

Kitchen

SOUPS

* Seafood Tom Yam Soup	8
* Seafood Soup Korean Style	10
Lime Leaf Coconut Milk Soup	
Shrimp 9	Chicken 7
	Veggies 5
Miso Soup	6

SALADS

Asian Mixed Vegetable Salad	9
Green leaf lettuce, cabbage, carrots, bean sprouts, pine nuts, Asian Dressing.	
Chicken 13	Shrimp 15
House Salad	6
Iceberg lettuce, red cabbage, carrots, house sesame ginger dressing	

Lunch Menu

Available Monday through Friday 11:30am – 3:00pm

LUNCH SPECIALS

(Served with Onion Soup & Steamed Rice, Fried Rice \$3 extra)	
Grilled Chicken	12
Homemade Sweet Soy Sauce	
* Fried Breaded Boneless Chicken	12
Spicy Mayo Suce	
Grilled Salmon	15
Spring Mixed Green, Teriyaki Sauce	
* Shanghai Style	
Bell Peppers, Onions, Shanghai Sauce	
Chicken 12	Shrimp 16
Basil	
Mild or spicy over a bed of Steamed Rice, Sweet Basil Thai Sauce	
Chicken 12	Shrimp 16
Calamari 14	
* Panang Curry	
Sautéed in our Sweet and Spicy Curry Sauce	
Chicken 12	Shrimp 16
* Kung Pao Chicken	12
Szechuan Peppercorn, Roasted peanuts	
Mixed Vegetable Plate	10
Chicken 12	Shrimp 16
String Beans w/ Onions and Carrots	10
Chicken 12	Shrimp 16

SET LUNCH BOXES

(Served w/ Onion Soup & Steamed Rice, Fried Rice \$3 Extra)

Lunch Box A 15	Lunch Box B 18	Lunch Box C 25
Grilled Salmon, Fried Chicken, California Roll, and Grilled Chicken Salad	Shrimp Salad, Vegetarian Spring Roll, Crabmeat Rangoon, Grilled Chicken, Sea Bass	Crab cake, sea bass, teriyaki chicken over spring mixed greens, Chefs choice sushi

SUSHI LUNCH SPECIAL

(Served w/ Miso Soup and House Salad)

Roll of the day and five pieces of Sushi	15
Ask for today's selections	
Roll Combo	12
Three pieces of each roll: California roll, Spicy Tuna roll, Salmon and Avocado Roll, and Eel Cucumber roll	

Please check dinning room menu for updates.

SMALL PLATE

Crispy Spring Roll	
Vegetables 9	Chicken 10
	Duck 10
Grace's Signature Crab cake Jr.	20
Fresh jumbo lump crabmeat	
Asian Style BBQ Short Ribs	13
Asian pear BBQ sauce, kimchi, bean paste	
Grace's Spare Ribs	12
Salt & pepper seasoning	
* Shanghai Spare Ribs	12
Spicy and Sweet Shanghai Sauce	
Truffle Fries	9
Japanese Vinegar, Ketchup, Truffle Butter	
* Pan-fried Calamari	12
Bell and Jalapeno Peppers, Peppercorn, Citrus Chilli Sauce	
Mussels with Garlic & Wine Sauce	12
Fresh mussels, Sweet Basil Leaves, Coconut Butter	
Fish Nuggets	12
Deep-fried seasoned Fresh Catfish, Bombay Sapphire Cocktail Sauce, Asian Sesame Slaw	
Crispy Chicken & Shrimp Spring Rolls	12
Citrus Chili Dressing	
Fried Shrimp Cocktail	12
Bombay Sapphire Cocktail Sauce	
Tempura	
Mango Salsa, Tempura Sauce	
Vegetables 9	Chicken 10
Shrimp 12	Soft-Shell Crab 14
* Crabmeat Rangoon	10
Crabmeat and Cream Cheese Filling, topped with melted Cheese and Caviar	
Lobster Wontons	18
Steamed Wontons with Jumbo Lobster Tail Filling, Shitake Mushroom Broth	
Gyoza (Japanese Dumplings)	10
Deep-fried, Seasoned Chicken and Pork filling	
Maple Farm Duck Wings	12
Chilli Brandy Hoisin Sauce	
Grace's Chicken Wings	12
Marinated in a Teriyaki Ginger Sauce	
* Shanghai Style Chicken Wings	12
Spicy and Sweet Shanghai Sauce	
* Yin Yang (Both Grace's & Shanghai Chicken Wings)	14
* Fragrant Salt & Pepper Chicken Wings	16
Scallion, Hot Peppercorn, Sake, Butter, Asian Sesame Slaw	
Asian Grilled Lamb Chop	16
Garlic, Herb Butter	
Shrimp Avocado Firecracker Wrap	12
Citrus Chili Dressing	
Nick's Sausage	10
Sautéed Onions, Chili Pepper Sauce	
Beef Negimaki	12
Thinly sliced Beef wrapped around Enoki Mushrooms and Scalions, Teriyaki Sauce	
* Chicken Satay	12
Peanut Sauce	

