

STARTERS

- ASSORTED IMPORT CHEESES** Served with fresh fruit and crackers \$15.95
TUNA CARPACCIO Thinly sliced Ahi, flash seared and served over fresh mango mint sauce \$14.95
CRANBERRY PUFFS* Cream cheese wontons gone wild \$8.95
PING, PANG, PONG WINGS* Sesame, Teriyaki, Oyster or Curry \$7.95
FRESH HERB ROLLS Oceanside spring roll with dynamic herbs, halved shrimp and shreds of chicken \$7.95
MALAYSIAN SKEWERS Malaysian spiced marinated chicken grilled and served with a tangy peanut sauce \$7.95
ORANGE BEEF TENDERLOIN SATAY With citrus nuoc cham \$11.95
POTSTICKERS Stuffed with chicken, pork, or vegetables \$7.95
CALAMARI Your choice: sauteed in a sweet chili sauce or fried with hai nouc cham \$11.95
WOODEN SKEWER SCALLOPS Rolled over lemongrass then pan-seared and served with asparagus \$14.95
SHRIMP CRISPROLLS A unique spin on the traditional egg roll \$8.95
AVOCADO CRISPROLLS Our vegetarian option crisprolls \$8.95
TUNA TARTAR* Sushi-ahi stung with wasabi \$12.95
SALMON TARTAR Sushi-grade salmon with an Azia twist \$12.95
CRAB RANGOON Dim Sum sized dumplings stuffed with our secret ingredients \$8.95
GREEN CURRY AND BASIL MUSSELS* \$9.95
CRAB CAKES An Azian version of the coveted Maryland style crab cake \$23.75 *1/2 order* \$12.95

OYSTERS ON THE HALF-SHELL

- Kumomoto \$2.95 Blue point \$2.45 Fancy Sweet \$2.45 Fanny Bay \$1.95 Milford Haven \$2.95
Umami \$2.45 James River \$2.45 Buckley Bay \$1.95 Pearl Bay \$1.95 Yaquina Bay 2.45
Canada Cup \$2.45 Beausoleil \$2.95 Narr Bay \$2.45 Hammersly \$2.95 Chef Creek \$2.45

SOUPS

- SEAFOOD NOODLE** Fragrant seafood herb broth with egg noodles and vegetables \$16.95 *small bowl* \$8.95
JAPAN –RED MISO Lightly fermented traditional broth with seaweed and soft tofu \$5.95
CHINA – UPLANDS WONTON Pleasant herbed broth, pork and shrimp dumplings \$11.95 *small bowl* \$6.95

Your choice of protein with the following:

- VIETNAM – PHO** (Big bowl only) Generations have perfected the balance of this intricate flat-noodle soup
AZIA'S "SPANKER" SOUP** Cranberries, asparagus, and Azian mushrooms

<i>Veggie, Tofu, Chicken or Beef</i>	<i>Big Bowl \$11.95</i>	<i>Small Bowl \$6.95</i>
<i>Shrimp, Squid or Scallops</i>	<i>Big Bowl \$16.95</i>	<i>Small Bowl 8.95</i>

SALADS

- FESTIVAL SALAD** Fresh avocado, tomato and quail egg tossed with greens in a mixed-berry vinaigrette \$9.95
FILIPINO** Chicken or steak; tropical greens, sliced jalapeno, and toasted cashews (*with shrimp add \$3*) \$11.95
SHRIMP CRISPROLL SALAD Our shrimp crisp rolls atop rice noodles, fresh basil, cilantro and spinach \$9.95
SEARED AHI OVER MIXED GREENS (*Also available with grilled salmon*) \$14.95
CRISPY CRAB SALAD Lightly breaded lump crab with mixed greens and Thai chili vinaigrette \$16.95

AZIA CREATIONS

- GRILLED PORK TENDERLOIN** Served with mashed sweet potato, cranberries, and grilled asparagus \$24.95
SPICY LETTUCE WRAPS* With barbecued meats and fresh grilled vegetables. \$17.95
KANNON STEAK AND POTATOES Authentic French-Viet wok steak with hand cut crispy potatoes \$19.95
SWEET POTATO STEW (Vegan) A rich, slow stew with jackfruit, coconut milk, tofu and mock duck \$17.95
RACK OF LAMB Served with a blend of exotic Asian mushrooms \$28.95
GRILLED DUCK BREAST WITH GREEN CURRY** Set on Bow Thai Pasta \$26.95
AZIA TENDERLOIN (Wok finished) on a forest of broccoli \$22.95

* SIGNIFIES THE LEVEL OF SPICE
Gratuuity will be added to parties of 5 or more.

