

Island Drinks

Sneaky Tiki - Tall, with Light Rum, Jamaican Rum, Fruit Juices and Liqueurs. **7.00**

Fresh Lime Daiquiri - Bacardi Rum, fresh lime and sugar, shaken and served up. **5.50**

Zombie - The Original lethal Libation with a Blend of Rums **8.50**

Planters Punch - An old favorite from Jamaica. A delightful mixture of Pineapple, Orange and Lemon Juices in a Rum Base **7.00**

Banana Cow - Bananas, Milk and Rum. **5.50**

Backscratcher - Made from scratch with Bourbon, Orange Curacao and Passion Fruit. The backscratcher is yours to keep. **8.50**

Blue Hawaiian - A delightfully smooth drink made with Vodka. **5.50**

Piña Colada - An exotic touch of the Caribbean! Made with Light Rum, Cream of Coconut and Pineapple Juice mixed in a blender. The mug is yours to keep. **9.50**
In a glass. **6.50**

Passion Fruit Cocktail
Served on the stem in a Martini Glass is the Perfect Blend of Vodka, Fresh Lime and Passion Fruit Syrup **7.00**

Mai Tai - Our signature blend of Bacardi Rums, Orgeat Syrup and fresh Lime. An excellent cooler **7.00**

Navy Grog - A mixture of Jamaican and Puerto Rican Rums, Grapefruit Juice and Lime. **8.50**

Fog Cutter - A tall vase full of Light Rums and Fruit Juices. Not a sissy drink.

You keep the mug. **10.00**
In a glass. **6.50**

Volcano - A unique drink served with all the action of an erupting volcano ... **6.50**

Cha-Cha - A long, tall cooler made with Rum and Tropical Juices. Free "Sombrero Hat" with each Cha-Cha. **8.50**

Chi-Chi - A tempting blend of Coconut, Fruit Juices and Vodka.

In Souvenir Mug **9.50**
In a glass. **6.50**

Strawberry Daiquiri - Deliciously refreshing with a Rum Base **6.50**

Rangoon Ruby - A smooth drink made with Vodka and the tang of fresh Cranberries. **5.50**

Raspberry Mojito - Bacardi Razz Puerto Rican Rum with Fresh Mint and a Touch of Rock Candy Syrup **6.00**



Scorpion - A wonderful conglomeration of Bacardi Rums and Juices with the ancient tradition of the Polynesian communal drinking bowl.

For One **8.50**

For One (souvenir bowl) **15.00**

Party Size (serves 4)(souvenir bowl) **29.00**

Sake

Ask for our fine selection of Premium and Ultra Premium Sakes.



Appetizers

Trader Dick's Sampler For Two

Tempura Prawns, Tahitian Ribs, Potstickers,
Chicken Satay and Thai Egg Rolls
16.95

Mandarin Lettuce Wraps

Minced Chicken, Shiitake Mushrooms, Water
Chestnuts and Crispy Rice Noodles
Wrapped in Lettuce Cups
7.95

Thai Egg Rolls

Filled with Curried Shrimp, Chicken, Basil, Cilantro
and Vegetables. Served with Sweet Chili Sauce
8.95

Softshell Crab

Crispy Fried Tempura Softshell Crab
with Wok Roasted Garlic, Shallot and
Green Onion with Tonkatsu Sauce
11.95

Spicy Tuna*

Spicy Tuna Tartare and Avocado Dip
with Crispy Chips
8.95

Japanese Tempura

Deep Fried Prawns and Garden Vegetables
with a Soy-Ginger Dipping Sauce
10.95

Aloha Sashimi*

Fresh Ahi, Yellowtail and Salmon, Served with
Wasabi Crème Fraiche and Asian Vegetable Salad
14.95

Polynesian Coconut Shrimp

Batter Dipped, Rolled in Coconut and lightly Fried.
Served with a Macadamia-Sweet Chili Sauce
13.95

Siam Crab Cakes

Rock Crabmeat with Shallots, Garlic,
Green Onions and White Pepper.
Served with Red Curry Sauce
12.95

Singapore Chicken Satay

Served with Cucumber Salad and
Spicy Peanut Sauce
9.95

Chinese Pot Stickers

Pan Fried Pork Dumplings with
Garlic-Soy Dipping Sauce
7.95

Tahitian BBQ Pork Spare Ribs

Barbecued with our Special Islander Sauce
8.50

Five-Spice Calamari

Crispy Fried Calamari, Wok Tossed with Five-Spice
Salt, Chili Pepper, Fresh Garlic, Ginger and Green
Onions
8.95

