



SMALL PLATES

Crispy Bang Bang Shrimp - \$9.95

Sweet chili Thai glaze / gorgonzola dip

Kung Pao Calamari - \$11.95

Ground peanuts / celery / Thom Thom Kung Pao sauce

Dumpling of the Day - \$8.95

Yuzu soy dip

Coconut Shrimp - \$10.95

Mango chipotle dip

Maryland Crab Cake - \$13.95

Mesclun greens / red bell pepper remoulade

Thai Curry PEI Mussels - \$9.95

Lemongrass / basil / tomato / crostini

Flatbread Goat Cheese Pizza - \$12.95

Roasted mixed mushrooms / caramelized onions

Scallop and Chorizo Risotto - \$12.95

String beans / Chive

Thom Thom Small Plates Sampler - \$27.95

Kung Pao calamari / Maryland crab cake / crispy bang bang shrimp / dumplings

Steamed Edamame - \$5.95

Sea salt / toasted white sesame

SOUPS & SALADS

Lobster Bisque - \$7.95

Chive

Thom Thom Salad - \$6.95

Mesclun greens / cherry tomatoes / carrot / sesame ginger vinaigrette

Apple & Gorgonzola Salad - \$7.95

Frisee / grand smith apples / Gorgonzola cheese / candied walnuts / cider vinaigrette

Caesar Salad - \$7.95

Heart of Romaine lettuce / classic Caesar dressing / shaved Reggiano / crostini

Farm Salad - \$7.95

Field greens / goat cheese / walnuts / raisins / raspberry vinaigrette

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



SUSHI BAR

Starters

Kani Salad - \$8.95

Kani kama / cucumber / seaweed salad / mesclun greens

Thom Thom "Sushi Pizza" - \$12.95

Sushi rice pizza shell / tuna / salmon / kani kama / cucumber / jalapeño

Ahi Tuna Tartar - \$11.95

Avocado / Yuzu / tobiko

Tri-Color Sashimi - \$11.95

Yellowfin tuna / Scottish salmon / white fish of the day

Chef's Special Rolls

Crazy Tuna Roll - \$15.95

Inside: Spicy tuna / avocado, top: seared tuna / fried leeks / wasabi mayo

Autumn Roll - \$13.95

Inside: Spicy tuna / kani kama, top: torched Scottish salmon / lemon / spicy mayo

Chef Jae's Roll - \$13.95

Inside: Salmon / avocado / cucumber, top: spicy tuna / coconut cream / eel glaze

Surf & Turf Roll - \$15.95

Inside: Lobster salad / shrimp / asparagus, top: grilled filet mignon / teriyaki sauce

Rainbow Naruto Roll - \$11.95

Tuna / salmon / white tuna / kani kama / avocado / thinly sliced cucumbers / mustard soy

Volcano Roll - \$12.95

Inside: Spicy tuna, outside: avocado (no rice) / yuzu dressing

Classic Rolls

California	\$7.95	Salmon Avocado	\$ 9.95
Vegetarian	\$7.95	Tuna	\$11.95
B.B.Q. Eel	\$8.95	Yellowtail Scallion	\$11.95
Shrimp Tempura	\$8.95	Rainbow	\$12.95
Spicy Tuna	\$9.95	Dragon	\$12.95

Entrée

Sushi Combo - \$20.95

Select one classic roll: California / spicy tuna / salmon avocado / shrimp tempura

Select one special roll: Autumn / Chef Jae's

Sushi and Sashimi Dinner - \$26.95

9 pieces of sashimi / 4 pieces of sushi / rainbow roll

Chef's Bento Box - \$27.95

Chef's salad / dumpling / crazy tuna roll / assorted sashimi / teriyaki skirt steak



STEAKS

House Marinated Skirt Steak	\$21.95
Petite Filet Mignon (6 oz)	\$19.95
Filet Mignon (10 oz)	\$27.95
Boneless Rib Eye (12 oz)	\$27.95
New York Strip (12 oz)	\$25.95
Cowboy Rib Steak (18 oz)	\$32.95
Porterhouse (24 oz)	\$36.95
Rack of Lamb	\$28.95

All steaks come with a choice of mashed potato or mashed sweet potato

Choice of Steak Sauces

Cabernet Demi-glace
Peppercorn
Teriyaki Glaze
Béarnaise Sauce

Any Turf can Surf

Add to any steak:

Grilled Jumbo Wild Shrimp - \$12.95

Pan Seared Diver Scallop - \$13.95

Broiled Lobster Tail - \$15.95

SIDE DISHES

Creamed Spinach	\$5.95
Sautéed Bok-Choy	\$5.95
Crispy Onions	\$5.95
Asparagus	\$6.95
Roasted Mushrooms	\$6.95
Sweet Potato Risotto	\$6.95
Mushroom Risotto	\$7.95
Cheddar Cheese Mashed Potato	\$6.95
Mashed Sweet Potato	\$5.95



SEAFOOD ENTREES

Seared Scottish Salmon - \$21.95

Orange Teriyaki glaze

Sesame Crusted Yellowfin Tuna - \$25.95

Sesame ginger vinaigrette

Glazed Chilean Sea Bass - \$28.95

Honey miso glaze

Grilled Jumbo Wild Shrimp - \$23.95

White wine and herb de Provence

Seared Diver Scallops - \$24.95

Red bell pepper remoulade

Broiled Twin Lobster Tails - \$34.95

Paprika & clarified butter

All seafood entrées come with a choice of mushroom or sweet potato risotto

CHEF SPECIALS

Clay Oven Roasted All Natural Chicken - \$17.95

Asparagus / scallion potato cake / chicken demi glaze

Braised Pork Osso Bucco - \$19.95

Red wine reduction / baby bok-choy / roasted mushroom mashed potato

Thom Thom Paella - \$23.95

Jumbo wild shrimps / diver scallop / calamari / all natural chicken / PEI mussels / chorizo

Roasted Long Island Duck Breast - \$25.95

Crispy duck leg confit / sautéed bok-choy / mashed sweet potato

Cheese Ravioli with Shrimp - \$18.95

Oven roasted tomatoes / spinach / Parmesan

Chicken and Wild Mushroom Fettuccini - \$16.95

Asparagus / homemade dried tomatoes / Reggiano