

TABLE 台號 \_\_\_\_\_

GUEST 人數 \_\_\_\_\_

Tea Charge \$1.00 Per Person

(S) Small 小點 \$2.45 (M) Medium 中點 \$3.10

(L) Large 大點 \$4.10 (K) Kitchen 廚點 \$5.15

# 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)\_\_\_\_\_ 56. 椒鹽龍利球  
Salt & Pepper Fried Fish Filets
- (K)\_\_\_\_\_ 57. 椒鹽鮮魷  
Salt & Pepper Fried Calamari
- (K)\_\_\_\_\_ 58. 椒鹽梨筍  
Salt & Pepper Fried Asparagus
- (K)\_\_\_\_\_ 59. 椒鹽中蝦  
Salt & Pepper Fried Shrimp w/ Shell
- (K)\_\_\_\_\_ 60. 椒鹽雞翼  
Salt & Pepper Fried Chicken Wings
- (K)\_\_\_\_\_ 61. 蠔油芥蘭  
Chinese Broccoli w/ Oyster Sauce
- (K)\_\_\_\_\_ 62. 魚香釀茄子  
Spicy Eggplant Stuffed w/ Pork & Shrimp
- (K)\_\_\_\_\_ 63. 百花煎釀豆腐  
Fried Tofu Cubes Stuffed w/ Shrimp
- (K)\_\_\_\_\_ 64. 百花煎釀青椒  
Shrimp Paste Stuffed Bell Peppers
- (K)\_\_\_\_\_ 65. 百花煎釀磨菇  
Stuffed Mushroom Caps (Pork & Shrimp)
- (K)\_\_\_\_\_ 66. 撈起豬肚  
Marinated Pork Intestines
- (K)\_\_\_\_\_ 67. 美極鴨下巴  
Braised Ducks Jaw
- (K)\_\_\_\_\_ 68. 白灼牛柏葉  
Steamed Beef Tripe
- (K)\_\_\_\_\_ 69. 白雲鳳爪  
Cold Chicken Claws
- (K)\_\_\_\_\_ 70. 海蜆燻蹄  
Jelly Fish w/ Pork Shank
- (K)\_\_\_\_\_ 71. 五香牛展  
Marinated Beef Cold Cuts
- (K)\_\_\_\_\_ 72. 東海滷水豆腐  
East Ocean Fried Tofu Strips in Broth

NO. \_\_\_\_\_

## 香滑腸粉

Rice Noodle Roll

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

## 美味甜點

Dessert

- (M)\_\_\_\_\_ 45. 酥皮蛋撻仔  
Egg Custard Tarts
- \* (M)\_\_\_\_\_ 46. 酥皮奶撻仔  
Milk Custard Tarts
- (M)\_\_\_\_\_ 47. 搗沙湯丸  
Sweet Black Sesame Seed Mochi
- (M)\_\_\_\_\_ 48. 千層糕  
Steamed Custard Layer Cake
- (M)\_\_\_\_\_ 49. 馬拉糕  
Sponge Cake
- \* (S)\_\_\_\_\_ 50. 山水豆腐花  
Steamed Tofu w/ Ginger Syrup
- (M)\_\_\_\_\_ 51. 香芒凍布甸  
Mango Jello
- (M)\_\_\_\_\_ 52. 冰凍香蘭糕  
Green Coconut Jello
- \* (M)\_\_\_\_\_ 53. 元肉杞子糕  
Sugar Jello
- \* (M)\_\_\_\_\_ 54. 奶皇軟餅  
Egg Custard Mochi
- \* (M)\_\_\_\_\_ 55. 南瓜餅  
Pumpkin Lotus Mochi

NO. \_\_\_\_\_

## 煎炸美食

Fried & Baked

- (M)\_\_\_\_\_ 21. 焗叉燒酥  
Baked BBQ Pork Pastry Pie
- \* (M)\_\_\_\_\_ 22. 焗叉燒飽  
Baked BBQ Pork Buns
- \* (M)\_\_\_\_\_ 23. 焗奶皇飽  
Baked Egg Custard Buns
- (M)\_\_\_\_\_ 24. 香煎韭菜餃  
Pan Fried Shrimp & Chives Dumpling
- (S)\_\_\_\_\_ 25. 蜂巢香芋角  
Deep Fried Taro Meat Dumpling
- (S)\_\_\_\_\_ 26. 鹹水角  
Deep Fried Meat Dumpling
- (M)\_\_\_\_\_ 27. 窩貼  
Pork Pot Stickers
- (S)\_\_\_\_\_ 28. 春卷  
Egg Rolls w/ Pork
- (L)\_\_\_\_\_ 29. 炸蝦角  
Fried Shrimp Dumpling
- (L)\_\_\_\_\_ 30. 百花釀蟹鉗  
Fried Crab Claws
- (M)\_\_\_\_\_ 31. 香煎蘿蔔糕  
Pan Fried Turnips Cake
- (M)\_\_\_\_\_ 32. 香煎芋頭糕  
Pan Fried Taro Cake
- (L)\_\_\_\_\_ 33. 松化榴蓮酥  
Fried Sweet Durian Puff
- (S)\_\_\_\_\_ 34. 芝麻球  
Sesame Balls w/ Lotus
- \* (M)\_\_\_\_\_ 35. 綠茶流沙球  
Green Tea Egg Custard Fried Mochi
- (S)\_\_\_\_\_ 36. 港式炸油條  
Fried Bread Stick
- (L)\_\_\_\_\_ 37. 金銀饅頭 4只  
Steamed & Fried Buns

NO. \_\_\_\_\_

## 蒸美點心

Steamed Dim Sum

- (M)\_\_\_\_\_ 01. 水晶蝦餃皇  
Steamed Shrimp Hor Gau Dumpling
- (S)\_\_\_\_\_ 02. 燒賣  
Steamed Pork & Shrimp Sui Mai Dumpling
- (M)\_\_\_\_\_ 03. 魚翅餃  
Combination Meat Dumpling
- (L)\_\_\_\_\_ 04. 珍珠糯米雞  
Sweet Rice w/ Meat Wrapped in Lotus Leaf
- (M)\_\_\_\_\_ 05. 潮州蒸粉粿  
Steamed Chiu Chow Dumpling w/ Jicama & Peanuts
- (S)\_\_\_\_\_ 06. 鮮竹捲  
Steamed Seafood & Pork Wrapped w/ Bean Curd Skin
- (S)\_\_\_\_\_ 07. 豉汁蒸排骨  
Steamed Black Bean Spareribs
- (S)\_\_\_\_\_ 08. 豉汁蒸鳳爪  
Steamed Chicken Feet w/ Black Bean Sauce
- (M)\_\_\_\_\_ 09. 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 Dungeness 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. 魚翅灌湯餃  
Pork & Shrimp Dumpling in Broth
- (L)\_\_\_\_\_ 17. 沙爹羅漢齋竹卷  
Satay Sauce Mixed Vegetable Roll
- (M)\_\_\_\_\_ 18. 蒸香茜餃  
Cilantro Dumpling
- (S)\_\_\_\_\_ 19. 蒸奶皇飽  
Steamed Egg Custard Bun
- (M)\_\_\_\_\_ 20. 蒸港式流沙飽  
Steamed Special Egg Bun

NO. \_\_\_\_\_

\* Limited Quantity Available

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