

# STATION 16

# LUNCH

## STARTERS

### SHRIMP CEVICHE 10

Shrimp, tomatoes, onions, cilantro, jalapenos and lime juice.

### CALAMARI 10

Rings and tentacles lightly battered. Served with lemon aioli and cocktail sauce.

### BAKED FELLA OYSTERS 12

Oysters on the half shell baked with mozzarella, cajun seasoning and garlic butter.

### CRISPY POTSTICKERS 7

Chicken and vegetable potstickers serve with soy sauce.

### CHEESY TOTS 9

Cheddar and mozzarella cheese, bacon, spicy aioli and sour cream.

|                     |                               |   |
|---------------------|-------------------------------|---|
| <b>SPRING ROLLS</b> | <b>SHRIMP &amp; PORK 7</b>    | Rice paper wrapped with cucumbers, fresh greens and noodles. Served with creamy peanut sauce or citrus fish sauce. Fried Tofu is served with vegan soy sauce. |
|                     | <b>SALMON &amp; AVOCADO 9</b> |   |
|                     | <b>BBQ PORK 7</b>             |   |
|                     | <b>FRIED TOFU 7</b>           |   |
|                     | <b>SHRIMP &amp; AVOCADO 8</b> |   |

## ENTRÉE SALADS

### CHICKEN CAESAR SALAD 10

Our classic Caesar Salad topped with grilled chicken and croutons.

### CHICKEN BACON RANCH SALAD 11

Fresh mixed greens, tomatoes, cucumbers, onions, cheddar cheese, bacon bits and croutons topped with flame-broiled marinated chicken breast.

### SALMON SALAD 12

Crisp romaine lettuce, mixed greens, feta cheese, tomatoes, shallots, almonds and citrus vinaigrette.

## FAVORITES

### MAC N CHEESE 10

Cellentani noodles in a cajun 3 cheese sauce. (Add Lobster 8)

### CLAM STEAMERS & FRIES 11

Manila clams in cajun garlic butter broth. Served with crispy fries.

### MUSSELS & FRIES 12

PEI Mussels in cajun garlic butter broth. Served with crispy fries.

### CLAM CHOWDER 11

Manila clams, bacon, potatoes, carrots & celery.

### VEGAN NOODLES DELIGHT 10

Rice noodles, tofu, bean sprouts, green beans and almonds.

## ASIAN INSPIRED DISHES

### VERMICELLI NOODLE SALADS

Fresh herbs, cucumbers, bean sprouts, topped with peanuts. Served with citrus fish sauce.

Grilled Pork 10  
Grilled Chicken 10  
Grilled Shrimp 13

Grilled Shrimp & Pork 12  
Fried Tofu 8  
Add Shrimp 2.99

### OVER RICE Sub Brown Rice 1.49

Grilled BBQ Pork 9  
Grilled Chicken 9  
Grilled Shrimp 13

Korean Beef Ribs 10  
Fried Tofu 9

### BEEF PHO 10

This is authentic as it can get! Our broth is cooked for 12 hours. Beef flank, sliced sirloin and meat balls served with rice noodles. Garnished with bean sprouts, fresh basil and lemon.

## REFRESHMENTS

THAI TEA 4  
ICED MOCHA 4  
HOT GREEN TEA 3

PEPSI, DIET PEPSI, DR. PEPPER, GINGER ALE  
SIERRA MIST, ICED TEA AND LEMONADE 3

WHITE MANGO SANGRIA 7  
RED BERRIES SANGRIA 7

## SANDWICHES

*All sandwiches are served with fries or greens.*

### THE BURGER 12

This juicy burger is seasoned and topped with Cheddar cheese, caramelized onion bacon jam, applewood smoked bacon, onions, fried egg, tomatoes and pickles.

### VEGETARIAN BURGER 10

Seasoned tofu patty with all the right fixings to a burger.

### CHICKEN SANDWICH 11

For the biggest appetites! Battered and fried chicken breast, lettuce, cabbage and pickles.

### GRILLED CHEESE & TOMATO SOUP 11

Cheddar cheese sandwich and spicy creamy tomato sauce.

### LOBSTER ROLL 18

Chilled lobster, lemon, and mayonnaise in a toasted butter roll.

### BBQ PORK BANH MI 9

A traditional Vietnamese sandwich with pickled vegetables, pate, jalapenos and cilantro.

### KOREAN BEEF BANH MI 9

Korean inspired banh mi made with house made kimchi and galbi beef.

### CHICKEN AVOCADO BLT 11

Ultimate BLT sandwich.

### BLT SANDWICH 9

Bacon, lettuce and tomato.