

**CRUSTACEAN'S SIGNATURE AN SUM FAMILY TREE | 25/pp (2 person minimum)**

**ENJOY 5 AN SUM BITES.** A Different Assortment Everyday!  
*Shrimp Toast, Crab Puffs, Tuna Tiato, Chicken Meatball, and More!*

Please Inquire Which An Sum Chef Has Selected Today.

**COLD STARTERS**

**TUNA CIGARS | 22**  
*Instant Smoke, Feuille de Brick, Avocado Silk, Vidalia Onion, Tobiko Caviar*

**\*KING SALMON SASHIMI | 27**  
*Tiato Oil, Purple Cauliflower, Fresno*

**\*CHILLED DUNGENESS CRAB LEGS | 55**  
*10oz, In The Shell, Dijonnaise Horseradish Crema*

**SPICY PACIFIC YELLOWTAIL SASHIMI | 27** **GFO**  
*Drip "Calabrian" Chili Sauce, Snow Peas*

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

**HOT STARTERS**

**CAVIAR & CRISPY LANGOUSTINE ROLL | 29**  
*1/3 oz Royal Kaluga Caviar, Winter Citrus Sweet Chili (4 pcs)*

**VEGETARIAN CRAB RANGOON | 18** **V**  
*Whipped Palmetto, Green Onion Confit, Cream Cheese (4 pcs)*

**ROASTED BONE MARROW | 28** **GFO**  
*Escargot Brunois, Garlic Baguette, Rau Ram*

**VIETNAMESE SATAY | 16**  
*Choice of Filet Mignon or Jidori Chicken Oyster - Grilled Over Binchotan Charcoal, House Pickles (2 pcs)*

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

**\*HO FUN "BANH CUON" RAVIOLI | 20**  
*Steamed Rice Flour, Caramelized Diced prawns, Fennel, Garlic Lime Beurre Blanc Foam*

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

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

**SALT & PEPPER CALAMARI | 23** **GFO**  
*Charred Scallion, Red & Green Bell Peppers, Thai Basil Aioli*

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

**HEARTS OF PALM "CRAB CAKE" | 24** **V**  
*Spicy Vegan Aioli*

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

**NOODLES | RICE | VEGGIES**

**WOK FLAMED ASIAN GREENS | 20** **GFO** **V**  
*Please Ask Your Server About Today's Assortment*

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

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

**KUNG PAO EGGPLANT | 20** **GFO** **V**  
*Thai Basil, Thai Red Chili Gastrique*

**CAULIFLOWER & BRUSSEL SPROUTS | 20** **GFO** **V**  
*Turmeric, Garlic Lime*

**DUNGENESS CRAB FRIED RICE | 32** **GFO**  
*Garlic Roasted Dungeness Crab Meat, Snow Peas, Garlic, Organic Egg*

**\*GLASS NOODLES WITH "CRAB" | 29** **V**  
*Hearts of Palm Acting As Crab, Soy, Pepper, Red Onion, Garlic Confit, Scallions*

**\*TRIO OF WILD MUSHROOM VIETNAMESE "BIBIMBAP" | 32** **GFO** **V**  
*Enoki, Hon-shimeji, Shiitake Mushroom, Crispy Garlic Rice, Poached Egg, Chives*

**POWER LUNCH TUESDAY - FRIDAY**

**3 COURSE | \$39 PER PERSON ++** Please see reverse side for full menu.

**SALADS**

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

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

**\*LOBSTER MANGO SALAD | MP**  
*Maine Lobster, Lollo Rosa, Frisée, Petite Watercress, Miso Dressing*

**ONLY FOR LUNCH! (Available from 11:30 - 2:30 pm)**

**LUNCHEON GEM SALAD | 24** **GFO** **V**  
*Eight-Herb Green Goddess, Furikake Rice Crackers, Hydro Watercress, Cabbage, Roma Tomato, Vegan Bacon*

+ **Chicken or Beef Satay +10**  
+ **Salt & Pepper Calamari +14**  
+ **Grilled Salmon +17**

