

SOUPS

1. Wonton Soup ..... (sm) 3.5 .....(lg) 6
2. Egg Drop Soup ..... (sm) 3 .....(lg) 5
3. Wonton Egg Drop Soup ..... (sm) 3.5 .....(lg) 6
4. Hot & Sour Soup ..... (sm) 3.5 .....(lg) 6
5. Chicken Corn Soup ..... (sm) 5 .....(lg) 9
6. Miso Soup ..... (sm) 3.5 .....(lg) 6
7. Chicken Noodle (OR) Rice Soup (sm) 3.5 (lg) 6
8. House Special Soup ..... 9
9. Seafood Hot and Sour (2ppl) ..... 12
10. Veg. Wonton Soup (2 ppl) ..... 7
11. Veg. Hot & Sour Soup (2 ppl) ..... 7

APPETIZER

12. Pork Egg Roll ..... 2
13. Veg. Spring Roll ..... 2
14. Crispy Scallion Pancakes ..... 7
15. Boneless Spare-Ribs ..... 9
16. Bone-In Spare-Ribs ..... 11
17. Chicken Wings (6) ..... 8
18. Crispy Tofu (4) ..... 6
19. Fried Wontons ..... 6.5
20. Cheese Wontons (6) ..... 8
21. Cold Sesame Noodles ..... 7
22. Steamed Pork Soup Dumplings ..... 10
23. Steamed (OR) Fried (choose below)
  - a) Pork Dumplings (6) ..... 6.5
  - b) Chicken Dumplings (6) ..... 7
  - c) Vegetarian Dumplings (6) ..... 6.5

VEGETARIAN

24. Sautéed Mixed Vegetables ..... 11
25. Broccoli Florets in Garlic Sauce ..... 11
26. Dried Sautéed String Beans ..... 11
27. Sautéed Spinach (OR) Watercress ..... 11
28. Eggplants in Garlic Sauce ..... 11
29. Broccoli in Garlic Sauce ..... 11
30. Green Jade Triple Delight ..... 11
31. Mapo Tofu ..... 11
32. Bean Curd Family Style ..... 11

GRAINS

Please choose one of the following for the following dishes  
Egg | Vegetable | Chicken | Pork (+1) | Beef (+2) | Shrimp (+2) | House Special (+3)

- |  |   |
|--|---|
| 62. Fried Rice ..... (sm) 6 .....(lg) 10 | 68. Drunken Noodle ..... 12               |
| 63. Chow-Mein ..... (sm) 7 .....(lg) 11  | 69. Pineapple Coconut Fried Rice ..... 12 |
| 64. Lo-Mein ..... 10                     | 70. Egg Foo Young ..... 13                |
| 65. Mei Fun ..... 11                     | 71. Crabmeat Fried Rice ..... 16          |
| 66. Chow-Fun (Thick Noodles) ..... 11    | 72. Singapore Rice Noodles ..... 14       |
| 67. Pad Thai ..... 11                    |   |

POULTRY

33. Sesame Chicken ..... 14.5
34. Tangerine Chicken ..... 14.5
35. Sliced Chicken with
  - a) Broccoli ..... 12.5
  - b) Mushroom ..... 12.5
  - c) Asparagus ..... 12.5
36. Sliced Chicken with Eggplant ..... 12.5
37. Shredded Chicken in Garlic Sauce ..... 12.5
38. Chicken with Cashews (OR) Walnuts ..... 12.5
39. Sweet and Sour Chicken ..... 12.5
40. Moo Shu Chicken ..... 12.5
41. Spicy Basil Chicken ..... 12.5
42. Boneless Crispy Teriyaki Duck ..... 23

PORK

43. Moo Shu Pork ..... 12.5
44. Twice Cooked Pork ..... 12.5
45. Shredded Pork in Garlic Sauce ..... 12.5
46. Shredded Pork with Eggplants ..... 12.5
47. Shredded Pork with String Beans ..... 12.5

BEEF

48. Sesame Beef ..... 18
49. Tangerine Beef ..... 18
50. Pepper Steak with Onions ..... 15
51. Sliced Beef with Broccoli ..... 15
52. Shredded Beef in Garlic Sauce ..... 15

SEAFOOD

53. Crispy Prawns with Walnuts ..... 18
54. Prawns with Broccoli ..... 15
55. Prawns with Snow Peas ..... 15
56. Prawns with String Beans ..... 15
57. Prawns in Lobster Sauce ..... 15
58. Prawns with Mixed Vegetables ..... 15
59. Prawns in Garlic Sauce ..... 15
60. Scallops in Garlic Sauce ..... 16
61. Scallops with Broccoli ..... 16

