

### SMALL PLATES

<b>Crispy Rice Paper Roll</b> <i>filled with chicken, mushrooms, carrots, mint and vermicelli</i>	10.50
<b>Skewered Beef or Chicken</b> <i>tender slices of beef or chicken breast marinated with lemongrass, sesame and Asian herbs then grilled</i>	11.50
<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>	12.95
<b>Jumbo Prawn Wontons</b> <i>wrapped with pancetta, onions, and a tangy tamarind sauce</i>	12.95
<b>Crustacean Shrimp Toast</b> <i>freshly minced shrimp on French baguette, lightly glazed and broiled</i>	12.25
<b>New Zealand Green Lip Mussels</b> <i>drizzled in our Asian pesto, broiled, with garlic toast</i>	13.95
<b>Lobster Roll</b> <i>in crispy filo wrapper accompanied with kiwi and strawberry vinaigrette</i>	11.95
<b>Kale Salad</b> <i>Brussels sprouts, dried cranberry, red onion, carrot, pistachios with a garlic lemon dressing</i>	12.95
<b>Mixed Greens</b> <i>frisee, mache, pear in a lemongrass vinaigrette (w/shrimp – add \$4.50)</i>	11.50
<b>Salt &amp; Pepper Calamari</b> <i>in a light salt and pepper batter, tossed with scallions and red peppers</i>	14.50

### LARGE PLATES

<b>Steamed Seabass</b> <i>with scallions, asparagus, shitake mushroom and a ginger-citrus infusion</i>	39.95
<b>Crispy Panko Crab Cake</b> <i>Dungeness crab cake with mixed green salad and grilled eggplant, spicy lemongrass and aioli sauce</i>	29.95
<b>Shaken Beef</b> <i>flambéed in Chardonnay, served with green bean, cherry tomatoes and red onions</i>	27.95
<b>Lemongrass Chicken Breast</b> <i>marinated with lemongrass, ginger, shallot, garlic with green beans, Zucchini and yellow squash</i>	22.95
<b>Miso-Glazed Beef</b> <i>shortrib in a port wine-red sauce, accompanied with Asian pesto rice patty And baby bok-choy</i>	30.95
<b>Roast Salmon</b> <i>in soy ginger sauce with sautéed corn, baby spinach, and fried shallots</i>	29.95

### SECRET KITCHEN SPECIALTIES

<b>Royal Tiger Prawns</b> <i>butterflied and charbroiled, served with An's Garlic Noodles</i>	39.95
<b>The Roast Crab</b> <i>an entire dungeness crab roasted to perfection with garlic, butter and spices</i>	62.95
<b>Drunken Crab</b> <i>an entire dungeness crab simmered in a broth of three wines, cracked black pepper and scallions</i>	62.95
<b>Tamarind Crab</b> <i>an entire dungeness crab in a sweet and sour sauce of tomatoes, fresh dill, Vietnamese chile and fresh herbs</i>	62.95
<b>An's Garlic Noodles</b> <i>egg noodles infused with An's Famous Garlic Sauce</i>	12.50

### SIDES

<b>Seasonal Vegetables</b> <i>stir-fried with garlic and Vietnamese fish sauce</i>	9.50
<b>Garlic Bread</b> <i>buttered bread lightly seasoned with fresh minced garlic</i>	2.95
<b>Fried Rice</b> <i>with your choice of chicken or shrimp</i>	9.50
<b>Jasmine Steamed Rice</b>	small 3.50 large 4.95