

JOIN US FOR  
CHRISTMAS EVE &  
NEW YEAR'S EVE  
CELEBRATION!



Experience  
OUR WEEKEND  
DIM SUM = AN SUM BRUNCH!

with Ube Soufflé Pancake  
& much more...

or  
TRY OUR NEW

\$49<sup>++</sup>

PRIX-FIXE BRUNCH



View Menu!

Celebrate the  
holidays with us!



Book One of Our  
PRIVATE DINING  
Spaces!

Chef will curate exclusive  
off-menu dishes just for you!

AN SUM FAMILY TREE | 25/pp (2 person minimum)  
Crustacean's Signature AN SUM - Our Dim Sum of the day:  
Enjoy 5 AN SUM Bites. A Different Assortment Everyday!  
From Shrimp Toast to Crab Puffs to Tuna Tiato... and Much More! Please Inquire with Your Server which AN SUM We Are Serving Today

COLD STARTERS

TUNA CIGARS | 20  
Instant Smoke, Feuille de Brick, Avocado Silk, Vidalia Onion, Tobiko Caviar

\*WHIPPED EDAMAME DIP | 23   
Roasted Garlic, Crispy Shallot, Drip, Rice Crisp

\*KING SALMON SASHIMI | 26  
Tiato Oil, Fish Sauce Foam, Purple Cauliflower, Fresno

SPICY PACIFIC YELLOWTAIL SASHIMI | 26   
Drip "Calabrian" Chili Sauce, Snow Peas

KAGOSHIMA A5 WAGYU TARTARE | 29   
Rau Rum Chimichurri, Quail Egg, L'Amuse Gouda, Sesame Rice Crackers

\*FRESH LANGOUSTINE SPRING ROLL | 17   
Tiato, Rau Ram, Quinoa, Rice "Angel Hair", Roasted Peanut Bean Sauce

SALADS

\*KOHLRABI CAESAR | 26   
Furikake, Vietnamese Black Pepper, Parmesan Snow

LITTLE GEM | 24   
Eight-Herb Green Goddess, Furikake Rice Crackers,  
Hydro Watercress, Cabbage, Roma Tomato, Vegan Bacon

LOBSTER MANGO SALAD | 69 (HALF), 120 (FULL)   
Maine Lobster, Lollo Rosa, Frisée, Petite Watercress, Miso Dressing

LARGE PLATES

CHEF'S TODAY'S SPECIAL  
Please Inquire with Your Server

LEMON CHICKEN | 36  
Angel Vermicelli, Fresh Kale

ORA KING SALMON | 42   
Market Vegetables, Saffron Nage

LINE CAUGHT SUSTAINABLE SEA BASS | 58   
Steamed Chilean, Scallions, Garlic Soy, Ginger Pineapple Sauce

FILET MIGNON SHAKEN BEEF | 52   
Wok Flame Onions, Heirloom Tomatoes, Crispy Potatoes

MONGOLIAN LAMB | 48   
Char-Grilled, Market Vegetables, Twice Cooked Potatoes

HIMALAYAN SALT BLOCK STEAK   
Served with House-whipped Horseradish Crema  
Choice of Miyazaki A5 Wagyu 3oz | 110 or All Natural Prime Ribeye 16oz | 98

HOT STARTERS

\*CAVIAR & CRISPY LANGOUSTINE ROLL | 28  
1/3 oz Royal Kaluga Caviar, Winter Citrus Sweet Chili (4 pcs)

\*VEGETARIAN CRAB RANGOON | 16   
Whipped Palmetto, Green Onion Confit, Cream Cheese (4 pcs)

ROASTED BONE MARROW | 24   
Escargot Brunois, Garlic Baguette, Rau Ram

VIETNAMESE SATAY | 14   
Choice of Filet Mignon or Jidori Chicken Oyster -  
Grilled Over Binchotan Charcoal, House Pickles (2 pcs)

TRUFFLE CHICKEN DUMPLINGS | 22  
Chili Oil Ponzu (4 pcs)

STEAMED SHRIMP & LOBSTER DUMPLINGS | 20  
Spicy Tamarind Ginger Emulsion (4 pcs)

MAPLE LEAF FARMS DUCK POTSTICKERS | 20   
Luxardo Cherry Agrodolce (4 pcs)

