

TABLE 台號 _____

GUEST 人數 _____

Tea Charge \$1.00 Per Person

(S) Small 小點 \$3.35 (M) Medium 中點 \$4.15

(L) Large 大點 \$5.15 (K) Kitchen 廚點 \$7.95

東海 海鮮 酒家

EAST OCEAN Seafood Restaurant
1713 Webster Street, Alameda, CA 94501

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GUEST 人數 _____

Tea Charge \$1.00 Per Person

精美廚點

Kitchen

- (K)57. 椒鹽龍利球
Salt & Pepper Fried Fish Filets
- (K)58. 椒鹽鮮魷
Salt & Pepper Fried Calamari
- (K)59. 椒鹽豆腐粒
Salt & Pepper Fried Tofu
- (K)60. 椒鹽中蝦
Salt & Pepper Fried Shrimp w/ Shell
- (K)61. 椒鹽雞翼
Salt & Pepper Fried Chicken Wings
- (K)62. 蠔油芥蘭
Chinese Broccoli w/ Oyster Sauce
- (K)63. 魚香釀茄子
Spicy Eggplant Stuffed w/ Pork & Shrimp
- (K)64. 百花煎釀豆腐
Fried Tofu Cubes Stuffed w/ Shrimp
- (K)65. 百花煎釀青椒
Shrimp Paste Stuffed Bell Peppers
- (K)66. 百花煎釀磨菇
Stuffed Mushroom Caps (Pork & Shrimp)
- (K)67. 豬腳薑
Vinegar Pig's Feet w/Ginger & Egg
- (K)68. 海草
Seaweed Salad
- (K)69. 白灼牛柏葉
Steamed Beef Tripe
- (K)70. 白雲鳳爪
Cold Chicken Claws
- (K)71. 海蜇燻蹄
Jelly Fish w/ Pork Shank
- (K)72. 五香牛展
Marinated Beef Cold Cuts
- (K)73. 東海滷水豆腐
East Ocean Fried Tofu Strips in Broth
- (K)74. XO醬腸粉
Rice Noodle with XO Sauce

NO. _____

香滑腸粉

Rice Noodle Roll

- (K)38. 金沙蝦腸
Golden Shrimp Rice Noodles
- (L)39. 鮮蝦腸粉
Shrimp Rice Noodles
- (L)40. 牛肉滑腸粉
Beef Rice Noodles
- (L)41. 叉燒滑腸粉
BBQ Pork Rice Noodles
- (L)42. 羅漢齋腸粉
Vegetarian Rice Noodles
- (L)43. 健康淨腸粉
Plain Rice Noodles
- (L)44. 香茜滑腸粉
Cilantro Rice Noodles
- (L)45. 港式炸兩腸粉
Fried Bread Rice Noodles

美味甜點

Dessert

- *(M)46. 酥皮蛋撻仔
Egg Custard Tarts
- *(M)47. 酥皮奶撻仔
Milk Custard Tarts
- (M)48. 播沙湯丸
Sweet Black Sesame Seed Mochi
- (M)49. 千層糕
Steamed Custard Layer Cake
- (M)50. 馬拉糕
Sponge Cake
- (M)51. 山水豆腐花
Steamed Tofu w/ Ginger Syrup
- (M)52. 香芒凍布甸
Mango Jello
- (M)53. 冰凍香蘭糕
Green Coconut Jello
- (M)54. 元肉杞子糕
Sugar Jello
- *(M)55. 芝麻卷
Black Sesame Roll
- *(M)56. 南瓜餅
Pumpkin Lotus Mochi

NO. _____

* Limited Quantity Available

煎炸美食

Fried & Baked

- *(M)20. 焗叉燒酥
Baked BBQ Pork Pastry Pie
- *(M)21. 焗叉燒飽
Baked BBQ Pork Buns
- *(M)22. 焗奶皇飽
Baked Egg Custard Buns
- (L)23. 香煎韭菜餃
Pan Fried Shrimp & Chives Dumpling
- (M)24. 蜂巢香芋角
Deep Fried Taro Meat Dumpling
- (M)25. 鹹水角
Deep Fried Meat Dumpling
- (M)26. 窩貼
Pork Pot Stickers
- (S)27. 春卷
Egg Rolls w/ Pork
- (L)28. 炸蝦角
Fried Shrimp Dumpling
- (L)29. 鳳尾蝦
Fried Shrimp Ball w/Prawn
- (M)30. 香煎蘿蔔糕
Pan Fried Turnips Cake
- (M)31. 香煎芋頭糕
Pan Fried Taro Cake
- (L)32. 鬆化榴蓮酥
Fried Sweet Durian Puff
- (M)33. 芝麻球
Sesame Balls w/ Lotus
- *(M)34. 綠茶流沙球
Green Tea Egg Custard Fried Mochi
- (S)35. 港式炸油條
Fried Bread Stick
- *(L)36. 金銀饅頭 4只
Steamed & Fried Buns
- (L)37. 粟米粒蝦餅
Shrimp Corn Pan Cake

NO. _____

Dim Sum Items Cooked to order may take 20-30 minutes to prepare

蒸美點心

Steamed Dim Sum

- (L)1. 水晶蝦餃皇
Steamed Shrimp Hor Gau Dumpling
- (M)2. 燒賣
Steamed Pork & Shrimp Sui Mai Dumpling
- (M)3. 什餃
Combination Meat Dumpling
- (L)4. 珍珠糯米雞
Sweet Rice w/ Meat Wrapped in Lotus Leaf
- (M)5. 潮州蒸粉粿
Steamed Chiu Chow Dumpling w/ Jicama & Peanuts
- (M)6. 鮮竹捲
Steamed Seafood & Pork Wrapped w/ Bean Curd Skin
- (M)7. 豉汁蒸排骨
Steamed Black Bean Spareribs
- (M)8. 豉汁蒸鳳爪
Steamed Chicken Feet w/ Black Bean Sauce
- (L)9. 翡翠豆苗餃
Pea Sprout & Shrimp Dumpling
- (M)10. 上海小籠飽
Shanghai Dumpling
- (M)11. 山竹牛肉球
Steamed Beef Meatballs
- (L)12. 蒸三星餃
Steamed Star Shaped Seafood Dumpling
- (L)13. 蒸蟹肉餃
Steamed Shrimp with Crab Meat Dumpling
- (S)14. 蒸叉燒飽
Steamed BBQ Pork Buns
- (M)15. 蒸滑雞飽
Steamed Chicken & Mushroom Buns
- (L)16. 沙爹羅漢齋竹卷
Satay Sauce Mixed Vegetable Roll
- (L)17. 蒸香茜餃
Cilantro Dumpling
- (S)18. 蒸奶皇飽
Steamed Egg Custard Bun
- (M)19. 蒸港式流沙飽
Steamed Special Egg Bun

NO. _____