JOHN DOMINIS

NEWPORT BEACH • HONOLULU

ENTREES

HARD-SHELLED SEAFOOD SELECTIONS

DUNGENESS CRAB Prices recited daily.
Fresh Dungeness crab, steamed and served in the shell.

ALASKAN KING CRAB LEGS $24.50
Steamed and served in drawn butter.

LOBSTER THERMIDOR $14.95
Sauteed in butter, mushrooms and lemon juice. Flavored with brandy and our finest Sherry wine, then folded into a rich, creamy sauce with just a whisper of mustard. Baked with Swiss and Parmesan cheese.

FRESH LIVE LOBSTER
East Coast Maine or Hawaiian Spiny Lobster, steamed or broiled to your taste.
Prices recited daily.

PRAWNS SCAMPI SAN MARCOS $15.95
Giant prawns cooked with garlic and butter, then baked with sauce Mousseline.

FRESH ISLAND PRAWNS ALFREDO $15.50
Cooked in the shell to preserve natural juices with garlic, beer and vinegar.

SOFT-SHELLED SEAFOOD SELECTIONS

SCAMPI RUDOLPHO $16.95
Prawns in cheese sauce, served with brown rice, fresh mushrooms and cashews on a bed of asparagus.

ABALONE WITH WHITE WINE AND CAPERS Prices recited daily.
Delicately sauteed in a light egg batter, then glazed in a piquant sauce of wine, parsley and capers.

TIGER PRAWNS Prices recited daily.
Giant prawns from the Philippine Seas prepared to your taste. We recommend these thick succulent morsels with garlic, butter, parsley and white wine. Broiled or tempura style.

SCALLOPS AMONTILLADO $15.95
Eastern Bay scallops sauteed in clarified butter, seasonings and parsley. Finished with a whisk of Amontillado sherry.

DOMINIS ROYAL PLATTER For two: $50.00
Tenderloins of beef, prawns, lobster, fresh fish, oysters rockefeller, veal, bouqueterie of vegetables. Planked on a tray with rissole potatoes.

ALL ENTREES INCLUDE PASTA, STEAMED WHITE OR FRIED RICE AND SAUTEED FRESH ZUCCHINI.

FRESH FISH

The trademark of John Dominis. We select the finest fresh fish available from local waters daily, and prepare each dish with special care and pride for your personal enjoyment. We will always offer you the lowest, daily market prices.

FROM LOCAL WATERS:

Opakapaka, Ono, Ulua, Ahi, Uku, Black Grouper, Swordfish, Marlin, Onaga, Spearfish, Weke ula, Mahi Mahi.*

CHOICE OF PREPARATION:

Sauteed: With macadamia nuts or capers.
Broiled: And basted with butter.
Poached: Served with white wine sauce or Mousseline.
Braised: Seasoned and placed on a bed of mirepoix then oven braised.

En Papillote: Baked in parchment paper with diced shrimps, crab and lobster meats simmered in a fish Veloute with white wine, shallots and herbs.

*offered whenever available

TEMPURA OF SHRIMP, SCALLOPS AND FRESH FISH $13.95
Deep fried in a lacy batter and served delightfully with fried rice.

SEAFOOD PLATTER $21.95
Unique broiled potpourri of shrimp, scallops, fresh fish, Alaskan King Crab legs and seafood Newburg in shell.

SEAFOOD KEBAB $13.95
A skewer of lobster chunks, scallops, shrimps, fresh fish and vegetables, marinated in seasoned olive oil, broiled to perfection and served with our fresh homemade mayonnaise over a bed of rice pilaf.

CIOPPINO $22.25
A DOMINIS SPECIALTY
Soft and hard-shelled seafood, and fresh fish, stewed in a simmering pot of tomatoes, stock and fresh herbs and spices.

DOMINIS CLAMBAKE $27.50
Clams with broth and drawn butter, broiled lobster, tossed salad, corn on the cob and baked potato. Dessert and beverage included.

WOK COOKERY

STEAMED FRESH FISH Prices recited daily.
Steamed with ginger, scallions and wine. Your choice of sauces; black bean or lemon-soy and sesame oil.

ABALONE WITH BLACK MUSHROOMS Prices recited daily.
Cooked with Chinese snow peas, bamboo shoots, and fragrant black mushrooms.

PRAWNS, LOBSTER OR CRAB
Fresh local prawns, live spiny lobster or live Dungeness crab, stir-fried in black bean sauce with delicate spices.
Prawns/Lobster/Crab: Prices recited daily.

SHRIMP OR CRAB WITH VEGETABLES Shrimp: $12.95 Crab: $13.95
Tender shrimps or crab meat, stir-fried with vegetables and moistened with a sauce derived from our finest stock.

SCALLOPS PEKING AND VEGETABLES $11.95
Scallops stir-fried with scallions, ginger, cloud ears, water chestnuts and flavored with hot peppers, tomato sauce and wine.