* Hot and Spicy

BIG PLATE

(Served with Steamed Rice, Fried Rice \$3 extra)
(Brown Rice Available)

Grace's Signature Crab Cake	29
Jumbo lump crabmeat, Asian sesame slaw	
* Asian Seafood Plate	29
Scallop, Jumbo Shrimp, Mixed Vegetables, Chef's light Brown Sauce, Paired with pan-fried Grouper	
Thai Special	
Thai style fresh herb brown sauce, spicy or mild,	
Seafood 29	Shrimp 26
Steak 25	Chicken 20
Hawaiian	
Fresh Pineapple Chunks, Bell Peppers, Onions, Asian Sweet and Sour Sauce	
Chicken 20	Shrimp 26
Combo 30	
Stir-fry Cold Water Lobster Tail	33
Lobster, Cognac, Butter, X.O. Sauce	
Pan Fried Chilean Sea Bass	28
Mixed Vegetables, Miso Mustard	
* Crispy Fragrant Salt & Pepper Whole Fish	31
Fresh deep-fried 2 pound Whole Fish, Chilli Pepper, Broccoli, Herb Butter	
Chef's Salmon	22
Salmon Filet wrapped around Enoki Mushrooms and Green Onions, Teriyaki sauce, Asparagus	
Grilled Salmon w/ Wild Mushrooms & Truffle Oil	22
Garnished with Caviar	
* Grouper in Grace's Sweet & Spicy Curry Sauce	24
Deep-Fried Grouper Filet, Vegetables	
Grilled Lamb Rack Prepared Asian Style	31
Garlic, Herb Butter, Mixed Vegetables, Red Wine Sauce	
Fusion Peking Duck	26
Pan-seared Bacon wrapped Duck Breast with Apple Sauce, in a bed of Chinese Plum Sauce	
Grilled Chicken Teriyaki	18
Grilled Vegetables, Homemake Teriyaki Sauce	
* General Tso Chicken	22
Sweet Peas, Broccoli	
Shrimp 28	Combo 32
* Kung Pao Chicken	18
Szechuan Peppercorn, Roasted Peanuts	
Shrimp 26	Combo 30
Mixed Vegetable Plate	
Vegetables 16	Chicken 20
Shrimp 26	
* Panang Curry	
Coconut Milk, Vegetables, Sweet Basil Leaves	
Vegetables 16	Chicken 20
Shrimp 26	
Pad Thai	
Rice noodles, vegetables, eggs, fish sauce, crushed PEANUTS	
Vegetables 12	Chicken 14
Shrimp 16	Combo 20
Fried Rice (brown rice \$2 extra)	
Carrots, peas, onions, corns, eggs (S) 8 (L) 13	
Vegetables (S) 10 (L) 15	
Chicken (S) 12 (L) 17	
Shrimp (S) 14 (L) 19	
Combo (S) 17 (L) 22	

Teppanyaki Lunch Menu

Available at the Teppanyaki Tables

(Served w/ Salad, Vegetable, Steamed Rice or Fried Rice)

Monday through Friday 11:30am – 3:00pm

Hibachi Chicken	13
Hibachi Steak	15
Hibachi Shrimp	17
Hibachi Scallop	19
Lunch Delight	19
Chicken and shrimp	
Happy Combo	19
Shrimp side, steak and chicken	
Lunch Trio	21
Steak, chicken, and shrimp	

Dinner Menu

(Served w/ Onion Soup, House Salad, Vegetables, Homemade Dipping Sauces, Steamed Rice.

