Avocado Mango** \$18.95
Salsa, served in Truffle Sauce.
- Seafood Pasta - Shrimp, Bay Scallops, White Fish, and Clam in Champagne Cream** \$18.95
Sauce in Hand-cut fresh pasta.
- Shrimp with Chipotle Sauce - Shrimp, Asparagus, Broccoli and Mushroom,** \$18.95
Stir-Fried in Chef's Special Chipotle Sauce.
- Spicy Shrimp and Chicken Pasta - Grilled Shrimp and Chicken in Spicy Cream** \$17.95
Sauce and hand-cut fresh Pasta.
- Red Curry Shrimp - Shrimp Stir-Fried with Broccoli in Spicy Thai Basil Red Curry** \$17.95
Sauce.
- Shrimp and Grits - Pancetta Grits topped with Sautéed Shrimp** \$16.95
- Fried Shrimp (6 pieces) and French Fries** *Add a Catfish Filet, Extra \$5* \$14.95
- Fried Shrimp (8 pieces) and French Fries** \$17.95
- Crispy Fried Catfish (2 Filets) with French Fries** *Add 3 Fried Shrimp, Extra \$5* \$14.95
- Fish and Chips - Crispy Fried Cod and French Fries** \$14.95

Sides & Extras

- | | | | |
|---|--------|---|--------|
| Sautéed Spinach | \$3.50 | Steamed Asparagus | \$3.50 |
| Stir-fried Asian Vegetables | \$3.00 | Garlic Mashed Potato | \$3.00 |
| Steamed Broccoli and Squash | \$3.00 | Julienne Zucchini and Squash ... | \$3.00 |
| French Fries | \$2.00 | Redfish 911 Hot Sauce (2oz) | \$2.00 |
| Extra Sauce and Dressing (2oz) ... | \$1.00 | Extra Ginger and Wasabi (2oz) | \$1.00 |

Not all ingredients are listed. Please inform your wait-staff if you have any food allergies.

Sashimi (4 Pieces)

<i>Sake (Salmon)</i>	\$8.25
<i>Maguro (Tuna)</i>	\$8.75
<i>Escolar (White Tuna)</i>	\$8.95
<i>Hamachi (Yellow Tail)</i>	\$8.75
<i>Tako (Cooked Octopus)</i>	\$8.25
<i>Seared Tuna</i>	\$9.75
<i>Seared White Tuna</i>	\$9.95
<i>Toro - Fatty Tuna</i>	\$16.00

Sashimi Combinations

<i>9-Piece Combo - 3 pcs each of Maguro, Sake & Tai</i>	\$14.95
<i>15-Piece Combo - 3 Pcs each of Maguro, Sake, Tai, Hamachi & Tako</i>	\$20.95
<i>21-Piece Combo - 3 Pcs each of Escolar, Ika, Maguro, Sake, Tai, Hamachi & Tako</i>	\$25.95
<i>Combination Sashimi (21 Pcs) and House Special Roll (GFM)</i>	\$31.95

Nigiri Sushi (2 Pieces)

<i>Maguro (Tuna)</i>	\$4.25	<i>Hamachi (Yellowtail)</i>	\$4.50
<i>Escolar (White Tuna)</i>	\$4.50	<i>Sake (Salmon)</i>	\$3.95
<i>Tai (Red Snapper)</i>	\$4.25	<i>Kani (Imitation Crab Meat)</i>	\$3.75
<i>Saba (Marinated Mackerel)</i>	\$3.95	<i>Ebi (Cooked Shrimp)</i>	\$3.95
<i>Ikura (Salmon Roe)</i>	\$4.25	<i>Ika (Squid)</i>	\$3.95
<i>Masago (Flying Fish Roe)</i>	\$3.95	<i>Tako (Cooked Octopus)</i>	\$3.95
<i>Tamago (Sweet Egg)</i>	\$3.75	<i>Unagi (Baked Fresh Water Eel)</i> ..	\$4.50
<i>Green Tobiko (Wasabi Flying Fish Egg)</i>	\$4.50		

