



To our new guests- Welcome!
To our old customers- Welcome back!

Eastern Pavilion began serving the Long Island community in 1992 and was considered the mecca of Chinese and Japanese Cuisine on the North Shore. Due to the popularity and demand, the establishment has been Zagat and Michelin Guide rated numerous times since its conception. EP is truly in a class of its own - as one of the first and oldest Asians-Fusion restaurants on LI to succeed in a fine dining setting. 30 years later, reenvisioned and revitalized, EP will begin a new chapter under the leadership of the Lin Group - David, Jason, and Raymond Lin (the sons of the former owner Bao Lin). The brothers, with their combined 40+ year of experience and expertise in the hospitality and culinary industry, pledges to re-establish EP back to its former glory and re-consolidate it as one of the top restaurants on the North Shore. With EP, they look to bottle their experiences for a simple mission: to introduce a refined dining culture that is centered around you, the guests.

The Lin Group teamed up with Head Chef Gan and Head Sushi Chef Tang to re-establish the identity of EP. At its core, EP is true to its' Asian-Fusion roots, as the new menu will feature many of the Chinese and Japanese dishes born 3 decades ago. The team has re-perfected coveted menu items such as General Tso's Chicken, Pei-King Duck, and James Rolls. In addition, the team will introduce true, authentic Asian styles to the North Shore community. Head Chef Gan's flair with Szechwan cuisine imparts a higher level of sophistication to the EP menu through the addition of the deep, bold spicy flavors from Sichuan. On the Japanese side, Head Sushi Chef Tang's innovated imagination, of seasonal ingredient pairing with premium sushi-grade seafood, bestow a true Omakase experience. The result of the two powerhouse chefs with the Lin brothers at the helm is a dining experience in a 5000 square feet modern luxury establishment that is nothing short of excellence.

EP LUNCH MENU

CHINESE

POULTRY (10)

General Tso's (or) Sesame Chicken
Sliced Chicken with
 Broccoli (or) Asparagus, (or) Mushroom
Shredded Chicken in Garlic Sauce
Sliced Chicken with Eggplant
Sliced Chicken with Mixed Vegetables
Sweet and Sour Chicken

SEAFOODS (10)

Baby Shrimp with
 Broccoli (or) Asparagus, (or) Mushroom
Baby Shrimp with Mixed Vegetables
Baby Shrimp in Garlic Sauce
Baby Shrimp in Lobster Sauce
Baby Shrimp with String Beans

BEEF & PORK (10)

Twice Cooked Pork
Shredded Pork (or) Beef in Garlic Sauce
Shredded Pork (or) Beef with String Beans
Shredded Pork (or) Beef with Eggplants
Shredded Pork (or) Sliced Beef with Broccoli
Shredded Pork (or) Sliced Beef with Asparagus
Peppered Steak with Onions

VEGETABLE (9)

Mapo Tofu
Sautéed Mixed Vegetables
Bean Curd Family Style
Eggplant or Broccoli in Garlic Sauce
Sautéed String Beans

JAPANESE

TERIYAKI (OR) TEMPURA (12)

Shrimp Teriyaki / Tempura
Chicken Teriyaki / Tempura
Beef Teriyaki* (+1)
Salmon Teriyaki (+1)

SUSHI (OR) SASHIMI

Sushi and Sashimi Combo* (14)
Sashimi Lunch* (12)
Sushi Lunch* (12)

ROLL COMBOS (12)

2 Roll Combo (9.5)

New York Roll*
California Roll
Boston Roll
Philadelphia*
Alaska Roll
Blue Fin Tuna Roll*
Salmon Roll*
Yellowtail Roll*
Shiitake Mushroom Roll
Cucumber (or) Avocado Roll

3 Roll Combo (12)

Avocado and Cucumber Roll
Eel Avocado (or) Cucumber Roll*
Blue Fin Tuna Avocado (or) Cucumber Roll*
Salmon Skin Roll*
Spicy Salmon Roll*
Spicy Blue Fin Tuna Roll*
Spicy Yellowtail Roll*
Spicy Crab Roll
Shrimp Tempura Roll
Chicken Tempura Roll

SUSHI BOWLS (13)

Tuna Bowl* — Tuna, crabmeat, avocado, cucumber, diced mango, carrot, pickled ginger, nori, masago, edamame, and oshingo. Lemon + Spicy Mayo.
Salmon Bowl* — Salmon, pineapple, avocado, cucumber, carrot, pickled ginger, nori, edamame, oshingo, and roasted garlic. Spicy Ponzu Sauce.
Crab Bowl* — Spicy Kani, seaweed salad, edamame, tomato, avocado, cucumber, carrot, pickled ginger, and diced mango. Ponzu Sauce.
EP Bowl* (+2) — Spicy Tuna and Spicy Salmon, seaweed salad, avocado, cucumber, carrots, pickled ginger, diced mango, and edamame. EP Sauce

* 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)

EP SIGNATURES

These are the dishes that we've mastered.