- Fried Rice \$2 extra, Soba Noodles \$3 extra &

Your Choice of Shrimp, sautéed mushroom or Chicken Liver Side.)

Chef's Choice	27
hibachi steak and moist chicken breast	
Grace's Delight	31
plump chicken breast and jumbo shrimp	
Splash 'N Meadow	31
tender steak and jumbo shrimp	
Seafood Lover	34
jumbo shrimp and ocean scallops	
Land 'N Sea	34
filet mignon and ocean scallops	
Lover's Glee	34
filet mignon and jumbo shrimp	
Deluxe Treat	49
filet mignon and cold water lobster tail	
Special	40
steak and cold water lobster tail	
Grace's Marina	40
jumbo shrimp, calamari and ocean scallops	
Seafood Combination	48
cold water lobster tail, jumbo scallops & shrimp	
Chicken	19
Hibachi Steak	24
Filet Mignon	29
Shrimp	26
Scallop	28
Cold Water Lobster Tails	32
Salmon	22
Grouper	22
Vegetables	18

KID'S MENU

(Children Under 10. Served w/ House Salad, Vegetables, Steamed Rice. Fried Rice \$2 Extra)

Hibachi Chicken	11
Hibachi Steak	13
Hibachi Shrimp	13

Sushi Bar

APPETIZER

Edamame (Soy Bean)	6
Seaweed Salad	7
Spicy Seafood Cocktail *	12
<small>(Japanese style sashimi salad marinated in spicy dressing)</small>	
Aji Two Ways (seasonal) *	18

NIGIRI SUSHI & SASHIMI

	Sushi(2pcs)	Sashimi(3pcs)
Tuna * (Maguro)	7	9
Albacore Tuna *	8	10
White Tuna * (Escolar)	7	9
Toro * (Fatty Tuna)	12	15
Salmon * (Sake)	6	7
Smoked Salmon	6	7
Yellowtail * (Hamachi)	7	9
Kampachi * (Amber Jack)	7	9
Madai *	7	9
Flounder * (Hirame)	6	7
Mackerel * (Saba)	6	7
Sea Urchin * (Uni)	10	12
Shrimp (Ebi)	6	7
Sweet Shrimp * (Ama Ebi)	7	9
Scallop * (Hotate Gai)	7	9
Squid * (Ika)	6	7
Octopus (Tako)	6	7
Eel (Unagi)	6	8
Salmon Roe * (Ikura)	7	8
Flying Fish Roe (Masago)	6	7
Giant Clam * (Mirugai)	8	10
Inari (Tofu Skin)	5	6
Tamago (Sweet Egg)	5	7
Crabmeat (Jumbo Lump)	7	9
Crab Stick (Kani)	5	7

CHEF'S SPECIALS

(Served w/ Miso Soup & House Salad)

Roll Combo *	14
<small>(California, Spicy Tuna, Eel, Cucumber & Salmon Avocado, 3 pcs Each)</small>	
Veggie Variety	20
<small>(Veggie Roll w/ 8 pcs Vegetable Nigiri)</small>	
Sushi Regular *	16
<small>(California Roll w/ 5 pcs Chef Choice Nigiri)</small>	
Sushi Deluxe *	28
<small>(Shrimp Tempura Roll w/ 8 pcs Chef Choice Nigiri)</small>	
Sashimi Regular *	28
<small>(12 pcs Chef Choice Sashimi)</small>	
Sashimi Deluxe *	38
<small>(18 pcs Chef Choice Sashimi)</small>	
Sushi & Sashimi Deluxe *	45

SUSHI ROLLS

(Soy Paper \$1.00 Extra)