## CHINESE

EP SIGNATURE DISHES

- |  |      |
|--|------|
| E1. General Tso's Chicken .....<br><i>The bread and butter of EP. Deep fried, battered white meat chicken cubes, sauteed with spicy red peppers in our house special tangy sauce. Simply unparalleled.</i>   | 14.5 |
| E2. Pei-King Duck .....<br><i>The iconic Beijing dish featuring a roasted duck, meticulously carved to individual elements of crispy skin and tender meat. The duck is served with hot buns, fresh spring onions and cucumber, and hoisin sauce.</i> | 55   |
| E3. Beef, Chicken, Shrimp Manchurian Style .....<br><i>Sliced beef, chicken, and prawns sautéed in a spicy, house Manchurian-inspired sauce.</i>   | 17   |
| E4. Steamed Flounder .....<br><i>Cantonese-inspired, simple dish that is a staple in any Asian recipe book. Steamed flounder fillet topped with ginger and scallion, finished with soy sauce, and scarred with hot oil.</i>                          | 18   |
| E5. L & O* .....<br><i>Land and Ocean - 8oz steak &amp; 6oz lobster tail tempura sushi roll with teriyaki sauce.</i>   | 28   |
| E6. Chicken and Beef Hunan Style .....<br><i>White meat chicken and tender beef, first marinated, then sautéed with vegetables in a spicy Hunan sauce.</i>   | 16   |
| E7. Chinese Eggplants Stuffed with Shrimp .....<br><i>Chinese eggplants stuffed with ground prawns with broccoli, carrots, and green peas in a brown sauce.</i>  | 18   |
| E8. Three Delicacy Delight .....<br><i>Marinated prawns, scallops and white meat chicken, sautéed with snow peas &amp; mushroom in egg white sauce.</i>  | 18   |
| E9. Happy Family Nest .....<br><i>Chicken, shrimp, beef, and pork sautéed with mixed vegetables served in a crispy taro nest.</i>  | 18   |
| E10. Seafood Lovers Nest .....<br><i>Lobster meat, prawns, and scallop stir fried with vegetables and served in a crispy taro nest.</i>  | 21   |
| E11. Seafood Deluxe .....<br><i>Lobster meat, prawns, and scallops with seasonal vegetables.</i>   | 21   |
| E12. Eastern Filet Mignon* .....<br><i>Marinated Filet Mignon. Sautéed with mushrooms in a spicy brown sauce on a bed of fresh spinach.</i>  | 27   |
| E13. Chicken (OR) Shrimp WITH Mango (OR) Pineapple .....<br><i>White meat chicken or prawns with mango or pineapple sautéed in a fruit inspired sauce.</i>   | 17   |
| E14. Fresh Fish Any Style .....<br><i>Seasonal whole fish. Prepared based on your preference, or house recommendation.</i>   | S.P  |

EP SIGNATURE ROLLS

- |  |    |
|--|----|
| E15. James* .....<br><i>Our trademark sushi roll. Shrimp tempura and avocado on the inside. Topped with sliced blue fin tuna, eel sauce and spicy mayo.</i>                        | 15 |
| E16. Kaizen* .....<br><i>Blue fin tuna and cucumber on the inside. Topped with crabmeat salad and salmon. Finished with wasabi mayo sauce.</i>                                     | 15 |
| E17. 'Xtremely Wonderful .....<br><i>Shrimp tempura, and avocado on the inside. Topped with spicy, crunchy crabmeat salad.</i>   | 13 |
| E18. Eastern Pavilion* .....<br><i>Blue fin tuna, salmon, sea bass, crabmeat, and masago on the inside. Roll is lightly fried with tempura batter and finished with eel sauce.</i> | 13 |
| E19. Ocean King* .....<br><i>Lobster tail tempura, cucumber, and avocado on the inside. Topped with seared peppered tuna, and EP signature sauce</i>                               | 18 |
| E20. Setauket* .....<br><i>Blue fin tuna, salmon, and avocado on the inside. Topped with spicy tuna, avocado, scallions, tempura flakes, and masago.</i>                           | 13 |
| E21. Amazing Tuna* .....<br><i>Spicy blue fin tuna, and avocado on the inside. Topped with seared pepper tuna. Finished with house salad on the side.</i>                          | 14 |
| E22. Manhattan* .....<br><i>Blue fin tuna, salmon, yellowtail, masago, tempura flakes, and spicy mayo on the inside. Topped with sliced avocado and eel sauce.</i>                 | 13 |
| E23. Feelin' Sexy* .....<br><i>Spicy salmon, avocado, and tempura flakes on the inside. Topped with spicy, crunchy crabmeat salad.</i>   | 13 |
| E24. Geisha Smile* .....<br><i>Shrimp tempura, spicy blue fin tuna, crabmeat, and avocado wrapped with soy paper.</i>  | 15 |
| E25. Hawaii .....<br><i>Shrimp tempura and mango on the inside. Topped with yellowtail, blue fin tuna, and salmon.</i>   | 14 |

\* The asterisks indicate that this dish is prepared with raw/undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

EP is an MSG-free establishment. We strictly use white-meat chicken and low-sodium soy sauce.

