







## Shrimp

### Chloe's Shrimp 15

A spectacular combination of crunchy shrimp coated with a slightly sweet and pungent sauce that carries a hint of garlic. Proudly, it has become our most popular entrée.

### Shrimp in a Lobster Sauce 15

We offer my family's version of this Cantonese standard. Its strikingly robust blend of flavors draws from minced chicken, fragrant sesame oil and is finished with ribbons of whipped eggs

### Garlic Shrimp on a Bed of Spinach 15

Fresh plump shrimp served in a rich and brown sauce lounging on a bed of tender steamed spinach.

### Shrimp w Candied Glazed Walnuts 1

Crunchy shrimp tossed in a sinfully rich white sauce are topped with a generous handful of homemade candied walnuts.

### Wally's Grilled Shrimp 18

Succulent shrimp grilled with freshly roasted garlic and scallions. Inspired by his favorites, for his favorites.

### Minced Shrimp w Lettuce Cups 18.5

Coarsely minced shrimp and aromatic vegetables are served over a bed of crispy rice noodles. At the table, we offer a sweet and smoky Hoi Sin sauce and lettuce cups for you to create an intriguing dish of contrasting textures.

### Shrimp in a Blackbean Sauce 18.5

Tender and firm plump shrimp are stir-fried with sweet green and red peppers then tossed in a garlic infused blackbean sauce.

### Shrimp w/Asparagus (seasonal) 19.5

Jumbo shrimp stir-fried with fresh seasonal asparagus in a Cantonese style fermented blackbean sauce.

### Kung Pao Shrimp 18.5

A Northern Chinese specialty combining crisp, plump shrimp with whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

### Shrimp w/Thai Chili Peppers 18.5

Colorful red and green Thai chili peppers belie a fiery hot flavor that makes this shrimp dish perfect for heat seekers.

### Chinese Salted Shrimp 18.5

Intensely seasoned with salt, fresh Thai chili peppers, garlic and onions, this dish is an explosion of flavors for the more adventurous eater.

### Shrimp on a Bed of Sizzling Rice 18.5

Large plump shrimp are tossed in a flavorful rice wine and tomato sauce then served over a bed of crispy sizzling rice.

### 🌶️ Spicy Garlic Shrimp with Fresh Mint 18.75

Popular in tropical Southeast Asia, Chef Pung spices plump shrimp with bold chili peppers, freshly chopped garlic and cool mint leaves to create his own brassy version.

### 🌶️ Hunan Crispy Garlic Shrimp 18.75

The Hunan Province is well noted for its fiery hot chili peppers and our kitchen embraces this spirit, while cleverly weaving in a subtle crispy texture to the shrimp. Garlic, dark soy sauce and heat...a new staff favorite is born!

### 🌶️🕒 Jalapeno Stuffed Shrimp 18

Chef Pung stuffs jalapeno peppers with his shrimp mousseline and lightly tosses them in a Cantonese-style fermented blackbean sauce.

## Fish

### Chef Pung's Cantonese Style Steamed Fish 18

Our kitchen carefully steams this mild and meaty white fish, then finishes it with a sauce infused with fresh aromatic herbs. This dish represents the true essence of our light and flavorful cooking philosophy.

### Filet of Sole

**Szechuan Style 17.5**  
Characterized by its smooth texture and mild flavor, this white fish is the perfect complement to a subtly spicy sauce.

### Crispy Sole 17.5

Our kitchen prepares a white fish with a crunchy outer layer that belies a moist and delicate center that is finished with a complex lemon infused soy sauce.

### Filet of Sole in a Blackbean Sauce 17.5

Favored by the Cantonese of Southern China, fermented blackbean sauce provides an exotic and flavorful choice for this smooth and mild white fish.

### Filet of Sole on a Bed of Sizzling Rice 17.5

Sliced white fish tossed in a flavorful rice wine and tomato sauce are served over a bed of crispy sizzling rice.

### Kung Pao Sole 17.5

A Northern Chinese specialty that combines tender sliced sole with whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

### Hunan Crispy

**Garlic Sole 18**  
Fiery hot chili peppers, garlic and dark soy sauce are woven into the subtle, crispy texture of this staff favorite.

### Grilled Sole 17.5

A delicate and mild filet of sole is pan seared and served on a miso-dressed bed of organic mixed greens. This new flavorful dish is distinguished by its light and decidedly healthy style of preparation.

## Desserts

Please ask your waiter to see our Dessert Tray.



🌶️ = New Dish 🕒 = Dishes that require extra time to prepare