SEAFOOD

LOBSTER AND BLACK BEAN SAUCE* Lobster meat tossed in a garlic black bean sauce with greens \$28.95

CRAB CAKES An Azian version of the coveted Maryland style crab cake \$23.75

PACIFIC BLUE* To Share. Chefs selection of seafood and vegetables wok seared in a garlic tomato base. \$68.95

CARMELIA* A bronzed mixture of pecans, shrimp and coconut, set on vermicelli pasta and asparagus \$24.95

DIVER SCALLOPS CHOWMEIN* Tender scallops and mixed vegetables served over crisp noodles \$26.95

WALLEYE IN JALAPENO-BASIL SAUCE Lightly breaded fillet atop brown rice and vegetables \$22.95

HALIBUT CHEEKS* Chive blossoms, xu xu and topped with pineapple, mango and ginger relish \$28.95

LEMONGRASS MONKFISH** Sautéed with hot and spicy sauce and set on bow Thai pasta \$24.95

BACON WRAPPED SCALLOPS WITH DUCK and a blackberry sauce \$33.95

CEDAR GRILLED SALMON* Plank-smoked in-house \$24.95

GRILLED SEA BASS Served with a mango-mint sauce and sautéed spinach \$26.95

PASSION PRAWNS WITH MASHED TARO ROOT*Searched with garlic, served with grilled asparagus \$24.95

AHI YELLOW-FIN TUNA** Grilled Tuna, Burmese curry paste, coconut milk and select vegetables \$24.95

INDONESIAN SHRIMP, SCALLOPS AND CALAMARI* In a Spice-Islands inspired sauce \$26.95

WHOLE FISH AND CRUSTACEAN

CHAR Crispy Arctic Char with sweet soy glaze \$17.95/lb.

SALTY AND SPICY DUNGENESS CRAB \$28.95

MAINE LOBSTER Wok finished with Tamarind \$27.95/lb

RED SNAPPER Wok seared and Grill finished then brushed with fresh bean curd sauce \$17.95/LB

AZIA NOUVEAU DISHES

Your choice of protein with any of the following:

BOW THAI PASTA** The flavors of peanut, coconut and Sing ha beer meld in this fusion dish

SUKIYAKI** The Nagoya-style 'One pot meal' with select cuts of beef, shiitake mushrooms, and glen vegetables

PAD THAI** Fiery pad-noodles, green scallion, bean sprout, egg and crushed peanut; drizzled with lime

CRANBERRY CURRY* (Chicken or shrimp suggested) A wintery fusion dish

VIETNAMESE COCONUT CURRY* (Chicken or tofu suggested) Marinated in turmeric, served with broccoli

THAI CURRY RED OR GREEN** (With jalapeno & button mushrooms) A bold step into deep-color curries

HOT AND SPICY LEMONGRASS* (Steak suggested) Grilled with field vegetables

TERIYAKI* (Chicken suggested) Peapod, carrot, bell pepper, onion and mushroom in a classic teriyaki

MONGOLIAN* (Steak suggested) Straw mushroom, peapod, tomato, water chestnut, bamboo shoot and onion.

NUTTY CHICKEN* Roasted Asian watercress, almonds, cashews, peanuts and garlic in a tangy ginger sauce.

BASIL SUPREME** (Boayan Island) Pineapple, mushroom, jalapeno and large chunks of green and red pepper

Duck, Calamari, Shrimp, or Scallops \$22.95 Steak \$19.95 Veggie, Tofu, Mock Duck or Chicken \$17.95

CHINATOWN CLASSICS

SESAME* Batter-fried chicken breast in sesame sauce, served with crispy noodles and steamed rice

SWEET AND SOUR Batter-fried and topped with crush-pressed sweet and sour, bell peppers and pineapple

Chicken, Mock Duck or Tofu \$16.95

SIDES

Mushroom Purse \$10.95

Zucchini & Pine nuts \$8.95

Wok Seared Vegetables \$7.95

Mashed Taro Root \$6.95

Brown Rice \$3.95

Jasmine/Herbed Rice \$2.95

*SIGNIFIES THE LEVEL OF SPICE

Crispy Green Bean \$7.95

Grilled Asparagus \$7.95

Wok Chinese Broccoli \$7.95