California Sushi Roll*

Crab, Avocado, Sushi Rice and Tobikko
Served with Pickled Ginger, Wasabi
and Soy Sauce
7.95

Soup

Hot & Sour Soup

Shredded Pork, Tofu and Bamboo Shoots.
Seasoned with Vinegar, White Pepper
and Soy Sauce
6.95

Won Ton Noodle Soup

Shrimp, Chicken, Vegetables and Pork-filled
Dumplings in a Clear Broth
7.95

Sizzling Rice Soup

Chicken Broth with Shrimp, Chicken,
Vegetables and Sizzling Rice Crust
7.95

Nabeyaki Udon

Japanese Noodle, Chicken Broth with Shrimp,
Chicken and Mushrooms with a Hint of
Cilantro and Miso
7.95

Salads

Chinese Chicken Salad

Shredded Breast of Chicken, Lettuce,
Green Onions and Sesame Seeds.
Tossed in a Ginger-Soy Vinaigrette
8.95

Peking Roasted Duck

Sliced and Fried Crispy, with Green Onions,
Cilantro and Lettuce. Tossed with Spicy
Roasted Peanut Dressing
9.95

Caesar Salad

Crisp Romaine, Homemade Croutons and Freshly
Shredded Parmesan Cheese. Tossed in Fresh
Caesar Dressing
6.95
with Siam Crab Cakes or Seared Ahi Tuna
12.95

Paradise Salad

Bibb Lettuce with Beefsteak Tomatoes, Papaya,
Avocado, Red Onions and Pinenut Dressing
7.95

John's Recommendations

Included with all entrées: Sautéed Vegetables;
Choice of Baked Potato, Fried Rice or Steamed Rice

Filet Mignon

A thick, juicy cut of choice Beef, broiled to order
30.95

Flaming Dagger Brochette

Brochette of Filet Mignon,
served flaming at your table
28.95

New York Steak

A choice New York Steak cooked to perfection
29.95

Peking Duck Breast

Boneless Breast of Duck with Asian Seasoning
and Spices, Pan-Seared and Roasted. Served
with Crispy Taro Root and Peking Sauce
26.95

Malaysian Chicken

Boneless Chicken Breast Braised in Curry Sauce
with Coconut Milk and Onions
18.95

Prawns with Honey Glazed Walnuts

Marinated Prawns, Deep-Fried then Tossed
in a Creamy Honey Dressing
with Glazed Walnuts
26.95

Thai Style Spicy Shrimp Scampi

Stir-Fried Large Shrimp with Basil, Garlic, Chili
Peppers and Fish Sauce
26.95

Pork Tenderloin & Scallop Tonkatsu

Panko Pork Cutlet and Sea Scallops,
Grilled with Tonkatsu Sauce
22.95

Broiled Jumbo Lobster Tail

Delicious lobster tail served with chef's
special butter sauce
Market Price

Bone-In Rib Eye Steak

20 Oz. Bone-In Steak Charbroiled to Perfection,
with Crispy-Fried Taro Root
37.00

New York Steak Teriyaki

Marinated in Sake, Ginger and Soy Sauce.
Accompanied by Tempura Asparagus
29.95

Szechwan Filet

Sliced Filet Mignon prepared with a selection of
hot spices and vegetables
30.95

Mongolian Lamb Chops

Marinated in Chinese Aged Sweet Vinegar and
Spices. Served in a Bed of Caramelized Onions.
Topped with Snow White Noodles
35.95

Mandarin Pork Chops

Succulent Pork Chops Glazed in a Mandarin
Sauce, Served with Caramelized Sweet Onions
19.95

Prime Rib

Cooked by the "old Yorkshire Method," completely
encased in Rock Salt which seals in the juices and
flavor. The best you've ever tasted!

Regular Cut **26.95**

Kahuna Cut **30.95**

Pacific Rim Surf 'n' Turf

A Delightful Combination of Broiled Lobster Tail
with Lemon Grass-Ginger Butter and a Filet
Mignon with Shiitake Mushroom Sauce
Market Price

Trader Dick's Chef Special Dinner

Served with Soup or Tossed Salad; Trader Dick's Appetizer Sampler;
your choice of Steamed or Fried Rice & a variety of Beef, Fowl and Fish Entrees. It's all topped off
with a Flaming Baked Alaska. If you have some favorites, your server will include them.

