



— ■ DINNER ■ —

Appetizers

Calamari Steak Strips \$14

– Served with our signature lemon butter caper sauce –

Ahi Poke Stack* \$15

– Layered with Crispy Wonton, Avocado, Fresh Ahi Poke –

Coconut Shrimp \$20

– Sweet Thai Chili Sauce –

Baby Shrimp Louie, Hearts of Palm and Avocado \$12

– Loui Dressing –

Korean BBQ Pork Ribs \$10

– Served on Asian Greens –

Scallops on the ½ Shell \$14

– Served chilled with Ponzu and Truffle or Baked NBYC Style –

Crispy Pork Spring Rolls \$12

– Asian dipping sauce and lettuce wraps –

NBYC Artichoke \$11

– Drizzled with Caesar Dressing and Baked and Topped with Parmesan and Cruton –

Shrimp Scampi \$18

Escargot Bourguignonne \$12

– Traditional Topped with Puff Pastry Sombreros –

French Onion Soup \$7

Salads

Caesar Salad

– Small \$6 Large \$13 –

– Add Blackened Salmon \$8, Add Blackened Chicken \$6 –

Seared Ahi Salad * \$20

– Slice Ahi served on a bed of Mixed Greens with Sliced mushrooms, tomato, hard boiled egg, asparagus, artichoke hearts, avocado and ginger with your choice of dressing –

Cobb Salad \$15

– Iceberg Lettuce, ham, bacon, tomatoes, hardboiled egg and blue cheese crumbles with your choice of dressing. –

Arugula Salad \$15

– Arugula, dried cranberries, candied pecans and blue cheese crumbles with a raspberry vinaigrette. –

Add Blackened Salmon \$8, Add Blackened Chicken \$6

Shrimp Louie Salad \$21

– Canadian Bay Shrimp, sliced hearts of palm, tomato, hard boiled egg, avocado and artichoke hearts served on a bed of chopped iceberg lettuce with Thousand Island dressing. –

Chinese Chicken Salad \$15

– Romaine Lettuce, water chestnuts, peppers, crispy wontons, chips and grilled chicken served with Asian dressing. –

– * Consuming Raw or Undercooked Seafood May Cause Food Borne Illness –