Please let us know of any allergies you have.

Please let us know if you want your dishes to be prepared gluten-free.

Please let us know if you'd like brown rice, instead of white rice (\$1)

**JAPANESE APPETIZER**

- J1. Steamed (OR) Fried Gyoza (6) ..... 6.5
- J2. Steamed (OR) Fried Age-Shumai (6)..... 7
- J3. Beef Negimaki ..... 9
- J4. Shrimp (OR) Vegetable Tempura..... 9

**SUSHI APPETIZER**

- J5. Sushi (OR) Sashimi Appetizer\* ..... 12
- J6. Uni Shooters (2)\* ..... 18
- J7. Salmon Explosions\* ..... 12
- J8. Blue Fin Tuna Tartare\* ..... 12
- J9. Salmon Canape\* ..... 12
- J10. Crunchy Salmon Crab Bites\* ..... 12
- J11. Seared Tuna with Mango Salsa\* ..... 12
- J12. Yellowtail Carpaccio\* ..... 12
- J13. Scallop Ceviche\* ..... 12
- J14. Tuna Dumpling (2) ..... 12

**SALADS**

- J15. Tossed Green Salad ..... 4
- J16. Avocado Salad ..... 5.5
- J17. Seaweed Salad ..... 5.5
- J18. Kani Salad ..... 7
- J19. Tuna Avocado Salad\* ..... 12
- J20. Chef Tang's House Salad\* ..... 13

**SUSHI & SASHIMI (by the piece)**

- J21. Uni\* ..... S/P
- J22. Scallop ..... 5
- J23. Blue Fin Tuna ..... 4.5
- J24. King Salmon\* ..... 5
- J25. Salmon\* ..... 3
- J26. Seabream\* ..... 4
- J27. Yellowtail\* ..... 3
- J28. Stripe Bass ..... 3
- J29. Sea Bass\* ..... 4
- J30. Mackerel\* ..... 4
- J31. Shrimp ..... 2.5
- J32. Jumbo Sweet Shrimp\* ..... 5.5
- J33. Kani ..... 2.5
- J34. Masago\* ..... 3
- J35. Ikura\* ..... 4.5
- J36. Eel ..... 3
- J37. Tamago ..... 3

\* The asterisks indicate that this dish is prepared with raw/undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

**TERIYAKI AND TEMPURA**

- J38. Teriyaki:
  - i) Chicken ..... 16
  - ii) Shrimp ..... 18
  - iii) Beef\* ..... 18
  - iv) Beef Negimaki ..... 18
  - v) Salmon ..... 18
  - vi) Scallop ..... 19

- J39. Tempura:
  - i) Vegetable ..... 13
  - ii) Chicken ..... 15
  - iii) Shrimp ..... 16

The above prices are a la carte, rice included.  
Additional (+3) for bento box, include: soup / salad / California roll

**SUSHI & SASHIMI DINNERS**

- J40. Sushi & Sashimi\* (for 2) ..... 58
- J41. Sushi & Sashimi Combination\* ..... 26
- J42. Sushi Dinner\* ..... 23
- J43. Sashimi Dinner\* ..... 25
- J44. Chirashi\* ..... 20

**SUSHI ROLLS**

- J45. New York Roll\* ..... 5.5
- J46. California Roll ..... 5
- J47. Boston Roll ..... 5.5
- J48. Philadelphia\* ..... 5.5
- J49. Alaska Roll ..... 5.5
- J50. Blue Fin Tuna Roll\* ..... 6
- J51. Salmon Roll\* ..... 5.5
- J52. Yellowtail Roll\* ..... 5
- J53. Shiitake Mushroom Roll ..... 4.5
- J54. Cucumber (OR) Avocado Roll ..... 4
- J55. Avocado and Cucumber Roll ..... 4.5
- J56. Eel Avocado (OR) Cucumber Roll\* ..... 6
- J57. Blue Fin Tuna Avocado (OR) Cucumber Roll\* ..... 7
- J59. Salmon Skin Roll\* ..... 5
- J60. Spicy Salmon Roll\* ..... 6.5
- J61. Spicy Blue Fin Tuna Roll\* ..... 7.5
- J62. Spicy Yellowtail Roll\* ..... 6.5
- J63. Spicy Crab Roll ..... 6
- J64. Shrimp Tempura Roll ..... 7
- J65. Chicken Tempura Roll ..... 7
- J66. Spider Roll ..... 9
- J67. Dragon Roll ..... 12
- J68. Rainbow Roll\* ..... 12
- J69. Double Eel Roll ..... 13