Served Family Style for two or more people. **35.95 per person**

Noodles and Rice

Trader Dick's Chow Mein

Combination of Chicken, Shrimp, Beef and
Asian Vegetables with Egg Noodles
12.95

Nasi Goreng

Indonesian Fried Rice with Shrimp, Chicken,
Pork, Cashew Nuts and Spices
11.50

Singapore Noodles

Rice Noodles, Stir-Fried with Shrimp, Pork,
Onions and Curry
11.95

Young Chow Fried Rice

Combination of Pork, Shrimp and Chicken,
Stir-Fried with Soy Sauce and Sesame Oil
11.50

Chicken, Beef & Pork

Served with Steamed or Fried Rice

Cashew Chicken

Breast of Chicken, Stir-Fried with Celery, Mushrooms, Water Chestnuts and Cashews
14.50

Lemon Chicken

Boneless Breast in Batter, Deep-Fried to a Golden Brown and Topped with a Delicate Honey Lemon Sauce
13.95

Sesame Chicken

Breast of Chicken, Crispy Fried, Tossed with Sesame Seeds in a Spicy Szechwan Sauce
14.50

General's Chicken

Boneless Chicken Breast, Deep-Fried, Tossed in our Sensational Spicy Sauce
14.95

Kung Pao Chicken

Breast of Chicken, Stir-Fried with Vegetables and Red Chili in Hoisin Sauce with Peanuts
14.50

Garlic Pork

Julienne Pork, Stir-Fried with Bamboo Shoots, Wood Ear Mushroom, Water Chestnut and Carrots in a Spicy Garlic Sauce
13.95

Sweet and Sour Pork or Chicken

Battered, Deep-Fried and Tossed in Sweet and Sour Sauce with Pineapple, Bell Peppers and Onions
13.95

Thai Pork with Asparagus

Sautéed in Coconut Milk and Spicy Red Curry Sauce
14.95

Beef Broccoli

Tender Beef, Stir-Fried with Broccoli, Sliced Carrots, Soy Sauce and Sesame Oil
14.95

Crispy Orange Blossom Beef

Crispy Fried Tender Beef, Tossed with a Tangy Orange Wine Sauce
15.95

Seafood

Included with all entrees: Sautéed Vegetables; Choice of Baked Potato, Fried Rice or Steamed Rice

Pan-Asian Bouillabaisse

A masterpiece of The Golden Harvest of the Pacific Ocean with Jumbo Prawns, Scallops, Snow Crab Claws, Cod Filet, Clams and Mussels in a Ginger Garlic Lemongrass Essence
29.95

Poached Fresh Sea Bass

With Pan Roasted Garlic, Fresh Ginger and Green Onions, in our own Specialty Asian Sauce.
28.95

Coconut Halibut

A Beautiful Filet of Pacific Halibut Crushed with Coconut and Wok-Seared. Served with Sweet Chili Sauce
26.95

Black Pepper Crusted Ahi Tuna*

Wok-Seared Rare Ahi Tuna, marinated in a Sweet and Spicy Indonesian Soy
27.95

Wok Charred Lobster

Stir-Fried Shell-On Lobster with Fresh Ginger and Scallion in a Savory Broth
Market Price

Cantonese Black Bean Salmon

Grilled, Topped with Black Bean Sauce and Tempura Asparagus
24.95

Sweet and Sour Shrimp

Battered, Deep-Fried, Tossed in a Sweet and Sour Sauce with Pineapple, Bell Peppers and Onions
18.95

Blackened Prawns and Swordfish

Paired with Plum Wine Scallion Butter Sauce
26.95

Lemon Scallops

Deep-Fried Tempura Scallops with Honey-Lemon Sauce
19.95

Steamed King Crab Legs

Steamed in a Savory Broth, Served with Lemon Grass-Ginger Butter
Market Price

Vegetarian Plates

Served with Steamed Rice

Braised Tofu and Vegetables
12.95

Asparagus in Black Bean Sauce
12.95

Baby Bok Choy with Black Mushrooms
11.95

*Consuming raw or undercooked seafood may increase your risk of food-borne illnesses, especially if you have certain medical conditions