



# GREENE ST

## KITCHEN

### SOUP & VEGGIES


-  **ORGANIC CARROT SOUP** ginger syrup + coconut milk + toasted pecans + sesame seeds 12
- CHINESE CHICKEN SALAD** carrot + cabbage + scallions + soy, ginger & peanut dressing + crispy wontons 16
- KALE CAESAR SALAD** romaine + creamy caesar dressing + croutons + parmesan 17
-  **HEARTS OF PALM SALAD** shaved hawaiian hearts of palm + jalapeno vinaigrette 16

### SHARED PLATES

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| <ul style="list-style-type: none"> <li><b>BLISTERED SHISHITO PEPPER</b> 12<br/>barbeque crunch + lime mayo</li> <li><b>CRISPY CALAMARI</b> 16<br/>calabrian chili aioli + pine nut + lemon + caper</li> <li><b>HAMACHI SASHIMI*</b> 21<br/>yuzu ponzu + chili garlic + micro shiso</li> <li><b>JIDORI CHICKEN KABOBS</b> 18<br/>shawarma spiced + tzatziki sauce + fresh baked pita</li> <li><b>SPICY CRISPY SHRIMP</b> 19<br/>japanese style aioli</li> <li><b>WAGYU BEEF TATAKI*</b> 21<br/>chili oil + ponzu + crispy garlic</li> <li><b>MINI MAINE LOBSTER ROLLS*</b> 20<br/>butter poached lobster on warm griddled brioche buns... yum!!</li> <li><b>PERUVIAN STYLE CEVICHE*</b> 21<br/>red onion + citrus + lettuce cups + jalapeno</li> </ul> | <ul style="list-style-type: none"> <li><b>PHILLY CHEESE STEAK EGGROLLS</b> 17<br/>sliced rib-eye + griddled onions + cheese sauce</li> <li><b>TUNA PIZZA*</b> 22<br/>black garlic soy aioli + pickled pearl onions + white truffle<br/>add 5g caviar +16</li> <li><b>GRILLED OCTOPUS</b> 21<br/>romesco + confit potatoes + olive tapenade</li> <li><b>DUCK PANCAKES</b> 32<br/>cucumber &amp; scallion julienne + hoisin sauce</li> </ul> |
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- LEGS AND EGGS** 44  
butter poached king crab legs + kaluga caviar + melted leeks + roasted garlic butter
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| <ul style="list-style-type: none"> <li><b>THAI BEEF LETTUCE CUPS</b> 16<br/>tamarind grilled steak + thai pico + herbs</li> <li><b>ALASKAN KING CRAB TEMPURA</b> 28<br/>sweet ponzu + chilies + micro cilantro</li> <li><b>SIGNATURE BUFFALO WINGS</b> 18<br/>blue cheese sauce + fresh cut veggies</li> </ul> |
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### TABLESIDE HOT ROCK

Sliced Wagyu\* with Shoyu Sauce 25

 Sliced King Oyster Mushrooms with Smoked Miso Sauce 18

### PLANT BASED

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| <ul style="list-style-type: none"> <li><b>ORGANIC AVOCADO BRUSCHETTA</b> 15<br/>focaccia + heirloom tomato + micro lemon basil</li> <li><b>HEARTS OF PALMS CAKES</b> 18<br/>vegetable slaw + coconut curry sauce</li> </ul> | <ul style="list-style-type: none"> <li><b>VEGGIE SUMMER ROLLS</b> 14<br/>jalapeno lime ponzu + chipotle peanut sauce</li> <li><b>NO WAY!! VEGAN SLIDERS</b> 16<br/>vegan 1000 island on sesame seed buns...</li> </ul> |
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## RAW BAR

<b>MARKET COASTAL OYSTERS*</b>	basil cucumber mignonette + cocktail sauce + lemon	6/21	12/40
<b>POACHED SHRIMP COCKTAIL*</b>	lemon + cocktail sauce		23

## HANDIES

<b>YELLOWTAIL*</b>	jalapeno + yuzu + bubu arare	10
<b>SPICY CRISPY SHRIMP</b>	green onions + spicy aioli + soy paper	10
<b>SPICY TUNA*</b>	spicy chili sauce + cucumber + kaiware	10
<b>SPICY SALMON*</b>	cucumber + avocado	10
<b>BAKED CRAB</b>	crispy onions + spicy aioli	12

## SUSHI YACHT\*

275

sashimi: 2 orders of tuna, salmon and hamachi  
sushi: 3 orders of tuna, salmon and hamachi  
specialty rolls: 2 california, 1 spicy tuna and 1 venus de milo  
hand rolls: spicy tuna, spicy salmon, baked crab and yuzu hamachi

*Please allow 30-45 minutes - Pre-order strongly suggested*

## ENTREES



<b>SCOTTISH SALMON*</b>	31	<b>PAPPARDELLE BOLOGNESE</b>	27
kale + cippolini onion + confit potatoes + grainy mustard jus		veal + beef + sausage + tomato + basil + parmesan	
<b>GRILLED 10oz FILET*</b>	50	<b>HALF ROASTED CHICKEN</b>	29
roasted tomatoes + chimichurri add a crab leg or lobster tail +18		roasted garlic jus + asparagus + pea tendrils	
<b>SPAGHETTI LOBSTER-HOMARD</b>	44	<b>WHOLE STEAMED STRIPED BASS</b>	48
1/2 lobster + applewood smoked bacon + cream + fresh cut chives		melted leeks + broccolini + cilantro + "sucio" sauce	
<b>ULTIMATE BURGER*</b>	22	<b>24oz TAJIMA RIB-EYE*</b>	82
white cheddar cheese + lettuce + tomato + burger sauce		harissa butter + jalapeno + garlic add a crab leg or lobster tail +18	

## BIG ASS!! STUFFED LOBSTER

lump crab ritz cracker stuffing + drawn butter + lots of lemons

78

## SIDES

<b>MASHED POTATOES</b>	traditional 7 / cheesy 8 / lobster 12	
<b>PATATAS BRAVAS</b>	harissa aioli + chive	8
 <b>COCONUT CREAM SPINACH</b>	ginger + almond + lime	9
 <b>STEAMED VEGGIES</b>	agave + champagne vinaigrette + seasonal vegetables	8
<b>"CREAMED CORN"</b>	jalapeno + tajin spiced	8

 VEGAN

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.