**GRILLED PRAWN MANGO SALAD | 29**  
*Prawns, Lollo Rosa, Frisée, Petite Watercress, Miso Dressing*

**RIBEYE BANH MI 'PHO' DIP | 27**  
*Aged Cheddar Fondue, Caramelized Onion, Eight-Hour Broth, Chips*

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

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

**\*BAKED TURMERIC WHITEFISH | 34**  
*Dory Fish, Broken Noodle Rice, Thai Basil, Mirepoir*

**\*GRILLED GARLIC SOY CHICKEN | 29**  
*Jidori Chicken Thighs, Lemongrass Roasted Chili Sate, Egg, Garlic Rice, Cornichon Salad*

**GRILLED PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™ | 29**

**LARGE PLATES**

**CHEF'S DAILY SPECIAL**  
*Please Inquire with Your Server*

**JIDORI LEMON CHICKEN | 38**  
*Angel Vermicelli, Fresh Kale*

**ORA KING SALMON | 47**  
*Market Vegetables, Saffron Nage*

**LINE CAUGHT SUSTAINABLE SEA BASS | 59** **GFO**  
*Steamed Chilean, Scallions, Garlic Soy, Ginger Pineapple Sauce*

**FILET MIGNON SHAKEN BEEF | 54** **GFO**  
*Wok Flame Onions, Spring Salad, Twice Cooked Potatoes*

**MONGOLIAN LAMB | 49**  
*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*

**FROM THE SECRET KITCHEN™**

**\*New COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™ | 59**  
*Blistered Tomatoes, AN's Secret Sauce*

**ROASTED MAINE LOBSTER WITH AN'S FAMOUS GARLIC NOODLES™ | MP**

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

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

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

**AN'S FAMOUS VEGAN GARLIC NOODLES™ | 22** **V**  
*Roasted Garlic & AN's Secret Sauce +\$4 with Vegetable Medley*



*Celebrating*

**PASSOVER**

*April 23 – 28*

&

**MOTHER'S DAY**

*May 11 & 12*



*Enjoy Lobster Dumplings from our Dim Sum Cart*

*to*

*Ube Soufflé Pancake & Shaken Steak & Eggs...*

*Experience*

**OUR UNIQUE WEEKEND AN SUM BRUNCH**



*View Menu!*

**CRUSTACEAN**  
BEVERLY HILLS

PLEASE INFORM US OF ANY FOOD ALLERGIES. | **V** Vegetarian **GFO** 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.)

*Experience AN the GO Takeout (424) 303-8108*

Whether it be  
Corporate Luncheons,  
Pharmaceutical Presentations,  
Celebratory Birthdays,  
or Graduation Parties...

Experience  
ONE OF OUR  
FLEXIBLE  
PRIVATE DINING  
SPACES!

Perfect for 10 - 60 people  
with options of private entrance,  
private bar & cocktail area.



Let Chef & Our Mixologist  
curate exclusive menu just for  
your celebration!

Floral & Event Team  
Available at your disposal!

POWER LUNCH  
NOW AVAILABLE  
at  
AN *the* GO Takeout  
call or text (424) 303-8108

# POWER LUNCH MENU

\$39 PER PERSON ++

TUESDAY - FRIDAY 11:30 PM - 2:30 PM

## 1<sup>ST</sup> COURSE

CHOICE OF

- GFO** CRISPY JIDORI CHICKEN ROLLS  
*Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili*
- V** VEGETARIAN CRAB RANGOON  
*Whipped Palmetto Cheese, Green Onion Confit*
- V** PETITE LITTLE GEM  
*Eight-Herb Green Goddess, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato*
- STEAMED SHRIMP & LOBSTER DUMPLINGS  
*Spicy Tamarind Ginger Emulsion*
- VIETNAMESE SATAY  
*Choice of Filet Mignon or Jidori Chicken Oyster Grilled Over Binchotan Charcoal, House Pickles*
- GFO** FRESH LANGOUSTINE SPRING ROLL  
*Tiato, Rau Ram, Quinoa, Rice "Angel Hair", Roasted Peanut Bean Sauce*
- SIGNATURE CRAB PUFFS  
*Dungeness Crab  
With Peanut-Mustard Dipping Sauce*
- CHEF'S SOUP OF THE DAY  
*Please Inquire with the Server*