SALT & PEPPER CALAMARI | 22   
Charred Scallion, Sweet Red Chili, Thai Basil Aioli

VEGAN "CALAMARI" | 22   
Hearts of Palm, Charred Scallion, Sweet Red Chili, Thai Basil Aioli

HEARTS OF PALM VEGAN "CRAB CAKE" | 24   
Spicy Vegan Aioli

TOASTED SHRIMP TOAST | 20  
Farce of Langoustine, Scallion, Baguette (4 pcs)

\*HO FUN "BANH CUON" RAVIOLI | 18  
Steamed Rice Flour, Caramelized Diced prawns, Fennel, Garlic Lime Beurre Blanc Foam

NOODLES | RICE | VEGGIES

WOK FLAMED ASIAN GREENS OF THE DAY | 20   
Please Ask Your Server About Today's Assortment

WAGYU FRIED RICE | 29   
Pineapple, Melted Scallions, Scrambled Hen Eggs

BUDDHA FRIED RICE | 22   
Chayote Squash, Haricot Vert, Carrots, Broccoli, Jasmine Rice

DUNGENESS CRAB FRIED RICE | 32  
Garlic Roasted Dungeness Crab Meat, Haricot Vert, Garlic, Organic Egg

GLUTEN-FREE NOODLES | 24   
Steeped Garlic Butter, Flat Leaf Parsley

KUNG PAO EGGPLANT | 20  
Thai Basil, Thai Red Chili Gastrique

CAULIFLOWER & BRUSSEL SPROUTS | 20   
Turmeric, Garlic Lime



LUNCH EXCLUSIVES!

Tuesday - Friday 12 - 3pm

LITTLE GEM | 24   
Eight-Herb Green Goddess, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato  
add Chicken or Beef Satay +10 or Salt & Pepper Calamari +14 or Grilled Salmon +17

TRUFFLE "CAESAR" | 22  
Black Sesame Furikake, Tenkasu, Hearts of Palm Stuffed Mushrooms  
add Grilled Chicken +10 or Salmon +12

CLASSIC PHO SOUP | 20   
Beef Brisket or Chicken Breast, Holy Basil, Bean Sprouts

CLASSIC VEGETABLE PHO SOUP | 20   
Bean Curd, Tofu, Mushroom, Cabbage, Chayote Squash

RIBEYE BANH MI 'PHO' DIP | 26  
Aged Cheddar Fondue, Caramelized Onion, Eight-Hour Broth, Chips

GRILLED SCAMPI | 29  
Over AN's Famous Garlic Noodles™

FROM THE SECRET KITCHEN™

WHOLE ROASTED MAINE LOBSTER | 120 (1.5 lb full) 69 (half)  
With An's Famous Garlic Noodles™

AN'S FAMOUS GARLIC ROASTED DUNGENESS CRAB™ | MP   
Cracked In the Shell or Out of the Shell

\*COLOSSAL TIGER PRAWNS WITH GARLIC NOODLES™ | 56  
Blistered Tomatoes, Coconut Air

AN'S FAMOUS GARLIC RICE™ | 14   
Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices

\*AN'S FAMOUS VEGAN GARLIC NOODLES™ | 22   
Roasted Garlic & AN's Secret Sauce

\*AN'S FAMOUS VEGAN GARLIC NOODLES™ | 26   
With Vegetable Medley

AN'S FAMOUS GARLIC NOODLES™ | 22  
Roasted Garlic & AN's Secret Sauce

CRUSTACEAN  
BEVERLY HILLS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Experience AN the GO Takeout

@CRUSTACEANBH

PLEASE INFORM US OF ANY FOOD ALLERGIES. | Vegan Gluten-Free Options Available \*New Dishes | CORKAGE FEE - \$75 FOR REGULAR | \$125 FOR MAGNUM (MAXIMUM OF 2 BOTTLES PER TABLE)  
WE KINDLY SUGGEST A GRATUITY OF 20% FOR OUR SERVICE STAFF. ADDITIONALLY, A 3% FEE IS AUTOMATICALLY ADDED TO YOUR BILL TO SUPPORT OUR KITCHEN STAFF. (THIS IS NOT A GRATUITY.)