Nigiri Sushi Combinations

<i>5-Piece Combo - Maguro, Sake, Saba, Tai and Hamachi</i>	\$8.50
<i>12-Piece Combo - Sake, Maguro, Tai, Tamago, Hokkigai, Ebi, and 6pcs Tuna Roll</i>	\$13.95
<i>13-Piece Combo - 2 Pcs each of Sake, Maguro, Tai, Hamachi, Masago, Ebi and 1 pc ... Tako</i>	\$16.95
<i>14-Piece Combo - Sake, Maguro, Tai, Hamachi, Tako, Ikura, Escolar, Ebi, Saba, Ika, .. and 4 pcs of Unagi</i>	\$19.95

Additional Charges apply to all substitutions for sushi items

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Hand Rolls

<i>California Hand Roll</i>	<i>\$3.95</i>	<i>Shrimp Hand Roll</i>	<i>\$4.95</i>
<i>Eel Hand Roll</i>	<i>\$5.95</i>	<i>Soft Shell Crab Hand Roll</i>	<i>\$5.95</i>
<i>Hamachi Hand Roll</i>	<i>\$5.95</i>	<i>Spicy Hamachi Hand Roll</i>	<i>\$5.95</i>
<i>Tuna Hand Roll</i>	<i>\$5.95</i>	<i>Spicy Tuna Hand Roll</i>	<i>\$5.95</i>
<i>White Tuna Hand Roll</i>	<i>\$5.95</i>	<i>Spicy White Tuna Hand Roll</i>	<i>\$5.95</i>
<i>Salmon Hand Roll</i>	<i>\$5.95</i>	<i>Spicy Salmon Hand Roll</i>	<i>\$5.95</i>

Traditional Sushi Rolls

- California Roll* - Snow Crab, Kani, Avocado, and Cucumber, topped with Masago *\$9.50*
- Philly Roll (GF)* - Smoked Salmon, Avocado, Masago, Cucumber, and Cream Cheese .. *\$11.95*
- Crazy Roll* - Tempura Shrimp, Spicy Tuna, and Cucumber, topped with Masago *\$11.95*
- Rainbow Roll* - Snow Crab, Kani, Avocado, Cucumber, and Masago, topped with *\$11.95*
Avocado, Salmon, Tuna, and White Fish
- House Special Roll (GFM)* - Tuna, Kani, Salmon, White Fish, Masago, and Avocado . *\$11.95*
- NYC Roll* - Tempura Shrimp, Masago, Avocado, Jalapeno, Cream Cheese, and Mayo, .. *\$11.95*
topped Kani, Spicy Sauce and Teriyaki Sauce.
- 😊 *Shaggy Dog Roll* - Tempura Shrimp, Avocado, Massago, Mayo and Cream Cheese, *\$12.95*
topped with Kani, Eel Sauce, Mayo and Spicy Mayo
- Happy Roll* - Tempura Shrimp, Avocado, Masago, Jalapeno, Cream Cheese, and *\$12.95*
Mayo; topped with Avocado, Kani, Teriyaki Sauce and Seaweed Salad
- Spicy Tuna Roll (GF)* - Tuna with Chili Paste, Cucumber, Avocado, topped with *\$12.95*
Masago
- 😊 *Crunchy Roll* - Fried Snapper, Snow Crab, Unagi, Kani, Tempura Shrimp, Jalapeno, .. *\$13.95*
and Cream Cheese; Tempura Deep Fried and topped with Teriyaki Sauce, Sweet and
sour and Hot Sauce
- Redfish Roll (GF)* - Spicy Tuna Roll and Cucumber topped with Salmon and Avocado . *\$13.95*
- Hot Sea Monster Roll* - Tuna, Kani, Salmon, White Fish, Masago, Avocado, Jalapeno, *\$13.95*
Cream Cheese, Mayo, topped with Teriyaki and Spicy Sauce.
- Texas Roll* - Fried Crawfish, Teriyaki Baked Eel, Mayo, Chili Paste, Tempura Crunch .. *\$13.95*
and Avocado; topped with Spicy Tuna. Seared, topped with Mayo.

