

# 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 Malibu Coconut Rum, Piña Colada Mix and Pineapple Juice in a blender.

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

**Passion Fruit Cocktail** Served in a Martini Glass it's a Perfect Blend of Vodka, Fresh Lime and Passion Fruit Syrup ..... **6.00**

**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.

Keep the Souvenir 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 tall cooler with Rum and Juices. Free "Sombrero Hat" with each Cha-Cha. . **8.50**

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

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

**Hurricane** - Truly Tasty, with Captain Morgan Rum, Lime and Passion Fruit Juice. .... **7.50**

**Blooming Lotus** - This Blossoming Beauty features Absolut Mango and Pineapple Juice in a Martini Glass ..... **8.50**

**Strawberry Daiquiri** - Delicious refreshing classic with a Rum Base ..... **6.50**

**Tropical Breeze** - Malibu Rum with Exotic Juices with a Captain Morgan Float ..... **7.50**

**Hula Cooler** - Rum, mixed with Cranberry and Orange Juices and a Meyers Rum Float .... **7.50**

**Mangotini** - Absolutely delicious with Absolut Mango, Sweet & Sour and a Splash of Orange Juice. .... **6.50**

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

**Pamarita** - Reposado Tequila, Pomegranate Liqueur, Sweet & Sour and Triple Sec. .... **7.50**

**Raspberry Mojito** - Bacardi Razz Puerto Rican Rum with Fresh Mint and a Touch of Rock Candy Syrup. .... **6.50**

**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 (keep the souvenir bowl). .... **15.00**

Party Size (serves 4)(keep the souvenir bowl) .. **29.00**

**Sake** - Ask for our fine selection of Premium and Ultra Premium Sakes

## Alcohol-Free Selections

**Strawberry Colada Swirl** - Strawberry and Piña Colada mixes with Rock Candy and Fresh Fruit Garnish ..... **4.00**

**Pineapple Banana-Rama** - An appealing delight made with Fresh Banana, Pineapple Chunks, Pineapple Juice, Half & Half and a splash of Grenadine ..... **4.00**

**Cran-Apple Sea Breezer** - A refreshing mixture of Cranberry, Pineapple and Orange Juices with a splash of Grenadine. .... **4.00**

**Tropical Lime Freeze** - A Cool Concoction containing Sweet & Sour blended with Half & Half, Rock Candy and a squeeze of Lime. .... **4.00**

# Appetizers

## Trader Dick's Sampler For Two

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

## Mandarin Lettuce Wrap

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

## Thai Egg Rolls

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

## Chinese Pot Stickers

Pan Fried Pork Dumplings with  
Garlic-Soy Dipping Sauce  
7.95

## Japanese Vegetable Tempura

An Exotic Variety of Tempura Garden Vegetables  
with a Soy-Ginger Dipping Sauce  
6.95

## California Rolls

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

## Polynesian Coconut Shrimp

Four Shrimp, Batter Dipped, Rolled in Coconut  
and lightly Fried. Served with a  
Macadamia-Sweet Chili Sauce  
9.95

## Japanese Tempura Shrimp

Four Shrimp, Tempura Style,  
Deep Fried and Served with a  
Soy-Ginger Dipping Sauce  
9.95

## Five-Spice Calamari

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

## Singapore Chicken Satay

Four, Served with Cucumber Salad and  
Spicy Peanut Sauce  
6.95

## Tahitian BBQ Pork Spare Ribs

Barbecued with our  
Special Islander Sauce  
8.50

## Spicy Tuna\*

Spicy Tuna Tartare and Avocado Dip  
with Crispy Chips  
8.95

# Soup

## Hot & Sour Soup

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

## 3 Flavor Sizzling Rice Soup

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

## Wor Won Ton Soup

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

# Salads

## Chinese Chicken Salad

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

## Paradise Salad

Bibb Lettuce with Sliced Tomatoes, Papaya,  
Avocado, Red Onions and Pinenut Dressing  
6.95