GENERAL TSO'S CHICKEN 🌶️	16.5
<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>	
PEI-KING DUCK	55
<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>	
BEEF, CHICKEN, SHRIMP MANCHURIAN STYLE 🌶️	19
<i>Sliced beef, chicken, and prawns sautéed in a spicy, house Manchurian-inspired sauce.</i>	
STEAMED FLOUNDER	20
<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>	
L & O*	28
<i>Land and Ocean - 8oz steak & 6oz lobster tail tempura sushi roll with teriyaki sauce.</i>	
CHICKEN AND BEEF HUNAN STYLE 🌶️	17
<i>White meat chicken and tender beef, first marinated, then sauteed with a variety of vegetables in a hot Hunan sauce.</i>	
CHINESE EGGPLANTS STUFFED WITH SHRIMP	18
<i>Chinese eggplants stuffed with ground prawns with broccoli, carrots, and green peas in a brown sauce.</i>	
THREE DELICACY DELIGHT	19
<i>Marinated prawns, scallops and white meat chicken, sauteed with snow peas & mushroom in egg white sauce.</i>	
HAPPY FAMILY NEST	19
<i>Chicken, shrimp, beef, and pork sauteed with mixed vegetables served in a crispy taro nest.</i>	
SEAFOOD LOVERS NEST	21
<i>Lobster meat, prawns, and scallop stir fried with vegetables and served in a crispy taro nest.</i>	
SEAFOOD DELUXE	21
<i>Lobster meat, prawns, scallops and sliced fish with seasonal vegetables on a sizzling plate.</i>	
EASTERN FILET MIGNON* 🌶️	27
<i>Marinated Filet Mignon sauteed with mushrooms in a spicy brown sauce on a bed of fresh spinach.</i>	
CHICKEN (OR) SHRIMP WITH MANGO (OR) PINEAPPLE	17
<i>White meat chicken or prawns with mango or pineapple sauteed in a fruit inspired sauce.</i>	
FRESH FISH ANY STYLE	SP
<i>Whole fish based on seasonal availabilities. Prepared based on your preference, or house recommendation.</i>	

Please Note

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CHINESE STARTERS

SOUPS & APPETIZERS

WONTON SOUP	2.5	CHICKEN NOODLE (OR) RICE SOUP	2.5
EGG DROP SOUP	2.5	HOUSE SPECIAL SOUP	9
WONTON EGG DROP SOUP	3	SEAFOOD HOT AND SOUR 🍲 (2PPL)	12
HOT & SOUR SOUP 🍲	2.5	VEG. WONTON SOUP (2 PPL)	7
MISO SOUP	2.5	VEG. HOT & SOUR SOUP (2 PPL) 🍲	7
PORK EGG ROLL	2	CHICKEN WINGS (6)	8
VEG. SPRING ROLL	2	CRISPY TOFU (4)	6
CRISPY SCALLION PANCAKES	7	FRIED WONTONS	6.5
BONELESS SPARE-RIBS	9	CHEESE WONTONS (6)	8
BONE-IN SPARE-RIBS	11	COLD SESAME NOODLES 🍲	7
STEAMED PORK SOUP DUMPLINGS	10		
STEAMED (OR) FRIED PORK DUMPLINGS (6)	6.5		
STEAMED (OR) FRIED CHICKEN DUMPLINGS (6) 🍲	7		
STEAMED (OR) FRIED VEGETARIAN DUMPLINGS (6)	6.5		

CHINESE A LA CARTE

VEGETARIAN

SAUTÉED MIXED VEGETABLES	11
BROCCOLI FLORETS IN GARLIC SAUCE 🍲	11
DRIED SAUTÉED STRING BEANS	11
SAUTÉED SPINACH (OR) WATERCRESS	11
SAUTÉED EGGPLANTS IN GARLIC SAUCE 🍲	11
BROCCOLI IN GARLIC SAUCE 🍲	11
GREEN JADE TRIPLE DELIGHT	11
MAPO TOFU 🍲	11
BEAN CURD FAMILY STYLE 🍲	11