Eastern Pavilion Restaurant & Lounge

750 North Country Rd.  
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[www.eprestaurant.com](http://www.eprestaurant.com)

Open Daily  
Sun thru Thurs: 11:30am – 10:30pm  
Fri and Sat: 11:30am – 11:30pm



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- Delivery Services
- Private Party Room
- Outdoor Dining Garden & Lounge
- Private Conference / Dining Room
- Full Omakase Sushi Bar
- 2 Full Bars



**EP LUNCH SPECIAL**

All of the items will come with a side of rice, two different house prepared sides, and soup.

**POULTRY – 10**

- L1. General Tso's (OR) Sesame Chicken
- L2. Sliced Chicken with
  - i) Broccoli (OR) Asparagus (OR) Mushroom
- L3. Shredded Chicken in Garlic Sauce
- L4. Sliced Chicken with Eggplant
- L5. Sliced Chicken with Mixed Vegetables
- L6. Sweet and Sour Chicken

**BEEF & PORK – 10**

- L7. Twice Cooked Pork
- L8. Shredded Pork (OR) Beef in Garlic Sauce
- L9. Shredded Pork (OR) Beef with String Beans
- L10. Shredded Pork (OR) Beef with Eggplants
- L11. Shredded Pork (OR) Sliced Beef with Broccoli
- L12. Shredded Pork (OR) Sliced Beef with Asparagus
- L13. Peppered Steak with Onions

**SEAFOODS – 10**

- L14. Baby Shrimp with
  - i) Broccoli (OR) Asparagus (OR) Mushroom
- L15. Baby Shrimp with Mixed Vegetables
- L16. Baby Shrimp in Garlic Sauce
- L17. Baby Shrimp with Lobster Sauce
- L18. Baby Shrimp with String Beans

**VEGETABLE - 10**

- L19. Mapo Tofu
- L20. Sautéed Mixed Vegetables
- L21. Bean Curd Family Style
- L22. Eggplant or Broccoli in Garlic Sauce
- L23. Sautéed String Beans

**TERIYAKI (OR) TEMPURA - 12**

- L24. Shrimp Teriyaki / Tempura
- L25. Chicken Teriyaki / Tempura
- L26. Beef Teriyaki\* (+1)
- L27. Salmon Teriyaki (+1)

**SUSHI AND SASHIMI – 14**

(no side rice)

- L28. Sushi and Sashimi Combo\* (+2)
- L29. Sashimi Lunch\*
- L30. Sushi Lunch\*

(L33 & L34 choose from J45-J65)

- L31. 2 Roll Combo ..... 9.5
- L32. 3 Roll Special ..... 12

*Lunch is served Monday – Saturday  
11:30AM – 4:00PM*

## TRADITIONAL SZECHWAN STARTERS

### APPETIZERS

夫妻肺片	BEEF TRIPE IN HOT CHILI PEPPER SAUCE 🌶️	12
成都担担面	DAN-DAN NOODLES 🌶️	12
四川口水鸡	BOILED CHICKEN IN CHILI SAUCE 🌶️	10
开心凉面	SPICY COLD NOODLE 🌶️	8
爽口小黄瓜	SMASHED CUCUMBER SALAD 🌶️	8
川北凉粉	SPICY MUNG BEAN JELLO 🌶️	9
红油抄手	WONTON WITH CHILI OIL 🌶️	9
蒜泥白肉	PORK WITH FRESH GARLIC SAUCE 🌶️	10
口味木耳	HOT SPICY BLADE MUSHROOM 🌶️	8
牛肉卷饼	BEEF ROLL WITH PANCAKE	11

### SOUPS & NOODLE SOUPS

西湖牛肉羹 WEST LAKE BEEF SOUP	11	川味牛腩汤 BEEF NOODLE SOUP 🌶️	12
酸菜鱼片汤 FISH FILLET & PICKLED VEG SOUP	14	北京炸酱面 PEI-KING STYLE NOODLE	7
海鲜豆腐羹 SEAFOOD TOFU SOUP	11		