## Caesar Salad

Crisp Romaine, House Made Croutons and Freshly Shredded Parmesan Cheese  
Tossed in Fresh Caesar Dressing  
6.95

# John's Recommendations

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

## 9 oz. Filet Mignon

A thick, juicy cut of choice Beef, Broiled to order  
**30.95**

## Char Broiled New York Steak

House Style or Teriyaki Marinated in Sake  
with a Ginger-Soy Sauce  
**29.95**

## Lamb Chops

Lightly Minted, Tender Lamb Chops and Sautéed  
Vegetables in our Rich Oyster-Chili Sauce  
**Market Price**

## Malaysian Chicken

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

## Honey Prawns with Glazed Walnuts

Marinated Prawns, Deep-Fried then Tossed  
in a Creamy Honey Dressing  
with Glazed Walnuts  
**23.95**

## 20 oz. Bone-In Rib Eye Steak

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

## Grilled Filet and Prawns

House Style or Szechwan Filet Mignon and your  
choice of Spicy Thai or Honey-Walnut Prawns  
**29.95**

## Pacific Rim Surf 'n' Turf

A Delightful Combination of Broiled Lobster Tail  
with Ginger Butter and a Filet Mignon with  
Shiitake Mushroom Sauce (Large or Small Tail)  
**Market Price**

## Captain Cook's Prime Rib

Encrusted in Rock Salt and Slowly roasted in  
Natural Beef Au Jus

Regular Cut ..... **26.95**

Kahuna Cut ..... **30.95**

## John's Oven Roasted Duck

Pan Seared Breast and Oven Roasted Thigh with a Ginger, Lemongrass Duck Sauce  
Served with Asian Stir Fry Vegetables  
**25.95**

## Trader Dick's Chef's Special Dinner

Served with Soup or Tossed Salad; Trader Dick's Appetizer Sampler;  
A selection of Beef, Fish and Fowl Entrées with your choice of Steamed or Fried Rice  
It's all topped off with our Chef's Dessert Selection.  
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**

### Young Chow Fried Rice

Combination of Pork, Shrimp and Chicken,  
All Stir-Fried  
**11.50**

### Chef's Special Ho Fun

Tender Beef, Chicken or Pork Sautéed with Vegetables,  
Rice Noodles and Chef's Special Chili-Garlic Sauce  
**12.95**

# 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

Batter Dipped Boneless Breast of Chicken, Deep Fried to a Golden Brown and Topped with a Delicate Lemon Sauce  
13.95

## Kung Pao Chicken

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

## General's Chicken

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

## Sesame Chicken

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

## Salt and Pepper Pork Chops

Center Cut Pork Chops Seasoned with Spicy Asian Salt and Pepper, then Deep Fried  
19.95

## Sweet and Sour Pork or Chicken

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

## Tenderloin of Beef with Chinese Broccoli

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

## Crispy Mongolian Beef

Crispy Fried Tender Beef, Tossed with a Spicy Ginger-Garlic Soy Sauce  
15.95

# Seafood

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

## Poached Fresh Sea Bass

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

## Jumbo Prawns

As You Like It, Sweet and Sour, Salt and Pepper, Black Bean or Kung Pao  
23.95

## Coconut Halibut

Pacific Halibut Filet Breaded with Coconut and Wok Seared. Served with Sweet Chili Sauce  
26.95

## Lemon Scallops

Tempura Style Scallops in a Honey-Lemon Sauce  
19.95

## Three Flavor Seafood Combo

Wok Seared Scallops, Tempura Prawns and Five Spiced Calamari with Hot-Sweet Chili Sauce and Mandarin Plum Sauce  
25.95

## Captain Cook's Fresh Catch of the Day

Market Price

# Vegetarian Plates

Served with Steamed Rice

**Braised Tofu and Vegetables**  
12.95

**Stir Fried Asparagus in Black Bean Sauce**  
12.95

**Chinese Broccoli in Wok Fried Garlic Sauce**  
11.95