

## Capital Seafood Beverly Hills



### APPETIZERS

Dim Sum Platter 点心拼盘 / \$18  
*Shuimai(2), Hargow(2), BBQ Pork Buns(2), Spinach dumplings(2)*

Japanese Seaweed Salad 日式海带沙拉 / \$12

Fried Tofu w/ Spicy Salt 椒盐豆腐 / \$14 ✎  
*Crispy tempura tofu, spicy soy sauce and sweet chili sauce*

Garlic Salt Calamari 椒盐鲜鱿 / \$17 ✎  
*Garlic, jalapeno, green onion and spicy salt*

Shrimp Egg Roll 虾春卷 / \$12  
*Fried and stuffed with shredded taro and prawn*

Vegetable Egg Roll 素春卷 / \$10

Steamed Pork Dumplings (8 pcs) 南翔小籠包 / \$10

### SOUP

Hot and Sour Soup 酸辣汤 / \$16 ✎  
*Tofu, mushrooms, bamboo shoots, green onions, egg*

Wonton Soup 云吞汤 / \$16  
*Pork and shrimp wontons with chicken, sugar pea, carrots, chestnut*

Fish Maw with Crab Meat Soup 蟹肉鱼肚羹 / \$20  
*Served with egg white*

West Lake Minced Beef Soup 西湖牛肉羹 / \$18  
*Beef, egg white, cilantro, black mushroom*

### ENTREES

Maine Lobster 缅因州龙虾 / MP  
*House special sauce ✎, Ginger scallion sauce, or steamed*

Alaskan King Crab 阿拉斯加皇帝蟹 / MP  
*Legs steamed with garlic and onions, body fried with house special sauce*

Live Fish (Seasonal) 游水活鱼 / MP  
*Steamed with light soy sauce and scallions*

Chilean Seabass 智利鳕鱼 / \$48  
*Poached in a special black bean sauce on a layer of soft tofu*

Fried Whole Rex Sole 酥炸龙利 / \$45  
*Fried, served with spicy soy sauce and sweet chili sauce*

Kung Pao Shrimp 宫保虾球 / \$24 ✎  
*With onion & peanuts. Contains nuts.*

Honey Glazed Walnut Prawns 核桃虾球 / \$24  
*Honey glazed walnuts, assorted fruits, light cream sauce*

Capital Filet Mignon Cubes 金都特色牛柳粒 / \$28  
*Spiced in black pepper and cooked with garlic butter*

Mongolian Beef 葱爆牛肉 / \$22  
*Green and brown onions in a sweet Mongolian style sauce*

Beef & Broccoli 西蘭花炒牛肉 / \$20  
*Stir-fried with broccoli, garlic, & carrots  
(Can substitute beef with chicken)*

Shanghai Style Pork Ribs 上海小排骨 / \$20  
*Fried ribs with sweet & sour sauce*

Garlic Pepper-Salted Pork Chops 椒盐肉排 / \$20  
*Garlic, jalapeno, green onion and spicy salt*

Kung Pao Chicken 宫保雞 \$20  
*Peanuts, onion, red chili, and bell peppers*

Orange Chicken 陳皮雞 / \$20  
*Orange peel, red chili, and green onion*

Crispy Free Range Chicken 金牌蒜香雞 / \$28  
*Served with fried minced garlic*

Capital Roast Duck (Half or Whole) 燒鴨 \$28/56

Roasted Peking Duck 馳名北京片皮鴨 / \$68  
*Duck roasted to perfection, served with homemade Asian flat bread, green onion  
and sweet duck sauce*

#### VEGETARIAN

House Special String Beans 四季豆 / \$18  
*Stir-fried with garlic and chili*

Stir-Fried Pea Leaf with Garlic 蒜片豆苗 / \$21

Assorted Mushrooms with Crispy Egg Tofu 日式野什菌玉子豆腐 / \$20  
*Crown broccoli, deep fried tofu, shitake, button and oyster mushrooms*

Ma Po Tofu 麻婆豆腐 / \$19  
*Tofu, chili, green onion*

Braised Tofu 紅燒豆腐 / \$19  
*Baby corn, silken tofu, snow peas, oyster sauce*

#### FRIED RICE & NOODLES

Yang Chow Fried Rice 揚州炒飯 / \$18  
*Shrimp, chicken, pork sausage, egg, green onion, cabbage, carrots*

Vegetable Fried Rice 素菜炒飯 / \$16  
*Lettuce, baby corn, peas, carrots*

Hong Kong Style Chow Fun 干炒牛河 / \$18  
*Flat rice noodles, bean sprouts, onion, served with a Hong Kong style sauce  
(Choice of: seafood or beef or chicken)*

Pan Fried Noodles 兩面黃 (海鮮/牛肉/雞肉) / \$28  
*Crispy egg noodles, Chinese broccoli, carrots, mushroom, green onion, brown sauce  
(Choice of: seafood or beef or chicken)*

Lo Mein Noodles 撈麵 (海鮮/牛肉/雞肉) / \$18  
*Soft egg noodles, cabbage, carrots, green onion  
(Choice of: seafood or beef or chicken)*

#### DESSERT

Mango Pudding 香芒布丁 / \$8

Coconut Milk Purple Seed Cake 椰汁紫米糕 / \$6