

Starters

Crab Rangoon* ㄎ ㄗ ㄟ

Crispy wontons filled with a creamy crab and cream cheese mixture. Served with Asian slaw and duck sauce. | 14

Golden Chicken Fingers* ㄎ ㄗ

Tender slices of white meat chicken, lightly battered and golden fried. Served with Asian slaw and duck sauce. | 17

BBQ Boneless Spare Ribs* ㄎ ㄟ

Tender strips of pork marinated in our house-made BBQ sauce. Served with pineapple salsa and duck sauce. | 16

Pork Dumplings*

Wok-fried dumplings filled with seasoned pork and fresh vegetables. Served with our house soy-ginger dipping sauce. | 15

Chicken Wings - Saugus* ㄎ

Kowloon's famous Saugus wings in a sweet garlic sauce. | 19

Chicken Wings* ㄎ

Fried chicken wings. | 17

Night Market Popcorn

Chicken* ㄗ ㄍ

Taiwanese-style popcorn chicken, tossed in five-spice seasoning and fried basil. Served with sweet chili sauce. The Chinese answer to Chick-fil-A. | 18

Seared Ahi Tuna* ㄗ

Sesame-crust 8oz. ahi tuna, seared rare, served with wasabi, pickled ginger, and our house soy marinade for dipping. | 24

Egg Roll* ㄎ ㄗ ㄟ

Crispy golden egg roll filled with a savory blend of shrimp and pork. Served with Asian slaw and duck sauce.

One Egg Roll | 10 Two Egg Rolls | 19

Edamame ㄗ ㄍ ㄟ ㄟ ㄟ

Wok-sautéed and salted. | 8

Scallion Pancake ㄎ ㄟ ㄟ

Crispy and savory pancake. Served sliced, accompanied by a tangy ginger sauce. | 10

Soup

Pork Wonton* ㄎ ㄗ

Delicate dumplings filled with savory ground pork and traditional seasonings. Topped with scallions and crispy onions. | 8

Salad

Dragon's Garden Salad ㄟ ㄗ

Seasonal Chinese salad. Ask your server about this week's feature. | 16

Add a protein:

Beef* | 8

Chicken* | 6

Shrimp* | 7

Tofu | 6

Noodles

Lo Mein ㄎ ㄟ

Your choice of protein stir-fried with pea pods, bean sprouts, onions, mushrooms, scallions, water chestnuts, and egg noodles in a savory soy sauce.

Choose your protein:

Beef* | 21 Chicken* | 16 Shrimp* | 18

Tofu | 14 Veggie | 14

Pad Thai ㄗ ㄍ ㄎ ㄟ ㄗ

Stir-fried rice noodles with our house Pad Thai sauce, wok-seared with tofu, fresh vegetables, egg, and crushed peanuts. Finished with crisp bean sprouts, scallions, and lime. | 19

Add a protein:

Beef* | 8 Chicken* | 6 Shrimp* | 7

Rice

Signature Fried Rice* ㄎ ㄟ

Classic fried rice featuring a savory blend of shrimp, ham, pork, peas, scallions, and egg. | 17

Pork Fried Rice* ㄎ ㄟ

Special fried rice featuring bbq pork, green onion, bean sprouts, and egg. | 15

White Rice ㄗ ㄍ ㄟ ㄟ ㄟ ㄟ

Steamed white rice. | 6

Entrées

General Gau Chicken* ㄎ ㄟ

Golden-fried chicken tossed in a fiery-sweet General Gau sauce. | 17

Sweet & Sour Chicken* ㄎ

Golden-fried chicken, pineapple and cherries tossed in a tangy sweet and sour sauce. | 15

Chicken & Broccoli* ㄎ ㄗ

Chicken and broccoli stir-fried together in white sauce. | 18

Polynesian Cashew

Chicken* ㄟ ㄗ

Coconut and cashew battered chicken breast, fried to a crisp golden finish. Served with our hot honey hoisin sauce. Served with white rice. | 22

Beef & Broccoli* ㄎ ㄟ

Beef and broccoli stir-fried together in a rich and savory dark sauce. Served with white rice. | 24

Teriyaki Steak

Skewer* ㄗ

Tender 8oz. steak skewer, marinated for 24 hours in our signature teriyaki. Fire-grilled and glazed with teriyaki. Finished with crispy onions, toasted sesame, and green onion. Served with white rice. | 26

Enter the Lobster* ㄗ ㄟ

This dish is a star. Lightly battered fresh Maine lobster topped with ginger scallion sauce over savory garlic noodles.

Served in-shell. | Market Price

Shrimp with Lobster Sauce* ㄎ ㄟ

Tender shrimp topped with a secret blend of black bean sauce, pork and scallions. Served with white rice. | 22

Honey Walnut Shrimp ㄗ ㄍ ㄟ ㄟ ㄟ

Crispy fried shrimp tossed in a silky honey sauce. Topped with candied walnuts and served with sautéed broccoli. | 22

Stir Fry String Beans ㄗ ㄍ ㄟ ㄟ ㄟ ㄟ ㄟ

Crunchy green beans wok-tossed with a garlic sauce. | 14

Brussels Sprouts ㄗ ㄍ ㄟ ㄟ ㄟ ㄟ ㄟ

Crispy fried Brussels sprouts tossed in Kung Pao sauce packed with peanuts, chili peppers, and sesame seeds. | 14

Kung Pao

Cauliflower ㄗ ㄍ ㄟ ㄟ ㄟ ㄟ ㄟ

Crispy, rice flour-battered cauliflower, wok-tossed in our fiery house-made Kung Pao sauce. Garnished with toasted sesame and scallions. Served with white rice. | 18

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ㄗ ㄍ = Gluten-free ㄎ = Kowloon Favorite ㄟ ㄗ = Nuts ㄗ = Sesame ㄟ = Shellfish ㄟ ㄟ = Spicy

ㄟ ㄟ ㄟ ㄟ = Vegan ㄟ ㄟ = Vegetarian

Please inform your server if anyone in your party has a food allergy.

