

TABLE 台號 \_\_\_\_\_

GUEST 人數 \_\_\_\_\_

Tea Charge \$1.00 Per Person

(S) Small 小點 \$3.05 (M) Medium 中點 \$3.95

(L) Large 大點 \$4.95 (K) Kitchen 廚點 \$6.95

# 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
- (S)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
- (S)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. \_\_\_\_\_