Tuna *	7
Salmon *	6
Yellowtail * /w Scallion	7
Toro * /w Scallion	8
Cucumber	5
Avocado	5
Salmon Skin	7
Shrimp & Avocado	8
Oshinko (Pickled Radish)	5
Shiitake (Mushroom)	5
Futomaki (5pcs)	8
California	6
Spicy California	7
Spicy Tuna *	7
White Tuna * /w Scallion	7
Tuna Avocado *	8
Salmon Avocado *	7
Eel Cucumber	7
Eel Avocado	7
Smoked Salmon /w Cream Cheese	6
Crunchy Shrimp	8
Crabmeat Roll	9
<small>(Jumbo Lump Crabmeat, Spicy Fish Roe, Avocado & Spicy Mayo)</small>	

SPECIAL ROLLS

Shrimp Tempura Roll	11
<small>(Fish Roe, Radish Sprout, Avocado & Spicy Mayo)</small>	
Soft Shell Crab Roll	12
<small>(Fish Roe, Enoki Mushroom, Cucumber & Spicy Mayo)</small>	
Rainbow Roll *	18
<small>(Tuna, Salmon, Flounder, Avocado, Crabmeat & Cucumber)</small>	
Green Dragon Roll	18
<small>(Shrimp Tempura & Eel Topped with Avocado & Fish Roe)</small>	
House's Tempura Roll (5 pcs)	12
<small>(Eel, Shrimp, Cream Cheese, Shiitake Deep-fried with Tempura Sauce)</small>	
Grace's Roll	18
<small>(Shrimp, Jalapeño, Cilantro, Tempura Flakes Topped With Baked Spicy Mayo & Fish Roe)</small>	
Caribbean Roll	25
<small>(Spicy scallop, American cheese, avocado and broiled lobster meat outside)</small>	

* Consuming raw or partially cooked meats may increase your risk of food born illness.

GRACE TANG

Restaurateur Grace Tang is the founder and owner of three world-class restaurants in the Washington, DC metropolitan area. Everyone has come to expect only the best in Grace's Restaurants. Grace, not surprisingly, can be found meeting virtually every guest any night.

Her first restaurant, Grace's Fortune, opened in April of 1990 and is widely recognized as one of the best and most authentic Chinese restaurants in the area. Grace's Fortune boasts a diverse menu, outstanding food quality, and world-class service, which continues to bring back hundreds of repeat guests several times a week.

Grace opened Grace's Steak and Seafood in December 2006, also in Bowie, Maryland. The Asian-Fusion atmosphere offers Teppanyaki, Sushi, and an American flare to the Asian style. Grace's Steak and Seafood Restaurant offers a fashionable, trendy, and chic alternative. Completing the ambience are an upbeat lounge, contemporary furnishings and stylish Asian antiques. This unique location represents the finest option for a romantic dinner for two, a gathering of friends, or even a business meeting or meal.

Most recently, Grace opened Grace's Mandarin in National Harbor. World-Class Cuisine and Service will remain the standard at this Classy, Chic and Sexy location overlooking the scenic Potomac River, just minutes from Georgetown and Alexandria. Each of the 200-plus seats in this 3-story building has a view of the Potomac River. Additionally, the mezzanine seats boast a quiet reserved view of the main dining room. Housing a 30-foot Buddha, 3-story waterfall, outdoor patio, intimate 1st floor lounge and sushi bar, Mandarin captivates and truly enlivens your senses.

Grace Tang has been an icon in the community, and continues to delight her guests with cutting-edge recipes, creative specialty cocktails, and personal hands-on service. Grace is a class act, devotes of herself at every turn, and welcomes everyone to share in her vision to make Graces Restaurants the finest dining anywhere.

OPEN HOUR

Saturday: 4:00 pm - 11:00 pm
Sunday: 12:00 noon - 9:00 pm

LUNCH HOUR

Monday - Friday: 11:30 am - 3:00 pm

DINNER HOUR

Monday - Thursday: 3:00 pm - 10:00 pm
Friday: 3:00 pm - 11:00 pm

SUSHI & COCKTAIL HOUR

Seven days a week: 3:00 pm - 7:00 pm
Thursday - Saturday Lounge open until 12:00 midnight

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GRACE