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Dragon Cocktails

Dragon’s Law

A smooth blend of Corvus grilled pineapple vodka, Malibu, Casamigos Blanco, Captain White, banana liqueur, crème de coco, pineapple, and orange juice – kissed with our signature spiced syrup. | **13**

Miyagi Highball

“Balance, Daniel-san.” Crisp Suntory Japanese Whisky with a hint of peach, topped with soda for a light, clean and balanced finish that would make Mr. Miyagi proud. | **13**

Singapore Sling

A tropical classic with Gunpowder Gin, cherry, pineapple, lime, and a splash of bitters. The perfect island refresher. | **13**

Year of the Dragon

A classic Mai Tai, elevated. Captain Morgan White Rum, Appleton Reserve, lime, orange curaçao, and orgeat. | **13**

Asian Pearsuasion

Tito’s Vodka with lime and pear juice, complimented by Prosecco bubbles. | **14**

Hurricane

A New Orleans Classic. Captain White and Myers Dark Rum, shaken with fresh lime, orange, and pineapple juices, passionfruit purée, and a splash of grenadine for that signature island sunset. | **14**

Lychee Martini

A bright, floral martini blending vodka, St-Germain, lychee. A touch of lemon. Finished with a lychee garnish. | **14**

Rum Runner

A tropical blend of Captain White, Myers Dark, and Cruzan Aged Rum, paired with banana and blackberry liqueurs, pineapple juice, and a splash of grenadine. | **14**

The Chuck Norris

A bold twist on a classic mule with Mi Campo Reposado, spicy simple syrup, fresh lime, and a splash of agave, topped with ginger beer for a kick that hits hard but finishes smooth. | **14**

Bruce-Lee

A striking blend of Zacapa and Appleton rums with lychee, lemon, and orgeat, delivering a tropical punch that’s smooth yet powerful. | **16**

Smokey Old Fashioned

Brown butter, Jim Beam, Cointreau & brown sugar syrup. Our take on a classic. | **16**

Scorpion Bowl (serves 2)

Shareable tropical paradise for two. A potent blend of rums, Smirnoff Vodka, and gin. Packed with pineapple, orange, cranberry, and a touch of grenadine. | **28**

The Scorpion | **15**

More Bubbles No Troubles

Bright, botanical, and effortlessly refreshing. A mix of Aperol, St-Germain, and Rocky’s Botanical shaken with fresh lime, topped with a Moët & Chandon Champagne split for you to pour tableside. Finished with a splash of soda and a fresh rosemary sprig. This is the spritz that says, “more bubbles, no troubles.” | **38**

Beers

Bud Light | **5**

NA Athletic Golden Ale | **6**

Sapporo | **6**

Tuckerman’s Pale Ale | **6**

Bayside TsingTa | **7**

Stoneface IPA | **7**

603 Scenic Session IPA | **8**

High Noon Pineapple | **9**

Zero Gravity Green State Lager | **9**

Wines, Sake & Sparkling

White

Bollini Pinot Grigio, Trentino Alto Adige, Italy | **11** Glass | **44** Bottle

Nozzole “Le Bruniche” Chardonnay, Toscana, Italy | **12** Glass | **48** Bottle

Pacific Rim Riesling, Columbia Valley, Washington | **13** Glass | **52** Bottle

Drylands Sauvignon Blanc, New Zealand | **15** Glass | **60** Bottle

Artesa Chardonnay, Carneros, California | **17** Glass | **68** Bottle

Red

Grounded Cabernet Sauvignon by Josh Phelps, Central Coast, California | **10** Glass | **40** Bottle

Pinot Noir Leese Fitch, Sonoma, California | **11** Glass | **44** Bottle

Viticcio Ferraio Toscana Rosso IGT, Italy | **11** Glass | **44** Bottle

Ramon Bilbao Rioja, Rais Baixas, Spain | **13** Glass | **52** Bottle

Sake

Chika Sake Cup | **18**

Murai Family Nigori Genshu Sake | **37**

Yuki No Bosha Junmai Ginjo “Cabin in the Snow” | **48**

Sparkling

Poema Brut Cava, Penedes, Spain | **9** Glass | **36** Bottle

LaMarca Prosecco, Italy | **9** Glass | **42** Bottle

90+ Cellars Lot 50 Prosecco Brut, Italy (Split) | **15**

Cantine Maschio Prosecco Extra Dry, Italy | **18**

Belaire Rose Sparkling, France | **18**

Taittinger Brut La Francaise, France (Bottle Only) | **146**

Veuve Clicquot Brut Yellow Label, France (Bottle Only) | **150**

Zero Proof Cocktails

Pho Margarita

Coconut water and tart cranberry juice balanced perfectly with lime and agave. | **7**

Mok Tai

A fusion of sweet tangerine and lime, complemented by nutty orgeat syrup. A splash of grenadine and sparkling seltzer. | **8**

Ichiban

A vibrant blend of tangy yuzu, spicy ginger beer, and a squeeze of lime. | **9**

Desserts

The Brookie

A delicious combination of brownie and cookie, served hot. | **8**

Add ice cream | **2**

Ice Cream Feature

Ask your server for today’s selection. | **6**

Great Fortune

A giant, chocolate-dipped fortune cookie, theatrically smashed tableside and served with vanilla ice cream. | **14**

Tea Service

Oolong Tea | **6**

Green Tea | **6**