



AT 21 COMMERCE OUR MENU FEATURES ASIAN FUSION CUISINE: AN INNOVATIVE BLENDING OF INGREDIENTS AND COOKING TECHNIQUES FROM LOCAL NORTHWEST AND ASIAN TRADITIONS.

OUR CHEFS USE ONLY THE FRESHEST SEAFOOD, THE FINEST CUTS OF CERTIFIED ANGUS BEEF & POULTRY, AND THE MOST AROMATIC SEASONINGS FROM HERE AND ABROAD.

AS A RESULT, EACH ITEM ON OUR MENU BECOMES A MARRIAGE OF TASTES WHEN EXPERIENCED SEPARATELY, A SYMPHONY WHEN ENJOYED IN COMBINATION. ENJOY!

soups & salads

	CUP	BOWL
DUNGENESS CRAB BISQUE	5	8
RICH AND CREAMY TOMATO BISQUE FILLED WITH PACIFIC NORTHWEST DUNGENESS CRAB. SERVED WITH RUSTIC FRENCH BREAD.		
ASIAN GREEN SALAD	9	
TOSSED WITH GORGONZOLA CHEESE & CANDIED WALNUTS IN A CARIBBEAN MANGO DRESSING TOPPED WITH ASIAN GRILLED PEAR SLICES, CRISPY FRIED SHALLOTS & LOTUS ROOT. <i>SIDE SALAD \$5.</i>		
SESAME CAESAR	10	
HEARTS OF ROMAINE MIXED WITH OUR HOUSE MADE SESAME CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS. <i>SIDE SALAD \$6</i>		
<i>WITH GRILLED CHICKEN</i>	<i>2</i>	
<i>WITH LEMON GARLIC PRAWNS</i>	<i>3</i>	

appetizers

THAI DUNGENESS CRAB CAKE	9
A SINGLE SERVING OF OUR HOUSE MADE CRAB CAKES. SERVED WITH SPICY NAPPA CABBAGE SLAW AND LEMON-BASIL AIOLI.	
ROCK SHRIMP SPRING ROLLS	11
WITH BASIL, BARBEQUE PORK, BEAN SPROUTS, ROASTED RED PEPPERS AND MAIFUN NOODLES. SERVED WITH A SWEET & SOUR SAUCE.	
THAI CHICKEN QUESADILLA	11
WITH DICED CHICKEN, MOZZARELLA CHEESE, BLACK BEAN SAUCE, DICED RED PEPPERS, DILANTRO & PAPAYAS. ACCOMPANIED BY AN ORANGE PLUM SAUCE.	
CHINESE ROASTED PORK	10
THINLY SLICED MARINATED PORK LOIN SERVED SLIGHTLY CHILLED WITH MANGO-PAPAYA SALSA, WASABI CREAM, HOT MUSTARD & SESAME SEEDS.	
GALAMARI	10
LIGHTLY COATED IN SEASONED FLOUR AND OIL ROASTED UNTIL GOLDEN. SERVED WITH LEMON-DILANTRO AND ORANGE-GINGER AIOLI.	

entrees

GRILLED CHICKEN SATAY	14
SKEWERED CHICKEN IN A DILANTRO MARINADE GRILLED OVER A SWEET RICE CAKE & SPICY NAPPA CABBAGE SLAW. SERVED WITH A THAI PEANUT DIPPING SAUCE.	
TEMPURA SESAME SHRIMP	16
LARGE SHRIMP LIGHTLY BATTERED AND OIL ROASTED. SERVED WITH SPICY CABBAGE SLAW, FRIED RICE AND SWEET & SOUR SAUCE.	
TIGER CRIS	16
BEEF MEDALLIONS RUBBED WITH CHILI PASTE AND GINGER, GRILLED AND SERVED WITH SPICY CABBAGE SLAW, FRIED RICE AND GINGER PONZU.	
ASIAN BEEF SATAY	16
TENDER MEDALLIONS OF BEEF MARINATED IN A FLAVORFUL MIXTURE OF HOISIN SAUCE, GINGER, GARLIC & GREEN ONIONS, SKEWERED AND GRILLED OVER SAUTÉED VEGETABLES AND STICKY RICE.	
SESAME CRUSTED AHI TUNA	17
SEARED RARE AND ACCOMPANIED BY SHANGHAI CUCUMBERS & RADISH SLAW. SERVED WITH WASABI CREAM AND GINGER-CITRUS PONZU.	
HOISIN BARBEQUE SALMON	17
GRILLED ATLANTIC SALMON GLAZED WITH OUR HOUSE MADE HOISIN BARBEQUE SAUCE SERVED WITH STICKY RICE, SAUTÉED SOY SHERRY MUSHROOMS AND TEMPURA ASPARAGUS.	
THAI DUNGENESS CRAB CAKES	19
WITH GRILLED ASPARAGUS AND LEMON-BASIL AIOLI. SERVED WITH SPICY NAPPA CABBAGE SLAW.	
GRILLED PORTABELLO STACK	14
MARINATED PORTABELLO MUSHROOM GRILLED AND STACKED WITH A MEDLEY OF GRILLED VEGETABLES ON RUSTIC FRENCH BREAD. SERVED WITH ROASTED RED PEPPER AND BASIL PUREE.	
COCONUT PRAWNS	17
HOUSE MADE, THEN OIL ROASTED UNTIL GOLDEN BROWN AND SERVED OVER A BED OF FRIED RICE WITH SWEET & SOUR SAUCE.	
WOK SEARED SCALLOPS	17
JUMBO SCALLOPS SEARED IN PEANUT OIL UNTIL GOLDEN BROWN. SERVED ON SHIITAKE MUSHROOMS OVER ASIAN VEGETABLE STIR-FRY.	
GRILLED CURRY PRAWNS	15
MARINATED IN A GARLIC & LEMON INFUSED OLIVE OIL, CURRY PASTE, DILANTRO AND GUMIN OVER FRIED RICE AND ASPARAGUS.	
"21" COMBINATION	18
AN ASSORTMENT OF 21'S SIGNATURE ENTREES. ASK YOUR SERVER FOR DETAILS ON THIS WEEK'S COMBINATION.	
KALBI RIBS	16
TENDER BEEF SHORT RIBS MARINATED IN OUR SPECIAL KALBI SAUCE SERVED WITH STICKY WHITE RICE, GINGER SNOW PEAS AND MUSHROOMS.	