



11:30am - 3pm

Weekend Brunch Menu

Signature AN SUM

Crustacean's Twist on Dim Sum Bites

2 pieces for \$10

- **CRISPY JIDORI CHICKEN ROLLS** | 10 (2 pieces)

Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili

- **WILD MUSHROOM WONTONS** | 10 (2 pieces)

Ginger & Lemongrass Coulis

- **SIGNATURE CRAB PUFFS** | 10 (2 pieces)

Dungeness Crab With Peanut-Mustard Dipping Sauce

- **COCONUT PRAWNS** | 10 (2 pieces)

Orange Peel, Orange Agrodolce

- **SHRIMP TOASTS** | 10 (2 pieces)

Farce Of Langoustine, Scallion, Baguette

- **FILET MIGNON SATAYS** | 10 (2 pieces)

Grilled Over Binchotan Charcoal, House Pickles

- **JIDORI CHICKEN SATAYS** | 10 (2 pieces)

Grilled Over Binchotan Charcoal, House Pickles

- **STEAMED SHRIMP & LOBSTER DUMPLINGS**

Spicy Tamarind Ginger Emulsion | 10 (2 pieces)

- **TASTING OF KUNG PAO EGGPLANT FRIES** | 10

Thai Basil, Thai Red Chili Gastrique

- **QUAIL EGGS AVOCADO CRISPY RICE** | 10 (2 pieces)

Smashed Avocado, Quail Eggs, Zeroe Vegan Caviar

- **MAPLE LEAF FARMS DUCK POTSTICKERS** | 10

Luxardo Cherry Agrodolce

- **VEGETARIAN CRAB RANGOON** | 10

Whipped Palmetto, Green Onion Confit, Cream Cheese

Brunch Cocktail Exclusive

POP-LINI | *Exclusively Served at Brunch

Japanese Baby Peaches, White Peach Sorbet, Giffard Crème De Pêche De Vigne, Prosecco | 26

Brunchy Dishes

“SHAKEN STEAK” AND EGGS | Prime Filet Shaken Beef, Wok Flamed Heirloom Tomatoes Petite Watercress | 42

UBE SOUFFLÉ PANCAKE | Ube Yam, Coconut Milk, Matcha Whipped Cream, **Grand Marnier Maple Syrup** | 16

WARM BEIGNETS | Vietnamese Coffee Crème Anglaise | 16

SIGNATURE BRIOCHE FRENCH TOAST STICKS | Green Tea Chantilly; **Grand Marnier Maple Syrup** | 18

WAGYU “CRISPY RICE” BENEDICT | A-5 Wagyu, Crispy Rice Cake, Rau Ram Meyer Lemon Hollandaise, **63 Degree Egg** | 34

LANGOUSTINE “CRISPY RICE” BENEDICT | Jumbo Langoustine, Crispy Rice Cake, Rau Ram Meyer Lemon Hollandaise, **63 Degree Egg** | 34

HEARTS OF PALM “CRAB CAKE” BENEDICT | Hearts of Palm, **63 Degree Egg**, Light Hollandaise | 27

CLASSIC BEEF PHO | Beef Brisket, Meatball, Holy Basil, Bean Sprouts | 20

XO GARLIC BREAKFAST FRIED RICE | **63 Degree Egg**, Pork Belly XO, Vietnamese Sausage | 29

HO FUN “BANH CUON” RAVIOLI | Steamed Rice Flour, Caramelized Diced Prawns, Fennel, Fish Sauce Foam, Beurre Blanc | 16

“Must Haves” Favorites

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

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

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

TRUFFLE CHICKEN DUMPLINGS | Chili Oil Ponzu | 22

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

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

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

LITTLE GEM SALAD | Eight-Herb Green Goddess, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato | 24

*add Grilled Salmon +17

LEMON CHICKEN | Angel Vermicelli, Fresh Kale | 36

ORA KING SALMON | Market Vegetables, Saffron Nage | 42

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

AS PART OF OUR COMMITMENT TO LOWERING OUR CARBON FOOTPRINT, WE KINDLY DO NOT BOX FOOD TO GO
UNLESS IT IS SPECIFICALLY REQUESTED BY OUR PATRONS.

