

LUNCH

STARTERS

WOOD ROASTED EDAMAME • shiso fumi furikake, maldon flake sea salt	5
GREEN ONION FRY BREAD • mango raita, curry sesame soy dipping sauce	6
INDONESIAN CORN FRITTERS • chili soy dipping sauce	9
SINGAPOREAN DAIKON CAKE • bamboo rice, shiitake mushrooms, turnip chili sauce	10
WOK ROASTED MUSSELS • garlic, ginger, scallions, chillies, soybeans and cilantro	14
CHICKEN & PORK DUMPLINGS • citrus soy, chili oil	12
BUTTERNUT SQUASH DUMPLINGS • red curry lemon grass sauce, thai basil oil	10
SALT AND PEPPER CALAMARI • green chili dipping sauce	10
THAI ROCK SHRIMP CAKES • cucumber herb salad sweet chili sauce	12
AHI TATAKI TARTARE • Balinese long pepper crust, lily bulb petals, citrus soy	15
DUCK CONFIT SPRING ROLLS • oolong tea infused soy dipping sauce	13

SANDWICHES

prepared vietnamese style on a french roll, pickled vegetables, shiracha aioli, taro chips	
NATURAL HANGER STEAK	10
FREE RANGE CHICKEN BREAST	9
PORTOBELLO MUSHROOM	8

SATAY BAR

PORTOBELLO MUSHROOM • soy coconut milk glaze	8
CHICKEN • free range chicken in turmeric and ginger, red miso peanut sauce	10
STEAK • natural hanger steak, garlic, ginger, soy	12
PRAWN • fresh prawns in lemongrass and citrus, thai basil mango sauce	12
E&O SATAY PLATTER • two of each chicken, steak, prawn and portobello mushroom	24

SALADS

PRAWN SALAD • poached fresh prawns, cucumber, mango, lychee, cashews, chillies, basil, lemon oil	15
MISO GEM • gem lettuce, cucumbers, edamame beans, daikon sprouts, sesame shiro miso dressing	9*
THAI SPICED • napa cabbage, green papaya, peanuts, coconut, dried shrimp, thai basil soy vinaigrette	10*
BABY FIELD LETTUCE • endive, fresh chevre, roasted apricots, candied almonds, yuzu vinaigrette	10*

MEAT & POULTRY

PULLED PORK SLIDERS • shaoshing wine braised, pickled vegetables, shirachi aioli, taro strip fries	14
HOISIN & COFFEE GLAZED SPARE RIBS • hill farm natural pork, coleslaw	13
WOK BLACK BEAN ASPARAGUS CHICKEN • free range chicken, local asparagus, red onion and chillies	15
WOOD GRILLED BEEF FLAT IRON • sichuan marinated natural beef, house made “kim chee”	19
CRISPY FIVE-SPICED MUSCOVY DUCK LEG CONFIT • braised cabbage, plum compote	18
BLACK PEPPER SHAKING BEEF • filet mignon, chillies, red onions, tomatoes, watercress, herbs	25

SEAFOOD

GRILLED SALMON • organic aromatic red quinoa, citrus cucumber salad, calamansi dressing	20
GRILLED OPAH • potato-celery root puree, pea tendrils, thai basil gremolata	22

NOODLES & RICE

DAN DAN NOODLES • cucumbers, scallions, and spicy turnip chili sauce - choice of hill farm ground pork or fulton valley farm ground chicken	12
VEGETARIAN KODA FARM ORGANIC BROWN RICE STIR FRY • tofu, mushrooms, market vegetables	11
HIMALAYAN RED RICE STIR FRY • black tiger prawns, char siu pork	13

VEGETABLES & SIDES

ASPARAGUS • wok roasted asparagus, fermented black bean sauce	10
MARKET MUSHROOMS AND SCALLIONS • wok roasted, oyster sauce	9
BABY BOK CHOY & GARLIC • wok roasted, wheat free tamari	7
SESAME EGGPLANT • sautéed, scallions, thai basil	9
STEAMED ORGANIC CALIFORNIA MASSA RICE	4
STEAMED WHITE JASMINE RICE	3

*add grilled hanger steak 6. - grilled chicken 5. - poached shrimp 5.

DINNER

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Chef de Cuisine Rene Caceres
 Executive Chef Arnold Eric Wong
 All-natural, seasonally fresh and sustainable ingredients are sourced whenever possible.
 18% service charge included on parties of 6 or more

SPECIAL EVENTS

E&O Trading Company in Larkspur Landing specializes in private parties, wedding receptions, corporate meetings and other celebrations for groups from 10 to 200. The open floor plan of our main dining room, and our elegant private room offer unique and inviting private venues for your event.



“A JOURNEY OF A THOUSAND MILES BEGINS
WITH A SINGLE BITE”

TO RESERVE YOUR EVENT CONTACT
KRISTIN LEHMKUHL
PRIVATE EVENT COORDINATOR
415.306.1514
KLEHMKUHL@EOTRADING.COM

E&O TRADING LARKSPUR LANDING

This restaurant has been called the “hidden jewel in Marin County”. The warm glow of tiki torches surround the restaurant and welcome you as you arrive at E&O Trading Company in Larkspur Landing. Designed to resemble a private family retreat off the coast of Thailand, this luxurious dining room is rich in color and texture. With a cozy fireplace, display kitchen, a large family booth, one-of-a-kind Chef’s Table, and unique tapestries, E&O Trading Company in Larkspur Landing truly is an exceptional find. This restaurant also features a plush and intimate lounge area, a bamboo bar, two outdoor dining patios, and a beautiful private room perfect for any special occasion.

PATIO DINING • AMPLE PARKING
RESERVATIONS ARE RECOMMENDED
WHEELCHAIR ACCESSIBLE • FULL BAR
PRIVATE AND SEMI PRIVATE DINING

2231 LARKSPUR LANDING CIRCLE,
LARKSPUR, CA 94939
P. 415.925.0303, F. 415.925.1756
WWW.EOTRADING.COM



E&O TRADING Co
SOUTHEAST ASIAN GRILL

To-Go

HOURS:
SUNDAY-THURDAY 11:30AM TO 9:30PM
FRIDAY & SATURDAY 11:30AM TO 10:30PM

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