BANGKOK STIR-FRIED CLAMS $11.95
Two lbs. of Manila clams stir-fried with garlic, fresh herbs and peppers. Served steaming with Asian spices.

STIR-FRIED SQUID $11.95
Squid, stir-fried with vegetables, and moistened with a sauce derived from our finest stock.

KUN PAO SHRIMP $12.95
Shrimp in a delicate batter, served in a spicy, brown sauce with pepper and garlic.

SPICED PRAWNS $12.95
Stir-fried prawns with dried hot peppers, Chinese peppercorns, green onions, garlic, wine sauce, soy sauce and spices.

SWEET-SOUR LYCHEE SHRIMP $12.95
Shrimps fried in a thin egg batter with tomatoes, sweet-sour sauce, lychee and vegetables.

HOT PEPPER SQUID $11.95
Squid with bamboo shoots, cloud ears and hot chili sauce.

GATHERED INGREDIENTS $13.95
Shrimps, abalone, scallops and squid with bamboo shoots and pea pods.

MEAT & FOWL

PORTERHOUSE STEAK $22.95
U.S. Choice at its best, cut from the primary short loin. Broiled to your preference. Approximately 20 oz.

SIRLOIN STEAK $14.95
10 oz. broiled to your preference.

STEAK COMBINATION Prices recited daily.
4 oz. broiled tenderloin of beef with King Crab knuckles, Tiger prawns or lobster. Served with sauce Bernaise.

CHICKEN LUP CHONG $11.95
Boneless breast of chicken steamed with lup chong, scallions, ginger and green onions.

VEAL PICCATA $16.50
Prime tender veal, sauteed in butter and served with a piquant sauce drawn from its reduced natural drippings, with shallots, parsley, capers and white wine.

VEAL OSCAR $18.50
Sauteed medallion of veal on a bed of pasta with asparagus and King Crab legs topped by ribbons of Bernaise, Bechamel and demi-glaze sauces.

PLANKED RACK OF LAMB $32.50
Tender rack of lamb, marinated in garlic, rosemary, oregano, olive oil, peppercorns, wine and seasonings. Broiled to receive a delicious charcoal flavor, then roasted in the oven to your desired degree of doneness. Served with a bouqueterie of vegetables.

Additional placesettings minimum $10 per person.

John Dominis Welcomes You. We are Dedicated to Those who Enjoy Seafood at its Finest, Prepared and Served with the Very Special Care it Deserves. We Pride Ourselves in Obtaining the Finest Fresh Fish of the Season and Preparing Each Dish with Individual Attention. Our Reputation is Built on Your Enjoyment. Thank You for Joining Us.

Cold Appetizers

JUMBO SHRIMP COCKTAIL $7.75
Cooked to opaque tenderness in a faint bouquet of spices.

SNOW CRAB CLAWS $5.95
Succulent Alaskan snow crab claws.

ALASKAN KING CRAB $7.50
The royalty of the crab kingdom.

FRESH OYSTERS $7.50
IN THE HALF SHELL
Fresh flown from the Mainland for your pleasure.

CHERRYSTONE CLAMS $7.95
IN THE HALF SHELL
Fresh flown from the Mainland for your pleasure.

FISH POKI Prices recited daily.
Local style

SMOKED SALMON $7.25
King Salmon, brined and cold smoked. Firm and taste-tempting.

CEVICHE $6.25
White fish, usually red snapper, marinated in lime juice, garlic, spices and a touch of minced peppers. Served with tomatoes and avocados.

SEA URCHIN ROE $4.95
Fresh from local waters or imported from California. Served on toast or rice, wrapped in seaweed.

CAVIAR ON ICE $17.25
Caviar served with toast points accompanied by smoked salmon and oysters.

SASHIMI Prices recited daily.

Hot Appetizers

SHRIMP SCAMPI $8.25
WITH FRESH MUSHROOMS
Sauteed in buttery garlic, shallots, fresh mushrooms and white wine.

STEAMED FRESH CLAMS $7.95
Two lbs. of fresh clams steamed with aromatic herbs, garlic and butter.

CLAMS CASINO $5.50
Shucked clams on a bed of cream cheese with a touch of anchovy paste topped with chopped green peppers, pimentos and a slice of bacon, then baked.

OYSTERS ROCKEFELLER $5.95
Oysters, topped with a bed of spinach, cooked with scallions, shallots, fennel, butter and Pernod.

STEAMED MUSSELS $6.95
(in season)
Enticed with searing olive oil flavored with garlic, shallots and parsley then simmered in a bouquet of white wine and fresh basil.

SEAFOOD CREPES $5.95
Shrimps, scallops, oysters and fresh fish bound in a velvety sauce made from our finest fumet, then folded in French crepes laced in more sauce, cheese and baked.

SHRIMP LUMPIA $5.75
Shrimps and vegetables stir-fried in peanut oil and flavored with garlic, oyster sauce, soy sauce and seasonings, rolled in flour wrappers and fried to a crisp.

