



M E N U

COLD APPETIZERS

Calamari Vinaigrette	3.75
Bay Shrimp Cocktail	3.75
Jumbo Shrimp Cocktail	5.75
Smoked Salmon	6.50
Sashimi	5.85
Oysters on the Half Shell	6.75
Clams on the Half Shell	6.75
King Crab Cocktail	8.75
Cracked Crab—half	8.75

HOT APPETIZERS

Escargots Bourguinonne	5.85
Oysters Florentine	6.25
Steamed Live Clams	8.75
Shrimp "Scampi"	6.75

SOUPS

New England Clam Chowder (White)	2.50
Manhattan Clam Chowder (Red)	2.50
Fish Chowder	2.50

SALADS

Mixed Green Salad	2.00
Sliced Tomato and Maui Onion	2.75
Sliced Tomato and Avocado	2.75
Tomato Stuffed with Tuna	6.25
Shrimp and Avocado Salad	8.75
Crab and Avocado Salad	12.95
Alaskan King Crab Louis	12.95
Bay Shrimp Louis	8.25
Jumbo Shrimp Louis	9.50
A Lobster Tail Louis	12.95
The Seafood Emporium Louis	16.50

SANDWICHES

Sandwiches served with French Fries	
Smoked Salmon, Bagel, Cream Cheese	7.85
Fried Mahimahi, Cole Slaw, Tartar Sauce on a Bun	4.85
Fried Shrimps, Cole Slaw, Tartar Sauce on a Bun	5.95
Fillet of Red Snapper, Doré, Tartar Sauce and Lettuce	4.85
Avocado and Bay Shrimp Salad on Rye	5.95
Avocado and King Crab Salad on Rye	8.75
Tuna Salad on Rye	4.75
Giant Deluxe Cheeseburger	5.25
Steak Sandwich on Rye, Lettuce and Tomato	6.75

THE SEA

SHELLFISH

Sautéed Prawns with Sherry	11.95
Broiled Prawns	10.75
Sautéed Scallops with White Wine	11.25
Broiled Scallops en Brochette	11.25
Abalone, Doré	18.75
Sautéed Calamari, Wine and Tomatoes	9.25
Sautéed Alaskan King Crab	17.75
Steamed Alaskan King Crab	17.75
King Crab Meat Imperial	17.75
New Zealand Lobster Tail	17.75
Stuffed Lobster Tail	17.75
Seafood Newburg	16.50
Shellfish Sauté — Shrimps, Scallops, Crab, Clams	16.95
Served with Vegetable and a Choice of Rice, French Fries or Pasta, Sour Dough Bread and Butter	

SEAFOOD EMPORIUM SPECIALITIES

Shrimp Curry with Rice	13.50
Shellfish Paella	16.75
Mahimahi Macadamia	10.50
Cantonese Snapper — Sweet and Sour	10.50
SEAFOOD EMPORIUM CIOPPINO	17.50
BROILED SHELLFISH PLATTER — Lobster Tail, Prawns, Scallops	24.50

Served with Vegetable and a Choice of
Rice, French Fries or Pasta, Sour Dough Bread
and Butter.

CHOICE MEATS AND COMBINATIONS

New York Sirloin Steak	14.50
Top Sirloin Steak	13.50
Teriyaki Steak	14.00
A Steak and Lobster Tail	17.50
A Steak and King Crab Leg	17.50
A Steak and Shrimp "Scampi"	14.50
Brochettes of Steak and Scallops	14.50

Served with Vegetable and a Baked Potato, Sour
Dough Bread and Butter.

FRESH HAWAIIAN SPECIALITIES

Opakapaka (Pink Snapper)	Ono (Wahoo)
Ulua (Jack Crevelle)	Opah (Moonfish)
Uku (Grey Snapper)	Nairage (Striped Marlin)

Served When Available and Priced to Market

SEAFOOD & EMP

Salmon with Egg Sauce	11.50
Pacific Snapper Duglere	8.95
Mahimahi with Egg Sauce	8.50

POACHED

Served with Vegetables and Potatoes

Fried Items include French Fries and Vegetable

FROM THE FRENCH FRYER

French Fried Mahimahi	7.25
French Fried Calamari	7.50
French Fried Prawns	8.85
French Fried Scallops	8.50
French Fried Fillet of Sole	7.75

COMBINATION PLATTER — Fish, Prawns, Scallops, Calamari	8.95
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Served with Tartar Sauce and Lemon

Served with Vegetables and Rice,
French Fries or Pasta

FISH

Mahimahi Steak, Broiled	8.50
Fillet of Sole, Meunière	7.75
Fillet of Red Snapper, Meunière	7.50
Fillet of Mahimahi, Doré	7.50
Salmon Steak, Broiled	9.95

Shellfish Fettucine	12.50
Linguine with Baby Clam Sauce	8.75
Fettucine Verde with Jumbo Shrimps	8.95
Linguine with Sautéed Calamari	8.25
Linguine with Live Clams	11.75

SEAFOOD PASTA

Sherbet	1.50
Premium Ice Cream	2.00
Creole Bread Pudding, Whiskey Sauce	2.50
Cheesecake	2.50
Piña Colada Mousse	2.50
Guava-Coconut Chiffon Cake	2.75
Coffee, Tea or Milk	1.00

DESSERTS AND BEVERAGES

Also a Fine Selection of After Dinner Drinks
and Liqueurs

All Items Prepared to Order
State Tax Will Be Added

ORIUM