APPETIZERS

BLUE CRAB & CREAM CHEESE STUFFED WONTONS
Orange Chili Butter Sauce - 14

JUMBO TEMPURA SHRIMP
Whipped Avocado, Wasabi Cocktail Sauce - 14

MONGOLIAN GLAZED GRILLED ST. LOUIS STYLE RIBS
Sweet Chili Sauce, Sesame Seeds - 16

OCEAN ZEN SIGNATURE FRIED CALAMARI
Hoisin Tossed Napa Slaw, Sweet Chili Mayo Sauce - 18

PEPPERCORN CRUSTED SEARED RARE AHI TUNA
Tobiko Caviar, Pink Ginger, Lobster Cognac Sauce - 20

CRISPY HONG KONG STYLE SALT & PEPPER SOFTSHELL CRAB
Jalpeños, Butter Garlic, Spicy Mayo - 23

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

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

Oven Baked Lobster Macaroni & Cheese - 18

ENTRÉES

CRISPY ORANGE GLAZED WOK CHICKEN
Hoisin BBQ Glazed Green Beans, Steamed Rice, Mandarin Oranges, Sweet & Spicy Orange BBQ Sauce - 26
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: Ponzi Vineyards Pinot Gris

BOURBON BACON GLAZED TERIYAKI CHICKEN BREAST
Garlic Mashed Potatoes, Garlic Green Beans, Teriyaki Bourbon Cream Sauce - 32
Wine Pairing: Boen Pinot Noir

FIRE GRILLED SALMON
Spinach Mushroom Parmesan Risotto, Seared Shrimp Stick, White Wine Scampi Cream Sauce - 35
Wine Pairing: Gobelsburg Dry Riesling

7 SPICE PANKO BREADED RED SNAPPER
Pineapple Crab Fried Rice, Sunomono Cucumber Salad, Sweet Chili Butter Sauce - 36
Wine Pairing: Duckhorn Sauvignon Blanc

GARLIC SOY BRAISED BEEF SHORT RIBS (POT ROAST STYLE)
Smoked Gouda Whipped Potatoes, Crispy Brussel Sprouts, Red Wine Bordelaise Sauce - 38
Wine Pairing: Pedroncelli Merlot

OCEAN ZEN'S SIGNATURE SEAFOOD PASTA
Butter Garlic Roasted Half Lobster Tail, Jumbo Bacon Wrapped Scallop, Seared Shrimp Stix, Penne Pasta, Pesto Cream Sauce - 39
Wine Pairing: Koha Sauvignon Blanc

MONGOLIAN GRILLED AUSTRALIAN LAMB CHOPS
Steamed Rice, Hoisin BBQ Wok Fried Green Beans, Veal Demi Butter Sauce -42
Wine Pairing: Perrin Famille Cotes du Rhone

HIBACHI GRILLED MONGOLIAN GLAZED 16oz RIBEYE STEAK
Smoked Gouda Bacon Mashed Potatoes, Hoisin BBQ Glazed Vegetables, Brandy Dijon Cream Sauce - 46
Wine Pairing: Hess "Allomi" Cabernet Sauvignon

HERB SEARED OVEN ROASTED CHILEAN SEA BASS
Creamy Spinach Mushroom Risotto, Cheesy Seafood Puffed Pastry, Lobster Cognac Butter Sauce - 49
Wine Pairing: Rombauer Chardonnay

MISOYAKI GLAZED MERO SEA BASS
Furikake Rice, Baby Bok Choy, King Trumpet Mushrooms, Sesame Togarashi Butter Sauce - 49
Wine Pairing: Prisoner Chardonnay

OPEN FLAME BROILED 8oz FILET MIGNON
Lobster Macaroni and Cheese Bread Bowl, Asparagus, Red Wine Bordelaise Sauce - 60
Wine Pairing: "CS" Cabernet Sauvignon

STEAK HOUSE STYLE CHAR BROILED 22oz BONE IN RIBEYE STEAK
Parmesan Truffle French Fries, Asparagus, Red Wine Bordelaise Sauce - 68
Wine Pairing: "Felino" Cabernet Sauvignon

OCEAN ZEN PACIFIC RIM

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.