

ilikai marina • ala moana

NOW OPEN

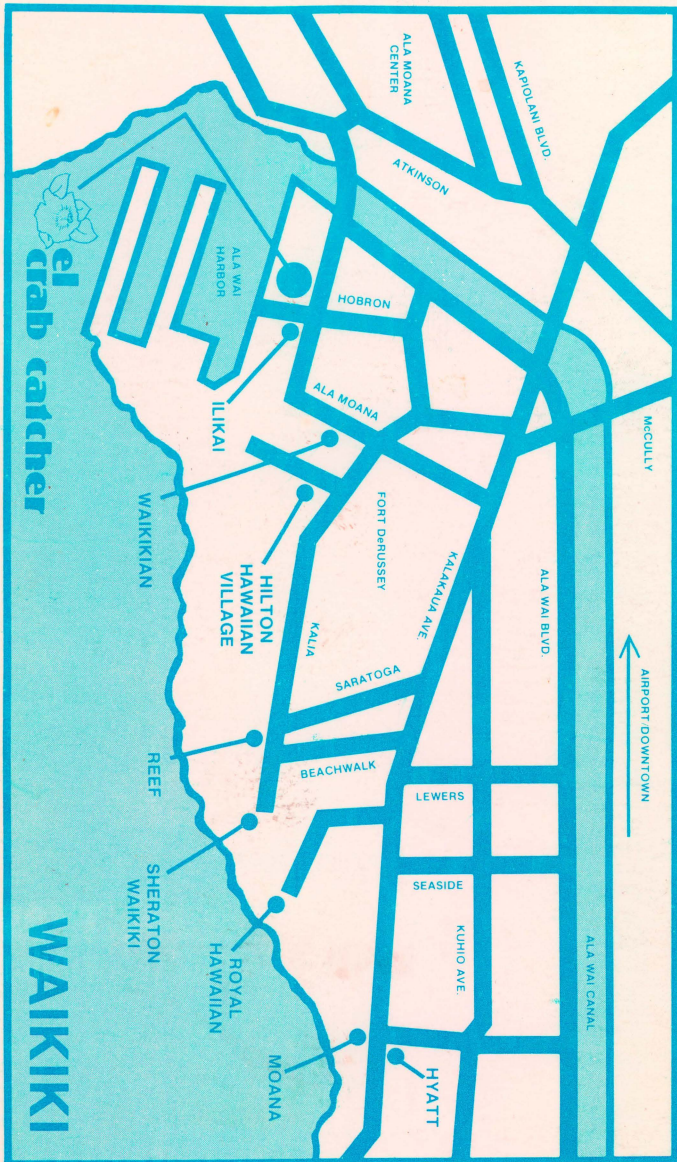


**el crab catcher**  
seafood specialists

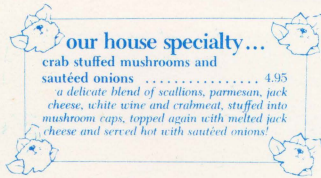
RESERVATIONS

(808) 955-4911

waikiki • honolulu, hawaii



## appetizers



### our house specialty...

crab stuffed mushrooms and sautéed onions ..... 4.95  
*a delicate blend of scallions, parmesan, jack cheese, white wine and crabmeat, stuffed into mushroom caps, topped again with melted jack cheese and served hot with sautéed onions!*

potato skins .....	3.95
escargots .....	5.95
oysters (seasonal) .....	((daily quote)
sashimi .....	((daily quote)
shellfish cocktail .....	5.95
scampi sampler .....	5.95
scallops ceviche .....	3.95
french onion soup au gratin ...	3.95

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

## 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
<i>macadamia nut ice cream pie, chocolate sauce, and whipped cream.</i>	
homemade island cheesecake .....	2.75
today's specialty dessert .....	((daily quote)
chocolate mousse .....	2.75
beverage .....	.95

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



## dinner entrées



*with our entrées, 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  
 komakamaka—freshwater catfish

ono—also known as veahoo  
 a'u—swordfish (broadbill)  
 opakapaka—pink snapper  
 mahi-mahi—delicate whitefish



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



## international seafood favorites

teriyaki broiled fish (japan) .....	15.95
<i>selected from local availability, broiled in a teriyaki, butter sauce.</i>	
mahi-mahi (hawaii) .....	13.95
<i>a delicate hawaiian whitefish, topped with sliced toasted almonds and a touch of coconut.</i>	
scampi sauté (italy) .....	16.95
<i>jumbo shrimp sautéed in tangy garlic butter sauce and served with pasta.</i>	
camarones florés (mexico) .....	15.95
<i>jumbo shrimp wrapped in bacon and broiled; with salsa.</i>	
lobster tail (australia) .....	((daily quote)
<i>succulent sweet lobster tail, baked, and served with butter sauce.</i>	
abalone (seasonal) (mexico) .....	((daily quote)
<i>the king of the shellfish sautéed and served with butter sauce.</i>	