CAPTAIN'S COMPLETE DINNERS

Each selection includes your choice of one appetizer, entree, fresh vegetable, rice or pomme du jour, dessert, and coffee or tea. $23.00

APPETIZERS

CHILLED HALF PAPAYA, MANOA LETTUCE SALAD, BOSTON CLAM CHOWDER or VICHYSSOISE

ENTREES

BEEF STROGANOFF
Sautéed tenderloin strips with fresh mushrooms, our special demiglace sauce, and a generous serving of sour cream.

MAHI MAHI MEUNIERE
Hawaii's favorite island fish fillet prepared with lemon butter.

CHICKEN PARMIGIANA
Tender boneless breast of chicken topped with marinara sauce and melted mozzarella cheese.

VEAL MARSALA
Tender cuts of veal simmered in Marsala wine sauce and topped with mushrooms and tomato.

 SHRIMP SCAMPI
Fresh island prawns sautéed in tangy garlic butter.

PRIME RIB OF BEEF AU JUS
Slowly roasted to perfection and served with our creamy horseradish sauce and Yorkshire pudding.

NEW YORK STEAK MAITRE D'
A superb cut topped with butter for extra flavor.

DESSERTS

FRENCH VANILLA or GREEN TEA ICE CREAM
WATERMELON or GUAVA SHERBET
ASSORTED CAKES
APPETIZERS

PAPAYA WITH PROSCIUTTO
Fresh native papaya with thinly sliced Italian ham. $4.95

BAKED SHELLFISH PLATTER
A selection of Oysters Kirk Patrick and Clams Casino. $6.95

FRESH OYSTERS ON THE HALF SHELL
Served with fresh lemon and our special cocktail sauce. One half dozen. $7.95

FRESH CLAMS ON THE HALF SHELL
Served with fresh lemon and our special cocktail sauce. One half dozen. $7.95

SHRIMP COCKTAIL
Prepared with Gulf shrimp with our special cocktail sauce. $6.50

SMOKED SALMON
Served with onion, capers, and fresh lemon. $6.95

ESCAROGE BOULOUGNOINE
Served with a delicate garlic butter sauce. One half dozen. $6.25

BAKED BRIE WITH ALMONDS
Made with imported brie and enhanced with toasted almonds. $5.50

SASHIMI
Succulent slices of fresh island ahi. $6.95

CHILLED SEAFOOD PLATTER
A delicious arrangement of fresh shrimp with oysters and clams on the half shell. $7.75

FRESH MARINATED FISH
Prepared sashimi style with our special sauce. $5.25

SOUPS

BOSTON CLAM CHOWDER
Famous New England recipe finished with cream. $2.95

FRENCH ONION SOUP
Classic recipe served gratine. $3.95

VICHYSSOISE
Chilled puree of potatoes and leeks. $3.25

SALADS

CAESAR SALAD FOR TWO
Prepared tableside with anchovies, egg, and spiced croutons. Per person: $4.50

MANOA LETTUCE SALAD
Fresh native lettuce with your choice of dressing. $2.95

FRESH SPINACH SALAD
Served chilled with the captain's own bacon dressing. $3.25

CAPTAIN'S SEAFOOD SALAD FOR TWO
Manoa lettuce, bay shrimp, shredded crabmeat, wedge of tomato, chopped egg, and watercress tossed tableside with oil vinaigrette. Per person: $4.95

Price quoted daily.
CAPTAIN'S BOUNTY
Each selection includes fresh vegetables, rice or pomme du jour.

BROILED FILET MIGNON
The tenderest cut of fine beef served with our sauce bearnaise.
8 ounces. $18.50

NEW YORK STEAK MAITRE D
A superb cut topped with butter for extra flavor.
10 ounces. $17.95

PRIME RIB OF BEEF
Slowly roasted to perfection and served with our creamy horseradish sauce and Yorkshire pudding.
Ladies' cut: 8 ounces. $15.95 Captain's cut: 12 ounces. $19.95

LAMB CHOPS
Broiled choice cut lamb chops with our own fresh mint sauce. $21.50

PEPPER STEAK
A juicy strip sirloin with cracked pepper. Finished tableside with brandy and a flavorful demiglace sauce. $18.50

STEAK AND LOBSTER
Petite filet mignon and succulent lobster served with drawn butter. $23.95

VEAL OSKAR
Medallions of veal topped with crabmeat, asparagus, and sauce bearnaise. $21.95

CHICKEN PARMIGIANA
Tender boneless chicken breast topped with marinara sauce and melted mozzarella cheese. $12.95

CHATEAUBRIAND FOR TWO
Select tenderloin of charcoal beef. Carved at tableside and served with a bouquet of fresh vegetables. 18 ounces. $38.00

CAPTAIN'S BANQUET

A FEAST FROM THE SEA FOR TWO
Live Maine lobster, lump crab legs, baked oysters, clams casino, and tiger prawns.
Each selection complemented with its own special sauce.
Special presentation. $ Price quoted daily.
**PASTA**

**CAPTAIN'S SEAFOOD FETTUCCINE**
Shrimp, scallops, and mahi mahi with a light and creamy white wine sauce. $6.50

**FETTUCCINE ALFREDO**
Traditional creamy cheese recipe. $5.50

**SEAFOOD**
Each selection includes fresh vegetables, rice or pomme du jour.

** SHRIMP SCAMPI**
Fresh island prawns prepared with garlic butter. $16.95

**ALASKAN KING CRAB LEGS**
Served with scampi butter. $24.95

**MAHI MAHI MEUNIERE**
Island fish fillet sauteed with lemon butter. $12.95

**SEAFOOD NEWBURG**
Sauteed shrimp, scallops, and mahi mahi with our favorite Newburg cheese sauce. $15.95

**BOUILLABAISSE**
An abundance of lobster tail, crabmeat, fish, and clams simmered in the captain's special broth. $18.95

**DOUBLE ROCK LOBSTER TAIL**
Twin lobster tails broiled and served with a ladle of drawn butter. $25.95

**LIVE MAINE LOBSTER**
New England’s finest. Air flown daily.

**CAPTAIN’S CATCH**

The Captain proudly features a fresh catch of the day.

**AHI**
A delicious game fish of the yellowfin tuna family. Excellent sashimi style or broiled as a steak.

**OPAKAPAKA**
A moist pink snapper. Excellent broiled or sauteed.

**ONO**
A succulent white fish whose name in Hawaiian means “sweet” or “delicious.”

**ULUA**
A moist and flavorful jack fish. Excellent broiled or sauteed.

Price quoted daily.