

**Pagoda Restaurant  
& Oriental Garden**

Waterfront Dining, Catering & Private Events

265 W Tazewell St

Norfolk, VA 23510

(757)622-0506

[www.pagodagarden.org](http://www.pagodagarden.org)

[www.fb.com/pagodanorfolk](http://www.fb.com/pagodanorfolk)



**Beverages**

Unsweetened Iced Tea, Coffee, Hot Tea or Canned Soda \$2

Root Beer and Specialty Soda Bottles \$3

Bottled Juices \$3

VOSS Water 330mL \$3, 850mL \$5

**Small Plates** *(always available)*

**Edamame** *tossed in lemon and sea salt* \$4

**Fried Chesapeake Crab Dip** *with pita points* \$9

**Truffled Mac n Cheese** *pepper jack sauce, topped w/ truffle oil and country ham* \$6; *add a salad addition!*

**Seared Ahi Tuna Wontons** *with seasonal preparation* \$11

**Marinated Ahi Tuna Tartare** *with seasonal preparation and pita points* \$11

**Spring Rolls** *with seasonal fillings and sweet chili dipping sauce* \$8

**Hummus** *with seasonal fresh veggies and pita points* \$7

**Caesar Salad** *with housemade dressing and fresh croutons* \$5

**Fresh Garden Salad** *with seasonal veggies grown on site and locally*

*and your choice of housemade Honey Dijon, Sesame, Ranch or Bleu Cheese Dressing* \$5

**Salad Additions:** Chicken or Tofu \$4 Seared Ahi Tuna, Flank Steak or Cocktail Shrimp \$6 Crabcake \$8

*(always available)* **Bruschettas**

Choose 1 for \$8, 2 for \$15, 3 for \$22 or 4 for \$28

**Smoked Salmon** *with cream cheese, red onion and cucumbers*

**Shrimp and Crab** *with she crab cream, green onions and a lemon drizzle*

**Hummus** *with crisp local veggies marinated in a lemon vinaigrette*

**Peanut Butter Honey Sriracha** *with shredded chicken and scallions*

**Sandwiches/Wraps** *(always available)*

*Served on your choice of a on site baked daily Brioche roll, a white wrap or spinach wrap*

*with bagged chips; sub salt and pepper shoestring fries for \$2; sub a side Caesar or Fresh Garden Salad for \$3*

**Curried Chicken Salad** \$8

*Indian curry with pineapple and bell peppers*

**Hummus Veggie** \$7

*hummus and seasonal crisp veggies with lemon dill aioli*

**Caesar with Chicken, Seared Ahi Tuna or Shrimp** \$9

*fresh romaine and housemade dressing*

**Black and Bleu Steak** \$11

*blackened flank steak with caramelized onions, romaine and housemade bleu cheese dressing*

**Classic Lump Crabcake** \$13

*Spring mix, tomato and lemon dill aioli*

**Entrees** (available Thursday - Saturday from 5pm - close)

**Peanut Butter Sriracha** \$12

*your choice of chicken, shrimp or tofu in a pb, honey, ginger and sriracha sauce over rice noodles*

**Pineapple Coconut Curry** \$12

*your choice of chicken, tofu or shrimp in housemade sauce of coconut milk, pineapple, bell peppers and Indian curry over rice noodles*

**Seared Ahi Tuna** \$16

*with roasted tomato risotto and seasonal veggies*

**Classic Lump Crabcake** \$13/one \$22/two

*with a she crab croquette, sliced tomato and lemon dill aioli*

**Black and Bleu Steak** \$14

*blackened flank steak with salt and pepper shoestring fries, bleu cheese cream and seasonal veggies  
add shrimp \$7, add a crabcake \$8*

**Daily Features**

*Available all day on the listed day only and while supplies last!*

**Thursday** *PEI Mussels in 5 spice and sake broth with shoestring salt and pepper fries and crusty bread \$9*

**Friday** *Fresh catch with chef's starch and seasonal veggies \$market or Ying Yang Shrimp \$5*

**Saturday** *Build your own burger served with bagged chips \$7; sub salt and pepper shoestring fries for \$2*

**Brunch** (available Sundays 11am - 4pm only)

**\$3 Mimosas \$3 Bloodys \$5 Champagne Sherbet Floats - Cash Happy Hour All Day!**

**Farm Fresh Benedict**

*with local eggs, housemade hollandaise and country ham \$5/one \$9/two; crabcake \$8/one \$14/two*

**Egg in the Basket** \$4

*local egg soft fried in the middle of fresh bread*

**Crown Royal Maple French Toast** \$6

*with a sweetened cream cheese drizzle and Crown Royal Maple glaze*

**Quiche of the Day** \$market

*made with local eggs and served with a small fresh garden salad and sesame dressing*

**Breakfast Wrap** \$5

*with local eggs, homefries, and cheddar; add country ham \$3, add flank steak \$5*

**Corned Beef Hash** \$7

*topped with two local sunny up eggs*

**Crawdads and Grits** \$9

*crawdad meat, sausage and peppers in a creole creme over grits*

**Country Ham** \$4 **Homefries** \$3 **Grits** \$3 **Fresh Fruit Parfait** \$5

Our food is best when prepared fresh and served hot, thank you for allowing us the time to serve you the best we have to offer. All of our ingredients are sourced as local and fresh as possible which may cause limited supplies of some menu items. Consuming any raw or undercooked meat, poultry, seafood and shellfish may cause a health hazard.