



SEAFOOD



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| 40 HUNAN SHRIMP (Hot) | \$12.95 |
| Jumbo Shrimp Sauteed with Celery, Onions, Mushrooms, Water Chestnuts, Bell Peppers and Broccoli Cooked in a very Hot Sauce | |
| 41 SHRIMP LOBSTER SAUCE | \$13.95 |
| Shrimp & Minced Pork, Blended In Minced Pork Sauce, Egg and Black Soy Bean Garlic Sauce, Green Onions | |
| 42 CASHEW NUT SHRIMP | \$11.95 |
| Shrimp, Water Chestnuts, Mushrooms, All Diced and Blended, then Sauteed with Delicious Toasted Cashew Nuts | |
| 43 SHRIMP KEW | \$11.95 |
| Jumbo Shrimp Sauteed with Mushrooms, Water Chestnuts, and Chinese Vegetables | |
| 44 KO PO SHRIMP (Hot) | \$12.95 |
| Jumbo Shrimp Sauteed with Diced Carrots, Water Chestnuts, Green Onions, and Roasted Peanuts | |
| 45 FOUR SEASON SHRIMP | \$11.95 |
| Shrimp, Sauteed with Baby Corn, Broccoli and Zucchini | |
| 48 SHRIMP HONG SUI | \$11.95 |
| Gulf Shrimp Dipped in Water Chestnut Flour Batter, Fried to a Golden Brown, Served with Chinese Vegetable Sauce, and a Garnish of Crushed Almonds | |
| 49 RED SNAPPER CANTONESE STYLEI | \$13.95 |
| Sliced Red Snapper Fillet, Fried to a Golden Brown, Sauteed with Napa Cabbage and Fresh Chinese Vegetables | |

*for a complete Deluxe Dinner, add \$7.95 to any entree above
includes Egg Drop or Wonton Soup, an Egg Roll, Barbecued Rib, Fried Shrimp.
Items Modified per your requests (ie... no MSG, non-spicy...)*

