

APPETIZERS

BLUE CRAB & CREAM CHEESE STUFFED WONTONS

Orange Chili Butter Sauce - 14

JUMBO TEMPURA SHRIMP

Whipped Avocado, Wasabi Cocktail Sauce - 14

TERIYAKI GLAZED YAKITORI CHICKEN SKEWERS

Cucumber Salad, Teriyaki Butter Sauce - 15

MONGOLIAN GLAZED GRILLED ST. LOUIS STYLE RIBS

Sweet Chili Sauce, Sesame Seeds - 16

BLACKENED SEARED JUMBO TIGER SHRIMP COCKTAIL

Sunomono Cucumber Salad, Horseradish Cocktail Sauce - 19

PEPPERCORN CRUSTED SEARED RARE AHI TUNA

Tobiko Caviar, Pink Ginger, Lobster Cognac Sauce - 20

OCEAN ZEN'S SIGNATURE APPETIZER SAMPLER

Jumbo Tempura Shrimp, Crab Wontons, Mongolian Ribs, Potstickers

24 for two - 48 for four

FRESH SALADS

OCEAN ZEN'S SIGNATURE CAESAR SALAD

Crispy Capers, Garlic Butter & Herb Croutons, Grated Parmesan Cheese, Balsamic Reduction - 13

add (1ea) Chicken - 6, (5ea) Shrimp - 6, (1ea) Salmon - 12

ASIAN PEAR SALAD

Crisp Asian Pears and Baby Greens, Blue Cheese, Dried Figs, Candied Pecans, Honey Balsamic Vinaigrette - 13

add (1ea) Chicken - 6, (5ea) Shrimp - 6, (1ea) Salmon - 12

STRAWBERRY GREENS SALAD

Mixed Greens, Goat Cheese, Candied Pecans, Fresh Strawberries, Raspberry Vinaigrette - 13

add (1ea) Chicken - 6, (5ea) Shrimp - 6, (1ea) Salmon - 12

ENTRÉE ENHANCEMENTS

Jumbo Bacon Wrapped Scallops (2 ea) - 16

Garlic & Herb Seared Shrimp (3 pc) - 8

Garlic Butter Broiled Lobster Tail (half) - 16 (full tail) - 32

Blackened Seared Jumbo Tiger Shrimp (3pc) - 15

Peppercorn Seared Rare Ahi Tuna *sushi grade* (4oz) - 18

Oven Baked Lobster Macaroni & Cheese - 18

ENTRÉES

PINEAPPLE CITRUS GLAZED CRISPY WOK CHICKEN

Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa - 24

Wine Pairing: Pacific Rim Riesling

CRISPY ORANGE GLAZED WOK CHICKEN

Hoisin BBQ Glazed Green Beans, Steamed Rice, Mandarin Oranges, Sweet & Spicy Orange BBQ Sauce - 24

Wine Pairing: Pine Ridge Chenin Blanc/Viognier

MACADAMIA NUT CHICKEN

Garlic Mashed Potatoes, Hoisin BBQ Glazed Green Beans, White Cheddar Cream Sauce - 29

Wine Pairing: Gravel Bar Chardonnay

FIRE GRILLED CHICKEN FLORENTINE

Spinach Mushroom Risotto, Garlic & Herb Seared Shrimp Stix, Tomato Spinach Cream Sauce - 32

Wine Pairing: Duckhorn Sauvignon Blanc

BLUEBERRY TERIYAKI GLAZED SALMON

Garlic Mashed Potatoes, Asian Vegetables, Crispy Shrimp Roll, Teriyaki Blueberry Butter Sauce - 34

Wine Pairing: Talbott Pinot Nior

COCONUT PANKO CRUSTED MAHI MAHI

Garlic & Herb Seared Shimp Stix, Steamed Rice, Pineapple Salsa, Cucumber Salad, Sweet Chili Butter Sauce - 35

Wine Pairing: The Prisoner Chardonnay

RED WINE DEMIGLACE STEAK TIPS “BORDELAISE STYLE”

Garlic Whipped Potatoes, Cremini Mushrooms, Onions, Garlic Bread - 36

Wine Pairing: Pedroncelli Merlot

OCEAN ZEN'S SIGNATURE SEAFOOD PASTA

Butter Garlic Roasted Half Lobster Tail, Jumbo Bacon Wrapped Scallop, Seared Shrimp Stix, Rigatoni Pasta, Pesto Cream Sauce - 39

Wine Pairing: Koha Sauvignon Blanc

MONGOLIAN GRILLED AUSTRALIAN LAMB CHOPS

Garlic Mashed Potatoes, Broccoli, Asparagus, Balsamic Demiglace Butter Sauce - 42

Wine Pairing: Perrin Famille Cotes du Rhone

HERB SEARED OVEN ROASTED CHILEAN SEA BASS

Creamy Spinach Mushroom Risotto, Cheesy Seafood Puffed Pastry, Lobster Cognac Butter Sauce - 49

Wine Pairing: Rombauer Chardonnay

MONGOLIAN GLAZED GRILLED 16 OZ ANGUS RIBEYE

Bacon Cheddar Mashed Potatoes, X.O. Style Green Beans, Brandy Dijon Cream Sauce - 45

Wine Pairing: Wines of Substance "CS" Cabernet Sauvignon

OPEN FLAME GRILLED 8 oz. “BRAVEHEART” FILET MIGNON

Boursin Cheese Caramelized Onion Bacon Smashed Potatoes, Hoisin BBQ Glazed Green Beans, Veal Demiglace Butter Sauce - 52

Wine Pairing: Conundrum Red Blend

STEAKHOUSE STYLE 22 oz. BONE IN RIBEYE

Truffle Scented Oven Baked Four Cheese Macaroni, Garlic Asparagus, Chimichurri Demiglace - 68

Wine Pairing: Hess "Allomi" Cabernet Sauvignon

