Ililikai Marina • Ala Moana

Now Open

El Crab Catcher
Seafood Specialists

Reservations
(808) 955-4911

Waikiki • Honolulu, Hawaii
appetizers

our house specialty...
crab stuffed mushrooms and sautéed onions 4.95
a delicate blend of scallops, parmesan, jock cheese, white wine and crabmeat, stuffed into mushroom caps, topped again with melted jack cheese and served hot with sautéed onions.

pu pu tray (enough for two) 6.95
we present a tasty assortment of: teriyaki, tempura, and crab wontons.

light suppers

served with a fresh garden salad of mixed greens, and bread.
crab custard quiche 9.95
a light custard, with crab, mushrooms, onions, etc., in a flaky pie crust.
seafood crepes 9.95
a combination of seafoods, in delicate crepes, topped with hollandaise.
crab louie salad 10.95
a large salad, lots of sweet crabmeat, topped with louie dressing.
prime rib sandwich 10.95
a generous slice of roast prime rib served open faced on cheese bread.
yakitori (chicken teriyaki) 9.95
breast of chicken, lightly marinated in shoyu, and char-broiled.
carne asada 10.95
tender strips of filet, marinated and char-broiled; with salsa.

children's selections

prime rib (4 oz.), rice, vegetable 7.95
fresh fish, baked, rice, vegetable 7.95
teriyaki chicken breast, rice, vegetable 7.95

sweets

naughty hula pie 2.75
macadamia nut ice cream pie, chocolate sauce, and whipped cream.
homemade island cheesecake 2.75
today's specialty dessert (daily quote)
chocolate mousse 2.75
beverage .95

dinner entrees

with our entrees, we serve a fresh garden salad of mixed greens; caesar salad (for 2), or a hot spinach salad (for 2), or a soup our chef selects daily, and tonight's vegetable selection, and a basket of breads.

fresh local fish of the day 15.95
selected from these fish caught in local waters

'ula 'ula—known as red snapper or onaga
uku—grey snapper
ahi—the large famous hawaiian deep-sea fish
ulua—also known as pompano
komakama —freshwater catfish

beef

top sirloin steak 14.95
prime rib of beef au jus—thick slice 15.95
teriyaki broiled top sirloin steak 15.95
petite filet mignon—bearnaise 16.95
combination (top sirloin steak and king crab) 18.95

crab

alaskan king crab legs—beer steamed (daily quote)
succulent sweet crabmeat served in the shell, with butter sauce.
crab florentine 13.95
spinach and crab, cooked in a white sauce, topped with toasted parmesan cheese.
veal oscar 16.95
medallions of veal with crabmeat and asparagus, with sauce bearnaise.
gourmet specialty (daily quote)
a variety of world famous recipes.
crab stuffed fish 16.95
stuffed with crab, celery, mushrooms and maui onions, and baked.

international seafood favorites

teriyaki broiled fish (japan) 15.95
selected from local availability, broiled in a teriyaki, butter sauce.

mahetre (hawaii) 13.95
a delicate hawaiian whitefish, topped with sliced toasted almonds and a touch of coconut.

scampi sauté (italy) 16.95
jumbo shrimp sautéed in tangy garlic butter sauce and served with pasta.
camarones flores (mexico) 15.95
jumbo shrimp wrapped in bacon and broiled; with salsa.

lobster tail (australia) (daily quote)
the king of the shellfish sautéed and served with butter sauce.
abalone (seasonal) (mexico) (daily quote)

We welcome MasterCard, VISA and American Express.
Sorry, no personal checks.

To all food and beverage items, add 4% sales tax.