STUFFED MUSHROOMS $4.95
Giant, fresh mushrooms stuffed with deviled crabmeat and baked over a cover of Hollandaise sauce.

ESCARGOTS $6.75
IN A POLYNESIAN POUCH
Our garlic butter is enhanced with shallots, parsley and chives. The exquisite manner of preparation is our chef's secret!

From Neptune's Table

A special assortment of delicacies to begin your meal. We will assist you in making selections for your party.

COLD SELECTIONS:
Fresh Oysters, Fresh Clams, Sea Urchin Roe, Sashimi, Jumbo Shrimps, Snow Crab Claws.
Assorted. For two: $22.50

HOT SELECTIONS:
Escargots, Oysters Rockefeller, Clams Casino, Stuffed Mushrooms, Shrimp Lumpia.
Assorted. For two: $22.50

BASKET OF OCEAN HARVEST
Slipper Lobster, Local Prawns, Tiger Prawns, Mexican Shrimp, White Crab or Blue Crab and Steamed Clams.
For one: $23.50 For two: $41.00

SOUPS

FRESH CLAM CHOWDER $2.50
Fresh clams cooked into a thick, traditional New England Clam Chowder.

SOUP OF THE EVENING Recited daily.
The special choice of the chef each evening.

SALADS

John Dominis takes pride in serving you fresh homemade salad dressings. Try our own created Home Dressing and tempting Avocado Sour Cream.

THE SALAD AS APPETIZER

HEARTS OF PALM $6.50
Artichoke hearts, fresh asparagus, alfalfa sprouts and Alaskan King Crab meat, served on beds of Hearts of Palm.

DOMINIS SALAD $4.25
Thick slices of tomatoes, Maui onions, hearts of Romaine, avocado (in season), anchovy filets and our own special Dominis dressing.

MANOA LETTUCE $4.25
AND BAY SHRIMPS
Crisp and delicate.

FRESH ISLAND GREENS $2.95
Romaine and Island lettuces with alfalfa sprouts, cherry tomatoes, artichoke hearts and watercress.

FRESH SPINACH $3.95

ABALONE & SQUID SALAD $6.95
Slices of cooked abalone and squid with cucumbers, Maui onions and lettuce, tossed in a piquant dressing made from fresh squeezed lime juice, fish sauce, garlic and hot peppers.

SALADS AND THE SEA

KEWALO SEAFOOD LOUIS $21.00
Shrimps, crabmeat and lobster, topped over a medley of fresh greens, and garnished with asparagus, tomato wedges, hard-boiled eggs, avocado (in season), alfalfa sprouts and ripe olives.

SHRIMP OR CRAB LOUIS $14.95
The Kewalo Louis, with the emphasis on fresh succulent shrimp or crab.

PASTA

LINGUINE CON VONGOLE $8.95
(Red or White)
Fresh clams cooked in their own juices with garlic in olive oil. Flavored with fresh basil, parsley and white wine. Red linguine adds the touch of red tomatoes to the basic recipe.

LINGUINE AND OYSTERS $9.50
Oysters simmered in white wine, lemon juice and a creamy sauce with herbs and garlic.

FETTUCINE ALFREDO $7.50
Fettucine tossed in butter and fresh cream, with grated Romano and Parmesan cheeses.

SPAGHETTI AND CALAMARI $8.95
Squid sauteed briefly to retain its tenderness in olive oil, butter, garlic, tomatoes, fresh mushrooms, onions and a dry, white wine.

PASTA WITH ZUCCHINI, $8.95
PEPPERS AND BROCCOLI
Zucchini, peppers and broccoli sauteed in butter with onions enriched in a sauce reduced from fresh cream and thickened with freshly grated Romano and Parmesan cheeses. Served over Al Dente fettucine.

From The Garden

WOK PREPARED VEGETABLES

SNOW PEAS $3.95
Snow peas stir-fried in peanut oil with seasonings and a whisper of wine.

GAI LAN (Chinese Broccoli or Choi Sum) $3.95
Boiled in water, drained, then freshened with hot peanut oil intrigued by a hint of fresh ginger, oyster sauce and a bissel of sugar. Excellent with wok-cooked dishes.

FRESH BROCCOLI Broccoli—$2.50
OR ASPARAGUS Asparagus—$3.95
Carefully prepared to retain a firm texture and color. Served with our special Hollandaise sauce.

BAKED POTATO $1.95
Served with your choice of condiments.

SAUTEED FRESH $2.95
MUSHROOMS
Sauteed in butter, shallots and white wine.

FRIED MAUI ONIONS $2.50

DESSERTS

ICE CREAM $1.95

SHERBET $1.95

FRESH FRUITS Prices recited daily.
(in season)

CHEESE CAKE $2.25

DESSERTS Prices recited daily.
DOMINIS DESSERTS OF THE DAY
Very special desserts—ask your waiter.

Beverages

COFFEE $.75 TEA (iced) or (hot)—$.75 MILK $1.25

Additional placesettings minimum $10 per person.