## 2<sup>ND</sup> COURSE

CHOICE OF

- GFO** CLASSIC PHO SOUP  
*Beef Brisket or Chicken Breast, Holy Basil, Bean Sprouts*
- V** **GFO** CLASSIC VEGETABLE PHO SOUP  
*Bean Curd, Tofu, Mushroom, Napa Cabbage, Chayote Squash*
- RIBEYE BANH MI 'PHO' DIP  
*Aged Cheddar Fondue, Caramelized Onion, Eight-Hour Broth, Chips*
- GFO** CRAB FRIED RICE +9  
*Garlic Roasted Dungeness Crab Meat, Snow Peas, Garlic, Organic Egg*
- V** RAMEN CACIO E PEPE  
*Aged Parmesan, Vietnamese Black Pepper  
+Add Grilled Chicken +10*
- GFO** FILET MIGNON SHAKEN BEEF +12  
*Wok Flame Onions, Spring Salad, Crispy Potatoes*
- CRISPY ORANGE PEEL CHICKEN  
*Chinese Celery, Sesame*
- LEMON WHITEFISH  
*Thai Basil, Caper, Shallot, Tomato, Kale, Angel Hair*
- V** HEARTS OF PALM "CRAB CAKE" SALAD LUNCHEON  
*Hearts of Palm, Spicy Vegan Aioli*
- GFO** GRILLED PRAWN MANGO SALAD  
*Prawn, Lollo Rosa, Frisée, Petite Watercress, Miso Dressing*
- TRUFFLE "CAESAR"  
*Black Sesame Furikake, Tenkasu, Hearts of Palm Stuffed Mushrooms  
+Add Grilled Chicken +10 or Grilled Salmon +12  
(Please allow for an additional 10 minutes)*
- V** GLASS NOODLES WITH "CRAB"  
*Hearts of Palm Acting As Crab, Soy, Pepper, Red Onion, Garlic Confit, Scallions*
- GRILLED GARLIC SOY CHICKEN  
*Jidori Chicken Thighs, Egg, Garlic Rice, Cornichon Salad, Lemongrass Roasted Chili Sate*
- BAKED TURMERIC WHITEFISH  
*Dory Fish, Broken Noodle Rice, Thai Basil, Mirepoix*
- LUNCHEON LARGE PLATE OF THE DAY  
*Please Inquire with the Server*

With your Power Lunch order, Enjoy  
AN'S FAMOUS GARLIC NOODLES at \$17 (Reg \$22)

## 3<sup>RD</sup> COURSE

CHOICE OF

- HOUSE-MADE ICE CREAM PARLOR  
*Sorbet: Vegan Coconut, Lychee Champagne  
Ice Cream: Jasmine, Truffle Chocolate, Tahitian Vanilla Bean*
- WARM OVEN BAKED VALRHONA CHOCOLATE CHIP COOKIE  
*Valrhona Chocolate, Sea Salt  
+Add \$5 for House-made Ice Cream*
- V** COCONUT CAKE  
*Fresh Coconut Flakes, Chantilly Crème, Vanilla Crème Anglaise, Berry Gel*
- CHEF'S SWEET TOOTH OF THE DAY  
*Please Inquire with the Server*

COMPLEMENT YOUR  
POWER LUNCH WITH  
OUR SIGNATURE MOCKTAILS  
& SPIRIT FREE COCKTAILS!

- HAI PHONG JULEP | 16  
*Kentucky 74, Cinnamon, Passionfruit*
- COUNTESS OF HANOI | 16  
*Lyre's Italian Spritz, Ginger, Pineapple*
- TIATO GARDEN | 16  
*Seedlip Garden, Tiato, Kalamansi*
- LYCHEE CLOUD | 14  
*Lychee, Coco Lopez, Pineapple, Yuzu*
- TURMERIC SPICE | 14  
*Turmeric, Ginger, Orange*

POP IN FOR LUNCH...  
\*DESIGNED TO GET YOU  
IN AND OUT IN 45 MINUTES!

\*EXCLUSIVELY FOR OUR FRIENDS  
IN THE NEIGHBORHOOD!

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

**V** Vegetarian **GFO** Gluten-Free Options Available



CRUSTACEANBH.COM | 310-205-8905

