



**At tien there is only one rule: Enjoy our Chef's creations.**

**We pledge to provide the freshest ingredients from all over Asia prepared to the highest standard by our diverse team of Asian Chefs.**

**We encourage sharing plates with your family and friends following the tradition of Asian Cultures.**

**Our staff is dedicated to making sure that you have a wonderful dining experience, and we appreciate you choosing to dine with us at tien.**

**Enjoy!**

# Tien

## Small Plates: Street Food

### Crab Rangoon ~ 7.00

Crispy Fried Wonton Filled with Crab and Cream Cheese,  
Sweet Thai Chili Dipping Sauce

### Edamame ~ 6.00

Steamed Soy Bean Pods, Coarse Sea Salt, Togarashi Spice,  
Garlic Chili Sauce

### Singapore Dumplings ~ 8.00

Steamed Curried Chicken Dumplings, Ginger Infused Ponzu

### Lobster Dumplings ~ 12.00

Crispy Dumplings Stuffed with Shrimp, Lobster, Scallions,  
Spicy Wasabi Mayo and Sweet Soy

### Spicy Crab Claws ~ 12.00

Southern Style Batter Fried Blue Crab Claws Served with  
Cocktail or Sweet Thai Chili Sauce

### Lump Crab Cake ~ 14.00

Wasabi Crusted Lump Crab Cakes, Pickled Daikon and Carrot,  
Wasabi Yuzu Mayo

### Duck Lettuce Wraps ~ 8.00

BBO Duckling, Onion, Water Chestnuts, Celery in Leaf  
Lettuce Wraps with Hoisin Sauce

### Fried Calamari ~ 9.00

Crispy Asian Style Breading, Sweet Thai Chili and Yuzu  
Dipping Sauces

### Tuna Tower ~ 12.00

Diced Ahi Tuna, Wasabi Tobiko, Avocado, Cucumber  
Strands, Yuzu Dressing

### Crispy Spring Rolls ~ 8.00

Crisp, Fresh Vegetables, Bean Thread noodles, Wonton,  
Homemade Nuoc Mam Sauce

### Korean Taco ~ 8.00

Korean BBO Beef, Kimchee, Pickled Cucumbers,  
Cilantro, Tortilla

### Royal Red Shrimp ~ MP

Lightly Steamed with Green Onion Sausage in Asian  
Garlic Broth

### Ahi Poke Tuna Crisps ~ 12.00

Fresh Tuna, Cabbage, Ponzu, Spicy Thai Chili, Served on Warm, Crispy Won Ton Skins

## OYSTERS

### Oysters Bienville

Traditional Crab, Shrimp and Mushroom Stuffing with Green  
Onion and Seasoned Bread Crumbs  
Half Dozen MP    Dozen MP

### Char-Broiled Oysters

Choice of Cajun Style Garlic Butter, Lemon Butter or  
Parmesan Cheese  
Half Dozen MP    Dozen MP

### Oysters Rockefeller

Creamy Spinach Stuffing with Garlic and a Hint of  
Pernod  
Half Dozen MP    Dozen MP

### Raw Oysters on the Half Shell

Lemon, Cocktail Sauce, Fresh Horseradish, or Asian with  
Ponzu, Green Onion, Red Tobiko  
Half Dozen MP    Dozen MP

Ask your server about our combinations and Market Price

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## SOUPS

**Szechuan Hot and Sour Soup** ~ 6.00  
Tofu, Bamboo Strips, Straw Mushrooms, Egg Drop

**Wonton Soup** ~ 6.00  
Hong Kong Style Pork Wonton, Chicken Broth, Char Siu  
Pork, Scallions

**Miso Soup** ~ 5.00  
Shinshu White Miso Paste, Shitake Mushrooms,  
Wakame, Tofu

**\*Traditional Pho Noodle Soup** ~ 10.00  
Rare Beef, Rice Noodle, Bean Sprouts, Basil, Cilantro  
and Lime

## SALADS

**Thai Beef Salad** ~ 9.00  
Grilled Rare Beef, Mesclun Greens, Mint, Cilantro,  
Cucumber, Tomato, Onion, Fresh Lime Dressing

**Mixed Green Salad** ~ 6.00  
Baby Lettuces, Cucumber, Baby Tomatoes, Ginger Dressing

**Seaweed Salad** ~ 7.00  
Japanese Wakame Seaweed, Sesame Seed

**Asian Chopped Salad** ~ 11.00  
Fresh Torn Lettuce, Red Onion, Tomato, Cucumber,  
Avocado, Fried Won Ton Strips, Diced Chicken,  
Japanese Dressing