### VEGETABLE

麻婆豆腐 MA-PO TOFU 🌶️	12	手撕包菜 STIR-FRIED CABBAGE 🌶️	11
鱼香茄子 EGGPLANT IN GARLIC SAUCE 🌶️	12	干扁四季豆 STIR-FRIED STRING BEANS	11
干锅有机花菜 CAULIFLOWER IN CHILI SAUCE 🌶️	12	蒜蓉菠菜或小白菜 STIR-FRIED GARLIC BOK CHOY	12

## SZECHWAN DRY POT 🌶️

(9 BASE)

(INCLUDED)

WOODEAR | BOK CHOY | SEAWEED | POTATO | BUTTON MUSHROOM | CELERY | BROCCOLI

木耳 / 白菜 / 海带 / 土豆 / 磨菇 / 芹菜 / 西兰花

(+3 PER)

STRING BEANS | CAULIFLOWER | STRING BEANS | EGGPLANT | SNOW PEAS | LOTUS | ENOKI  
MUSHROOM | BLACK MUSHROOM | SOFT TOFU | DRY BEAN CURD | CORN | CABBAGE | RICE  
CAKE | VERMICELLI | GLASS NOODLE

四季豆 / 有机花菜 / 茄子 / 雪豆 / 莲藕 / 香菇 / 金针菇 / 腐竹 / 玉米 / 油豆腐有机高  
丽菜 / 年糕 / 粉丝 / 宽粉条

(+5 PER)

PORK BELLY | SPAM | CHICKEN | BEEF TRIPE FISH FILLET | MINI SAUSAGE | DUCK'S BLOOD  
PIG'S INTESTINE | PORK BALL | SLICED BEEF | SLICED LAMB | SQUID | SHRIMP | SCALLOP | CRABSTICK

五花肉 / 午餐肉 / 鸡肉 / 牛百叶 / 鱼片 / 小香肠 / 鸭血 / 肥肠 / 肥牛 / 羊肉  
尤鱼 / 大蝦 / 干贝 / 鱼餅

## SZECHWAN SIGNATURES

东亭特色烤鱼	EP GRILLED FISH  .....	40
酸汤肥牛	BEEF SOUR SOUP  .....	18
水煮魚/牛	SPICY BOILED FISH (OR) BEEF  .....	17
老羌雞	CHICKEN WITH AGED GINGER .....	25
川品毛血旺	DUCK'S BLOOD, BEEF TRIPE SOUP  .....	24
支竹牛腩煲	BEEF WITH DRY BEAN CURD CASSEROLE .....	18
毛氏红烧肉	BRAISED PORK BELLY .....	16
锅巴鸡/牛	SIZZLING CHICKEN (OR) BEEF .....	17
麻辣香锅	MA-LA XIANG GUO  .....	27
金沙玉米蝦	GOLDEN CORN WITH SHRIMP (SALTED EGG YOLK) .....	19
藤椒/酸菜 全魚	WHOLE FISH WITH PEPPERCORN (OR) PICKLED VEGETABLES  .....	30
石鍋豆花牛/魚	TOFU AND BEEF (OR) FISH IN STONE POT  .....	25
香辣蹄花	SAUTÉED PIG TROTTERS  .....	19
香辣肥肠	SPICY SAUTÉED PIG INTESTINES  .....	19
酸菜魚片	FISH FILLET WITH PICKLED VEGETABLES  .....	18
風味排骨	SWEET AND SOUR SPARE-RIBS  .....	19
香辣大蝦	PRAWNS SZECHWAN STYLE  .....	18
回鍋肉	TWICE COOKED PORK  .....	17
辣子鸡丁	SPICY DICED SZECHWAN CHICKEN  .....	15
農家小抄肉	HOUSE SPECIAL STIRRED PORK  .....	15
香爆百叶	STIR-FRIED BEEF LOUVER  .....	16
黑椒铁板牛	SIZZLING STEAK IN BLACK PEPPER SAUCE .....	17
铁板海鮮豆腐	SIZZLING SEAFOOD WITH EGG AND TOFU IN HOISIN SAUCE .....	19
香锅全家福	SPICY FAMILY POT  .....	25
宮宝鸡丁	KUNG PAO CHICKEN  .....	15
麻辣羊	MALA LAMB  .....	19
干锅肥肠	PORK INTESTINE DRY POT STYLE  .....	19
孜然羊/牛	LAMB (OR) BEEF WITH CUMIN  .....	18
三椒鸡	THREE PEPPERS DICED CHICKEN .....	15
泡椒/青花椒牛蛙	.....	39