GRAINS

CRABMEAT FRIED RICE	16
SINGAPORE RICE NOODLES 🍲	14

PLEASE CHOOSE ONE OF THE OPTIONS FOR THE FOLLOWING DISHES

EGG | VEGETABLE | CHICKEN | PORK (+1) | BEEF (+1) | SHRIMP (+2) | HOUSE SPECIAL (+3)

FRIED RICE	11
MEI FUN	11
PAD THAI	11
LO-MEIN	11
CHOW-FUN (THICK NOODLES)	11
CHOW-MEIN	11
DRUNKEN NOODLE 🍲	12
PINEAPPLE COCONUT FRIED RICE	12
EGG FOO YOUNG	13

POULTRY

SESAME CHICKEN	16.5
TANGERINE CHICKEN 🌶️	16.5
SLICED CHICKEN WITH BROCCOLI (OR) MUSHROOM (OR) ASPARAGUS.....	14.5
SLICED CHICKEN WITH EGGPLANT 🌶️	14.5
SHREDDED CHICKEN IN GARLIC SAUCE 🌶️	14.5
DICED CHICKEN WITH CASHEWS (OR) WALNUTS.....	14.5
SWEET AND SOUR CHICKEN	14.5
MOO SHU CHICKEN.....	14.5
SPICY BASIL CHICKEN 🌶️	14.5
ORANGE FLAVORED DUCK.....	24

PORK

MOO SHU PORK.....	14.5
TWICE COOKED PORK 🌶️	14.5
SHREDDED PORK IN GARLIC SAUCE 🌶️	14.5
SHREDDED PORK WITH EGGPLANTS 🌶️	14.5
SHREDDED PORK WITH STRING BEANS.....	14.5

BEEF

SESAME BEEF	19
TANGERINE BEEF 🌶️	19
PEPPER STEAK WITH ONIONS	16
SLICED BEEF WITH BROCCOLI.....	16
SHREDDED BEEF IN GARLIC SAUCE 🌶️	16

SEAFOOD

CRISPY PRAWNS WITH WALNUTS	20
PRAWNS WITH BROCCOLI	16
PRAWNS WITH SNOW PEAS (OR) STRING BEANS	16
PRAWNS IN LOBSTER SAUCE	16
PRAWNS WITH MIXED VEGETABLES	16
PRAWNS IN GARLIC SAUCE 🌶️	16
SCALLOPS IN GARLIC SAUCE 🌶️	18
SCALLOPS WITH BROCCOLI	18

JAPANESE STARTERS

APPETIZERS & SALADS

STEAMED (OR) FRIED GYOZA (6).....	6.5
STEAMED (OR) FRIED AGE-SHUMAI (6).....	7
BEEF NEGIMAKI.....	9
SHRIMP (OR) VEGETABLE TEMPURA.....	9

SUSHI (OR) SASHIMI APPETIZER*	12
UNI SHOOTERS*	18
SALMON EXPLOSIONS*	12
BLUE FIN TUNA TARTARE*	12
SALMON CANAPE*	12
CRUNCHY SALMON CRAB BITES*	12
SEARED TUNA WITH MANGO SALSA*	12
YELLOWTAIL CARPACCIO*	12
SCALLOP CEVICHE	12
TUNA DUMPLINGS (2)	12

TOSSED GREEN SALAD	4
AVOCADO SALAD	5.5
SEAWEED SALAD	5.5

KANI SALAD	7
TUNA AVOCADO SALAD*	12
CHEF TANG'S HOUSE SALAD*	13

SUSHI & SASHIMI (BY THE PIECE)

UNI*	S/P
SCALLOP	5
BLUE FIN TUNA*	4.5
KING SALMON*	5
SALMON*	3
SEABREAM	4
YELLOWTAIL	3
STRIPE BASS	3
SEA BASS	4

MACKEREL	4
SHRIMP*	2.5
JUMBO SWEET SHRIMP*	5.5
KANI	2.5
MASAGO*	3
IKURA*	4.5
EEL	3
TAMAGO	3

JAPANESE A LA CARTE

TERIYAKI & TEMPURA

TERIYAKI:

CHICKEN.....	16
SHRIMP.....	18
BEEF*.....	18
BEEF NEGIMAKI	18
SALMON.....	18
SCALLOP.....	19

TEMPURA:

VEGETABLE.....	13
CHICKEN.....	15
SHRIMP.....	16

THE ABOVE PRICES ARE A LA CARTE. RICE INCLUDED.
ADDITIONAL (+3) FOR BENTO BOX. INCLUDE: SOUP / SALAD / CALIFORNIA ROLL

SUSHI ROLLS

NEW YORK ROLL*	5.5	TUNA AVOCADO (OR) CUCUMBER ROLL*	7
CALIFORNIA ROLL	5	SALMON SKIN ROLL*	5
BOSTON ROLL	5.5	SPICY SALMON ROLL*	6.5
PHILADELPHIA*	5.5	SPICY BLUE FIN TUNA ROLL*	7.5
ALASKA ROLL	5.5	SPICY YELLOWTAIL ROLL*	6.5
BLUE FIN TUNA ROLL*	6	SPICY CRAB ROLL	6
SALMON ROLL*	5.5	SHRIMP TEMPURA ROLL	7
YELLOWTAIL ROLL*	5	CHICKEN TEMPURA ROLL	7
SHIITAKE MUSHROOM ROLL	4.5	SPIDER ROLL	9
CUCUMBER (OR) AVOCADO ROLL	4	DRAGON ROLL	12
AVOCADO AND CUCUMBER ROLL	4.5	RAINBOW ROLL*	12
EEL AVOCADO (OR) CUCUMBER ROLL* ..	6	DOUBLE EEL ROLL	13

SUSHI SASHIMI DINNER

OMAKASE* (PER PERSON).....	60
<i>Chef-curated dinner impart by the innovative recipes by the team. based on seasonal availabilities of ingredients.</i>	
SUSHI & SASHIMI* (FOR 2)	58
<i>10 pieces of sushi, 15 pieces of sashimi, and 2 house rolls.</i>	
SUSHI & SASHIMI COMBINATION*	26
<i>4 pieces of sushi, 12 pieces of sashimi, and blue fin tuna roll.</i>	
SUSHI DELUXE*	23
<i>9 pieces of sushi and California roll.</i>	
SASHIMI DINNER*	25
<i>15 pieces of sashimi.</i>	
CHIRASHI*	20
<i>12 pieces of assorted fish.</i>	

E.P. SIGNATURE ROLLS

JAMES*	15
<i>Our trademark sushi roll. Shrimp tempura and avocado on the inside. Topped with sliced blue fin tuna, eel sauce and spicy mayo.</i>	
KAIZEN*	15
<i>Blue fin tuna and cucumber on the inside. Topped with crabmeat salad and salmon. Finished with wasabi mayo sauce.</i>	
XTREMELY WONDERFUL	13
<i>Shrimp tempura, and avocado on the inside. Topped with spicy, crunchy crabmeat salad.</i>	
EASTERN PAVILION*	13
<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>	
OCEAN KING*	18
<i>Lobster tail tempura, cucumber, and avocado on the inside. Topped with seared peppered tuna, and EP signature sauce.</i>	
SETAUKET*	13
<i>Blue fin tuna, salmon, and avocado on the inside. Topped with spicy tuna, avocado, scallions, tempura flakes, and masago.</i>	
AMAZING TUNA*	14
<i>Spicy blue fin tuna, and avocado on the inside. Topped with seared pepper tuna. Finished with house salad on the side.</i>	
MANHATTAN*	13
<i>Blue fin tuna, salmon, yellowtail, masago, tempura flakes, and spicy mayo on the inside. Topped with sliced avocado and eel sauce.</i>	
FEELIN' SEXY*	13
<i>Spicy salmon, avocado, and tempura flakes on the inside. Topped with spicy, crunchy crabmeat salad.</i>	
CEISHA SMILE*	15
<i>Shrimp tempura, spicy blue fin tuna, crabmeat, and avocado wrapped with soy paper.</i>	
HAWAII	14
<i>Shrimp tempura and mango on the inside. Topped with blue fin tuna, yellowtail, and salmon.</i>	

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 / 魚餅

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
香鍋全家福	SPICY FAMILY POT 🌶️	25
宮寶鸡丁	KUNG PAO CHICKEN 🌶️	15
麻辣羊	MALA LAMB 🌶️	19
干鍋肥腸	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