## HOUSE SPECIALTY SUSHI

**LOBSTER ROLL\* (6 PCS)** ~ 15  
Maine Lobster Meat, Mango, Jalapeño, Cilantro and Flying Fish Roe  
in a Nori Wrapper

**TRIPLE SEVEN ROLL\* (8 PCS)** ~ 12  
Tempura Shrimp and Cucumber in a Nori Wrapper, topped  
with Tuna, Avocado and Sweet Chili Sauce

**CRUNCHY CRAB DELIGHT (8 PCS)** ~ 14  
King Crab, Crab Stick and Tempura Crunchy Flakes, rolled in a Soy  
Wrapper topped with Crab Flavored Cream Cheese and Blue Crab  
Claws

**THAI TRIPLE TUNA ROLL\* (8 PCS)** ~ 14  
Slices of Yellowfin Tuna and White Tuna over Spicy Tuna and  
Cucumber Roll in a Soy wrapper topped with  
Fried Onion and Thai Tamarind Sauce

**SUPER CRUNCHY ROLL (8 PCS)** ~ 16  
Tempura Shrimp, Cucumber and Cream Cheese in a Soy Wrapper Topped with Shrimp, Crab Sticks, Avocado and Tempura Crunchy Flakes,  
served with Spicy Mayo, Sriracha and Unagi Sauce

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## Sushi and Sashimi\*

	Sushi - 2 pc	Sashimi - 3 pc
Tuna, Yellowfin	7	9
Tuna, Albacore	7	9
Egg	7	9
Crab, Snow	8	10
Squid	6	8
Mackerel	6	8
Eel, Freshwater	6	8
Yellowtail	8	10
Salmon	6	8
Tuna, White	8	10
Octopus	6	8
Shrimp	6	8
Surf Clam	6	8
Scallop	6	8

## Rolls - Rice Side Out

### SPICY TUNA ROLL\* (8 PCS) ~ 9

Tartar of Tuna, Avocado, Chili Oil, Chili Paste and Sriracha Chili Sauce

### PHILLY ROLL (8 PCS) ~ 10

Smoked Salmon, Cream Cheese and Avocado

### RAINBOW ROLL\* (8 PCS) ~ 12

Crab Stick, Avocado & Cucumber Roll wrapped with Tuna, White Tuna, Salmon and Tiger Shrimp

### FRESH CRAB CALIFORNIA ROLL (8 PCS) ~ 12

Snow Crab, Avocado and Cucumber Roll with Masago Aioli

### TEMPURA SHRIMP ROLL (6 PCS) ~ 10

Crispy Shrimp Tempura, Cream Cheese and Pickled Vegetable

### DRAGON ROLL (4 PCS) ~ 14

Tempura Shrimp, Avocado Roll wrapped in Grilled Freshwater Eel, Unagi Sauce

### SPIDER ROLL (6 PCS) ~ 10

Tempura Soft Shell Crab, Avocado, Cucumber and Baby Lettuces with Masago Aioli and Unagi Sauce

## From Our Live Tanks

### Whole Fish Prepared Family Style

Chef's Market Selection, Prepared Steamed or Fried

Ask Your Server About Today's Sauces

MP

### Whole Dungeness Crab or Live Maine Lobster

Ask Your Server about Today's sizes and Preparations

MP

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## CHINA

**Beijing Barbecued Duckling** ~ 20.00 Half/  
35.00 Whole

Served with Traditional Cucumber, Scallions, Hoisin Sauce  
with Pancakes

**Salt & Pepper Tofu** ~ 14.00

Crispy Fried Tofu, Assorted Peppers and Vegetables, Salt and  
Pepper Mixture

**Shanghai Chicken** ~ 16.00

Wok Fried Chicken, Sliced Garlic, Red Chilies, Scallions

**XO Shrimp** ~ 24.00

Stir-Fried Shrimp, Green Beans, Onion in Chef's Special  
XO Sauce

## KOREA

**Bulgogi** ~ 21.00

Marinated Korean Style Sliced Beef, Served with Kimchee

**Galbi** ~ 23.00

Marinated Cross Cut Korean Style Beef Short Ribs, Served  
with Kimchee

**Bibimbap** ~ 15.00

Korean Style Rice Bowl with Vegetables, Sliced Beef, Korean  
Chili Paste and Egg

**Chilled Gochujang Spicy Noodles** ~ 12.00

Cold Wheat Noodles, Spicy Gochujang, Cucumber, Asian  
Pear, and Hard Cooked Egg

## VIETNAM

**Shrimp & Vegetable Stir Fry** ~ 16.00

Shrimp, Vegetables, Mushrooms, Snow Peas, Garlic Brown  
Sauce

**Vietnamese Sweet & Sour Hotpot** ~ 16.00

Shrimp, Salmon, Pineapple, Vegetables, Tamarind Infused  
Broth

**Saigon Chicken** ~ 15.00

Chicken Marinated in Vietnamese Curry, Lemongrass, Served  
over Cabbage

**Bo Kho** ~ 17.00

Vietnamese Style Beef Stew Served with Hot Baguette

**Banh Mi** ~ 9.00

Vietnamese Style Po-Boy, Baguette, Char Siu Pork, Cucumber, Jalapeno, Cilantro, Pickled Daikon and Carrot, Asian Mayo, Duck Pate.