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Specialty Sushi Rolls

Hot Chic Roll - Salmon Mousse and Chili Paste Roll, Kani, Mayo, Jalapeno, and **\$13.95**
Avocado; topped with Salmon, White Fish, Tuna, Red and Green Masago, and Salmon
Roe; topped with Chipotle and Balsamic Vinegar Sauces

Fish Lover - Fried Bay Snapper, Spicy Tuna, Jalapeno, Smoked Crab and Avocado; **\$13.95**
topped with Salmon and Ginger Scallion Pesto; slightly roasted.

Fire Cracker Roll (GFM) - Spicy Salmon, topped with Spicy Tuna, Spicy Mayo, **\$13.95**
Teriyaki Sauce, Chipotle Sauce and Tempura Crunch. (GF without Tempura Crunch)

Rolita's Roll - Tuna, Kani, Spicy Scallop, Avocado, lightly sprinkled with Tempura **\$13.95**
Crunch inside and topped with Salmon and Chef's Special Spicy Sauce

Cajun Roll - Fried Oyster, Cream Cheese, Tuna, Jalapeno, Snow Crab, Topped with **\$13.95**
Avocado, Tuna and Chef's Special Spicy Cajun Seasoning

Smoked White Tuna Roll - Tuna, Salmon, Hamachi, Kani, Avocado, and Jalapeno, ... **\$13.95**
topped with White Tuna, Spicy Sauce, Special Seasoning and Seared.

Hawaiian Poke Roll - Smoked Salmon, Pinapple, Cucumber, Jalepeno, Avocado, **\$13.95**
topped with Salmon and Chef's Special Sauce

☺ **Red Cow Roll** - Avocado, Brie Cheese, Jalapeno, and Chinese Crispy Bread; topped **\$13.95**
with thinly Sliced Roasted Ribeye Steak with home-made French Onion, Special
Tomato Sauce, Spicy Mayo, Chipotle Sauce, Teriyaki Sauce, and Truffle Salt

The White Dragon Roll - Spicy Tuna, and tempura shrimp on half roll. Soft shell **\$14.95**
crab and Snow Crab on the other half; topped with White Tuna and Chef's Special
Sauces. Dusted with Tempura Crunch

Eel Lover - Fried Bay Snapper, Spicy Tuna, Jalapeno, Smoked Crab and Avocado; **\$14.95**
topped with baked Eel

☺ **Silver King Roll** - Tempura Shrimp, Cream Cheese, Avocado, and Mayo; topped with .. **\$14.95**
King Crab, White Tuna, Hamachi, Salmon, Teriyaki Sauce and Spicy Mayo. Baked.

Symphony Roll (GFM) - Tuna, Spicy Tuna, White Tuna, Cream Cheese, Jalapeno, **\$14.95**
and Mango; topped with Tuna, Salmon, Mango, Tempura Crunch, Red, Black, and
Green Masago, Spicy Mayo, and Chef's Special Sauces.(GF without Tempura crunch)

HOT **SPICY** ☺ **911 Roll** - Spicy Salmon, Cream Cheese, Swiss Cheese, House-Made 911 Hot Sauce; **\$15.95**
Deep Fried, topped with Avocado, Tuna, Teriyaki Sauce, 911 Hot Sauce, and
Jalapeno. (Sold as is, no return, no Substitutions. **WARNING:** This roll contains an
excessive amount of spicy ingredients. We will not be held responsible for those who
consume this sushi roll.)

The Samurai Roll - Tuna, Avocado, Jalapeno, Cream Cheese, and Snow Crab; lightly **\$14.95**
fried; served over Key Lime Sauce and Hot Sauce.