Please inform us of any food allergies. | Vegan Gluten-Free upon request * New Dishes

FROM THE SECRET KITCHEN™

We kindly decline any modifications, and cannot provide extra Secret Kitchen™ sauces.

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

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

WHOLE ROASTED MAINE LOBSTER WITH AN'S FAMOUS GARLIC NOODLES™ | 1lb of Lobster | MP

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

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

V *AN'S FAMOUS VEGAN GARLIC NOODLES™ | 22 *Or With Vegetable Medley +4

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

BRUNCH PRIX-FIXE

\$49 per person⁺⁺

First Course

choice of

SIGNATURE BRIOCHE

FRENCH TOAST STICKS (2pcs)

Green Tea Chantilly, Grand Marnier Maple Syrup

UBE SOUFFLÉ PANCAKE

Ube Yam, Coconut Milk, Matcha Whipped Cream

V PISTACHIO SQUASH TOAST

Roasted Spaghetti Squash, Pistachio Asian Pesto, Crispy Artichoke

TOASTED SHRIMP TOASTS (2pcs)

Farce of Langoustine, Scallion, Baguette

SCRAMBLED EGGS ESCARGOT TOASTS

Escargot Brunoise, Garlic Baguette, Rau Ram

L'Amuse Gouda, Sesame Rice Crackers

GF QUAIL EGGS AVOCADO CRISPY RICE (2pcs)

Smashed Avocado, Quail Eggs, Zeroe Vegan Caviar

GF CHICKEN MEATBALLS (2pcs)

Gochujang, Tofu, Sesame, Tempura Crunch

STEAMED SHRIMP

& LOBSTER DUMPLINGS (2pcs)

Spicy Tamarind Ginger Emulsion

GF KAGOSHIMA A5 WAGYU TARTARE +8

Rau Ram Chimichurri, Quail Egg,

L'Amuse Gouda, Sesame Rice Crackers

GF MAPLE LEAF FARMS DUCK POTSTICKERS

Luzardo Cherry Agrodolce

Second Course

choice of

GF LANGOUSTINE "CRISPY RICE" BENEDICT +5

Jumbo Langoustine, Crispy Rice Cake, Wilted Mizuna,
Rau Ram Meyer Lemon Hollandaise, 63 Degree Egg

V HEARTS OF PALM

"CRAB CAKE" BENEDICT

Hearts of Palm, Red Peppers, Rau Rum Meyer Lemon Hollandaise

GF "SHAKEN STEAK" AND EGGS +8

Prime Filet Shaken Beef, Wok Flamed Cherry Tomatoes,
Crispy Broken Potatoes

GF CLASSIC PHO SOUP

Beef Brisket or Chicken Breast, Holy Basil, Bean Sprouts

GF WAGYU "CRISPY RICE" BENEDICT +5

A5 Wagyu, Crispy Rice Cake, Wilted Mizuna,
Rau Ram Meyer Lemon Hollandaise, 63 Degree Egg

GF RIBEYE BANH MI 'PHO' DIP

Aged Cheddar Fondue, Caramelized Onion,
Eight-Hour Broth, Chips

TRUFFLE "CAESAR"

Black Sesame Furikake, Tenkasu,
Hearts of Palm Stuffed Mushrooms

V **GF** CLASSIC VEGETABLE PHO SOUP

Bean Curd, Tofu, Mushroom, Napa Cabbage, Chayote Squash

RAMEN CACIO E PEPE

Aged Parmesan, Vietnamese Black Pepper

Third Course

choice of

WARM BEIGNETS (2pcs)

Vietnamese Coffee Crème Anglaise

HOMEMADE ICE CREAM PARLOR

Sorbet: Vegan Coconut, Lychee Champagne / Ice Cream: Jasmine, Truffle Chocolate, Tahitian Vanilla Bean

AS PART OF OUR COMMITMENT TO LOWERING OUR CARBON FOOTPRINT, WE DO NOT BOX FOOD TO-GO
UNLESS IT IS SPECIFICALLY REQUESTED BY OUR PATRONS.

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

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.)



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Experience AN the GO Takeout