## JAPAN

**Tonkatsu** ~ 17.00

Breaded Pork Cutlet Deep Fried and served with Steamed  
Rice, Cabbage and Tonkatsu Sauce

**Teriyaki Combination** ~ 26.00

Steak, Chicken, Shrimp and Vegetables in the Traditional  
Fashion

**Tempura** ~ 22.00

Gulf Shrimp, Snow Peas, Onions, Broccoli, Carrot, Bell  
Pepper and Zucchini Deep Fried in a Light Batter, Served with  
Teriyaki Sauce

**Wasabi Crusted Filet** ~ 28.00

Add Shrimp ~ 6.00

Add Lobster Tail ~ MP

USDA Choice Filet Medallion Grilled and Wasabi Crusted  
with Tempura Style Vegetables

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## NOODLES

### Pad Thai ~ 13.00

Thai Style Rice Noodle, Egg, Bean Sprouts, Shrimp, Tofu, Peanuts

### Lo Mein ~ 11.00

Chinese Style Egg Noodle, Stir Fried in a Light Brown Sauce with Choice of Beef, Chicken or Shrimp

### Singapore Noodle ~ 12.00

Curried Rice Noodles, Egg, Char Siu Pork, Shrimp, Jalapenos, Crisp Vegetables

### Chow Ho Fun ~ 14.00

Thin Cantonese Style Noodles Tossed With Marinated Beef and Mung Bean Sprouts, in a Savory Brown Sauce

## RICE

### Lobster Fried Rice ~ 18.00

Jasmine Rice, Lobster, Egg, Scallion, Onion, Carrot

### Roast Duck Fried Rice ~ 13.00

Jasmine Rice, Roasted Duck, Egg, Scallion, Onion, Carrot

### Pork Fried Rice ~ 10.00

Jasmine Rice, Char Siu Pork, Egg, Scallion, Onion, Carrot

### Singapore Fried Rice ~ 12.00

Curried Jasmine Rice, Shrimp, Char Siu Pork, Egg, Scallion, Jalapeno, Vegetables

### Combination Fried Rice ~ 12.00

Jasmine Rice, Char Siu Pork, Chicken, Egg, Scallion, and Vegetables

## Chef's Specialties

Beef and Broccoli .....	13.00
General Tso Chicken .....	12.00
Mongolian Beef .....	15.00
Miso Butter Scallops .....	21.00
Ginger Lobster .....	MP
Blackened Salmon .....	18.00

**\*\* Ask Your Server About Preparation**

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# Local Seafood Favorites

Our Seafood is Sourced Locally as Available in an Effort to Support Our Local Fishermen and Their Families and Provide Our Guests with the Freshest Product Possible, Enjoy!

<p><b>Stuffed Whole Flounder ~ 26.00</b> Our Local Flounder Stuffed with Lump Crabmeat Dressing and Broiled to Perfection, Served With Fresh Vegetables</p>	<p><b>Fried Flounder ~ 16.00</b> Local Flounder Fillets Hand Breaded and Deep Fried, Served with Cole Slaw or Side Salad and French Fried Potatoes</p>
<p><b>Fried Gulf Shrimp ~ 18.00</b> Local Gulf Shrimp Hand Breaded and Deep Fried, Served with Cole Slaw or Side Salad and French Fried Potatoes</p>	<p><b>Broiled Gulf Shrimp ~ 18.00</b> Local Gulf Shrimp Broiled to Perfection, Served with Cole Slaw or Side Salad and French Fried Potatoes</p>
<p><b>Crab Stuffed Shrimp ~ 22.00</b> Our Local Jumbo Gulf Shrimp are Stuffed with Lump Crabmeat Dressing, Broiled and Served With Cole Slaw or Side Salad and French Fried Potatoes</p>	<p><b>Fried Gulf Oysters ~ 25.00</b> A Bakers Dozen Select Gulf Oysters are Hand Breaded, Deep Fried and Served with Cole Slaw or Side Salad and French Fried Potatoes</p>
<p><b>Fried Seafood Platter ~ 29.00 **</b> A Fried Seafood Medley Consisting of Hand Breaded and Deep Fried, Gulf Fresh Flounder, Shrimp, Oysters and Lump Crab Cake served with Cole Slaw or Side Salad and French Fried Potatoes</p> <p><b>** Available Hand Breaded or Tempura Style</b></p>	

(All of our Local Seafood and Platters are Accompanied by Your Choice of Lime Cocktail Sauce, Tangy Seafood Sauce, Or Dilled Tartar Sauce for Dipping)

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