



DINNER MENU

SMALL PLATES *"Starters . . . but two or three can make a meal"*

<i>Bouquet of Baby Greens</i> , with Asian Pear, Roasted Walnuts, Gorgonzola and Honey Soy Vinaigrette	9
<i>Baby Red and Green Romaine</i> , with Pecorino, Oven Roasted Tomato, and Garlic-Anchovy Dressing	9
<i>Heirloom Tomato Salad</i> , Arugula, Enoki Mushrooms, Ginger-Citrus Vinaigrette, Black Truffle	10
<i>Grilled Gulf Shrimp</i> , in Cilantro and Garlic, with Asian Peanut Slaw and Tomato-Ginger Sauce	13
<i>Pot Stickers</i> , Wonton Wrapped Asian Spiced Pork with Wasabi Cream	10
<i>Jumbo Lump Crab Cake</i> , with Jicama Slaw and Lemon Aioli	13
<i>Hawaiian Ahi Tuna</i> , Wok Seared and Sesame Crusted, with Spicy Soy Mustard Sauce	14
<i>New!</i> <i>Steamed Mussels</i> , with Lemongrass and Thai Basil	12
<i>Crispy Calamari</i> , Fried and Tossed with Champagne, Dill and Garlic	12
<i>New!</i> <i>Lobster Roll</i> , with Tempura Scallions, Cucumber, and Chili Sauce	14

MAIN ATTRACTIONS *"Traditional Entrée Size"*

Chef's Specialties

<i>"Mero"</i> (Hawaiian Sea Bass), with Shiitake Mushroom Risotto Cake, Jumbo Asparagus and Coconut-Lemon Sauce	30
<i>Seared Atlantic Halibut</i> , with Lobster, Spinach, Jasmine Rice and Red Pepper Sauce	28
<i>New!</i> <i>Ahi Tuna Bento Box</i> , Sesame Crusted, Scallion Tempura, Ceviche Style	30
<i>Niman Ranch Organic Pork Chop</i> , Teriyaki Marinated with Baby Carrots and Roasted Potatoes	26
<i>New!</i> <i>Grilled Chicken</i> , Sweet Chili Glaze, Shiitake Mushrooms and Bok Choy	25
<i>New!</i> <i>Macadamia Dusted Grouper</i> , with Jumbo Asparagus, Pineapple Relish and Coconut-Lemon Sauce	28
<i>New!</i> <i>Monchong</i> , (Hawaiian Snapper), with Udon Noodles, Roasted Tomato Sauce and Asian Micro Greens	28
<i>Pan Seared Red Snapper</i> , with Udon Noodles, Thai Basil, Scallions and Asian BBQ Sauce	26
<i>New!</i> <i>Jumbo Scallops</i> , with Lobster Risotto and Tomato-Ginger Chutney	29
<i>Wild King Salmon</i> , Chili Glazed with Pineapple Relish and Vegetable Sushi Roll	27
<i>Eastern Hot Pot</i> , with Shrimp, Scallops, Manilla Clams & Maine Lobster	32
<i>New!</i> <i>Portabella and Tofu Club</i> , Breaded and Pan Seared, with Roasted Peppers	23

KURRENTS CHOPS

Served with Cabernet-Soy Demi Glace and
Carmelized Onion Marmalade

<i>10 oz. Prime Filet</i>	40
<i>16 oz. Prime NY Strip</i>	40
<i>16 oz. Prime Bone-In Ribeye</i>	36
<i>Niman Ranch Organic Lamb Chops</i>	36

SIDES

<i>Sauteed Snap Peas</i>	5
<i>Braised Bok Choy</i>	5
<i>Roasted Wild Mushrooms</i>	5
<i>Baby Carrots</i>	6
<i>Roasted Fingerling Potatoes</i>	6
<i>Garlic Mashed Potatoes</i>	5
<i>Lobster Macaroni and Cheese</i>	8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Our signature "Chocolate Souffle" requires significant preparation time. Please let your server know in advance if you wish to enjoy one after your meal.

20% Gratuity will be added for parties of (8) or more