☺ **Surf and Turf Roll** - Half Roll with a Tempura Lobster Tail, Jalapeno, and Avocado, .. **\$21.95**
topped with Spicy Mayo, Teriyaki Sauce and Tempura Crunch. Half Red Cow Roll
with Avocado, Brie Cheese, Jalapeno and Chinese Crispy Bread, topped with thinly
Sliced Roasted Ribeye Steak and House-Made French Onion, Chef's Special Sauces
and Truffle Salt.

The Ya Ya Roll (GF) - Avocado, Tuna, Spicy Mayo, Jalapeno, wrapped in Soy **\$14.95**
Paper, topped with Tuna, Crispy Pork Rind and house made Special Hot Sauce (spicier
than normal hot sauce).

GF - Gluten Free GFM- Gluten Free with Modifications

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Main Course Specials

(add a House Salad with any Entrée for \$2.50)

- Lobster and Shrimp Mac and Cheese** - Lobster meat and Shrimp in Cheddar, **\$19.95**
Smoked Cheddar, Parmigiano Reggiano and Irish Kerrygold Cheese and Macaroni.
- Lobster Seafood Pot** - Lobster Tail, Two Shrimp, Scallop and garden Vegetables **\$23.95**
perfectly baked inside a puff pastry in Smoked Tomato Lobster Bisque Sauce
- Seafood Cioppino (GF)** - Half Lobster Tail, Shrimp, Scallop, Fish, and Fresh **\$23.95**
Mussels, Clams, and Mushroom Simmered in a Rich and Earthy Italian Tomato Broth
- Seafood Mornay** - Lobster Tail with crabmeat Stuffing, Scallops, Shrimp and Salmon . **\$23.95**
with Tomato, Mushroom, and Spinach; baked with Parmesan and Gruyere Mornay Sauce.
- Coho Salmon in Lemon Butter Sauce** - Pan-Fried Fresh Butterflied skin-on Baby **\$17.95**
Coho Salmon in Lemon Butter Sauce. Served with Sautéed Vegetable.
- Shrimp and Jumbo Lump Crab Meat (GFM)** - Four Jumbo Shrimp and Mushroom **\$21.95**
topped with Smoked Gouda and Parmesan Cheese, baked in Tomato Herb Brandy Sauce, topped with Sautéed Jumbo Lump Crab Meat and Spinach.
- Ocean Smoke House** - Baked fresh Snapper , Scallop, and two Large Grilled Shrimp, . **\$23.95**
served with Buerre Blanc Sauce and an Amazing Cedar Aromatic Smoke.
- Gulf Snapper in Chef's Spicy Sauce** - Fresh Gulf Snapper Filet and a Bacon **\$19.95**
Wrapped Asparagus in Spicy Black Bean Truffle Sauce, Served with Stir Fried Vegetable and Spinach. (sauce contains peanut)
- Volcano Bronzini (GFM)** - Roasted fresh Butterflied skin-on Bronzini **\$21.95**
(Mediterranean Sea Bass), stuffed with Crabmeat Stuffing, served in Wasabi Lime Sauce over Sautéed Spinach.
- Halibut and Shrimp in Cedar Boat** - Fresh Halibut Filet topped with Crabmeat **\$23.95**
Stuffing, wrapped in Cedar Wood, baked. Topped with three Grilled Shrimp in Honey Ginger Sesame Cream Sauce.
- Roasted Lamb Chop** - Roasted Marinated Lamb Chop in Truffle and Demi-Glace **\$27.95**
Sauce. Served with Sautéed Spinach and Mashed Potato.
- Beef Short Rib and Pork Belly** - Roasted Beef Short Rib topped with Basil Walnut **\$22.95**
Pesto in Korean Steak Sauce, and 72-hr Sous-Vide Pork Belly in Spicy Roasted Red Bell Pepper Sauce. Served with Mashed Potato and Asparagus.
- Pork Chop** - Grilled Thick Pork Chop topped with house-made Apple Chutney, served .. **\$18.95**
with Mashed Potato, and Broccoli and Squash

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