

主厨特别菜式**Chef's Specials**

薑葱雙龍	1.	Twin lobsters sauteed with ginger & scallions	Seasonal
清蒸龍利	2.	Steamed flounder with ginger & scallions	Seasonal
清蒸石斑	3.	Steamed stripe bass with ginger and scallion	Seasonal
五柳枝石斑	4.	Stripe bass with vegetables in sweet & sour sauce	Seasonal
豆酥鱈魚	5.	Pan fried cod filet with soy sprinkles	15.95
椒鹽(韭黃)田雞	6. #	Spicy salt & pepper (sauteed with yellow chives) frog	15.95
黑椒牛仔骨	7. #	Sauteed veal chop in black pepper sauce	10.95
台式三杯雞	8.	Simmered chopped chicken leg with 3 essences in hot pot	8.95
三杯鮮魷	9.	Simmered 3 essences calamari in hot pot	11.95
三杯鴨舌	10.	Simmered 3 essences duck tongue in hot pot	12.95
清蒸臭豆腐	11. #	Steamed fermented tofu with minced pork & broad bean sauce	7.95
筍絲扣肉	12.	Steamed bamboo shoots over bacon-cut pork	10.95
芋頭扣肉	13.	Steamed taro over bacon-cut pork in house special sauce	8.95
芋頭扣鴨	14.	Steamed taro over duck in house special sauce	10.95
啤酒鴨	15.	Beer braised duck	10.95
台灣滷鴨	16.	Taiwan style soy sauce duck	10.95
鱈魚豆腐煲	17.	Simmered cod & tofu hot pot	12.95
魷魚豆腐煲	18.	Simmered grass carp & tofu hot pot	11.95
海鮮豆腐煲	19.	Simmered seafood & tofu hot pot	11.95
臘肉豆腐煲	20.	Simmered tofu with chinese bacon hot pot	9.95
大腸豆腐煲	21.	Simmered tofu with pork intestines hot pot	9.95
魚頭砂鍋	22. #	Fish head with mixed vegetables in clay pot	14.95
海鮮砂鍋	23.	Seafood with mixed vegetables in clay pot	14.95
獅子頭砂鍋	24.	Pork meatballs with mixed vegetables in clay pot	12.95
臭豆腐砂鍋	25. #	Fermented tofu with mixed vegetables in clay pot	12.95
麻油雞面線	26. #	Taiwanese style chicken vermicelli soup with sesame oil & wine	10.95

Hot and Spicy

MASS. MEAL TAX 5%**Special Taiwan Style Banquet is Available upon Request**

海之味

家鄉早點 ◊ 台菜小吃

TAIWAN CAFE

Tel: (617) 426-8181 Fax: (617) 426-8585

Monday to Sunday 11:00 am to 1:00 am

34 Oxford Street, Boston, MA 02111

經濟午餐 LUNCH SPECIAL

隨餐附贈每日例湯白飯 Free Daily Soup & White Rice

任選三道菜只要 \$16.95 for Combination of Three

Lunch is Served 11:00 am to 4:00 pm (Mon. to Fri.)

小辣椒牛肉絲	1. #	Sauteed julienned beef w. pablano peppers	6.00
空心菜沙茶牛	2. #	Shredded beef with chinese watercress in sa-cha sauce	6.00
香干肉絲	3. #	Stir fried julienne style pork w. bean curd	6.00
筍尖炒肉絲	4. #	Stir fried julienne style pork w. bamboo tips	6.00
雪菜百葉肉絲	5.	Sauteed shredded pork with mustard greens & bean curd	6.00
京都(蔥燒)肉排	6.	Jing-du style braised pork chop in sweet & sour sauce	6.00
無錫排骨	7.	Braised ribs in BBQ sauce with spinach	6.00
百葉結烤肉	8.	Braised pork with soft bean curd bow ties	6.00
芋頭扣肉	9.	Steamed taro over pork in house special sauce	6.00
腸旺	10. #	Pickled mustard w. intestine & blood pudding	6.00
麻油(麻辣)腰花	11. #	Sauteed pork kidney w. sesame oil (chili sauce)	6.00
酸菜炒大腸	12. #	Sauteed pickled mustard green w. pork intestine	6.00
酸菜炒肚尖	13. #	Sauteed pickled mustard green w. pork tripe	6.00
三杯雞	14.	Simmered chopped chicken leg w. 3 essences	6.00
蔥燒則魚	15.	Braised tilapia with scallions	6.00
紅燒帶魚	16.	Braised belt fish with soy sauce	6.00
毛豆蝦仁	17.	Sauteed shrimp with edame	6.00
蝦仁豆腐	18.	Sauteed shrimp with tofu	6.00
麻婆豆腐	19. #	Ma po tofu	6.00
紅燒豆腐	20.	Braised tofu with scallion and vegetable	6.00
九層塔炒蛋	21.	Home style scrambled egg with basil	6.00
客家燒茄子	22. #	Home style braised eggplant with basil	6.00
清炒絲瓜	23.	Sauteed chinese zucchini w. dried shrimp	6.00
清炒空心菜	24.	Sauteed chinese watercress with garlic	6.00
清炒菠菜	25.	Sauteed spinach with garlic	6.00
腐衣白菜	26.	Stir fried napa cabbage w. silky bean curd	6.00
冬菇扒菜心	27.	Sauteed chinese mushrooms over greens	6.00
干扁四季豆	28.	Sauteed string beans with dried shrimp	6.00
雪菜百葉毛豆	29.	Special mustard greens with edame & fresh bean curd	6.00
雪菜炒香干	30.	Special mustard greens with bean curd	6.00

粥·粉·麵·飯

蜜肉飯	1.	Stewed minced pork over rice	2.25
招牌排骨飯	2.	House special pork chop on rice platter	4.50
香酥雞排飯	3.	Chicken cutlet on rice platter	4.50
鹽酥雞腿飯	4.	Crispy chicken quarter leg on rice platter	4.50
焗肉飯	5.	Thick bacon-cut braised pork on rice platter	4.50
番茄牛肉飯	6.	Scrambled egg with beef & tomato over rice	4.50
紅燒牛肉飯	7.	Stewed beef with spinach over rice	4.50
黑椒牛肉飯	8.	Veal chop with black pepper sauce over rice	4.50
海鮮飯	9.	Seafood with mixed vegetables over rice	6.95
香腸(肉/素)炒飯	10.	Fried rice with chinese sausage (pork/vegetables)	4.95
蝦仁(牛肉)炒飯	11.	Shrimp (beef) fried rice	5.95
切仔麵(米粉/河粉)	12.	Taiwanese style noodle (rice noodle) soup	3.25
干麵(米粉/河粉)	13.	Stewed minced pork over noodles (rice noodles)	3.95
台式炒油麵 (米粉/河粉/年糕/烏龍)	14.	Taiwanese style stir fry noodle with pork & veg. Choice of Rice Noodles, Flat Noodles, Rice Cake or Udon	5.95
海鮮炒油麵 (米粉/河粉/年糕/烏龍)	15.	Taiwanese style stir fry noodles with seafood & veg. Choice of Rice Noodles, Flat Noodles, Rice Cake or Udon	6.95
沙茶牛肉炒麵	16.	Stir fry noodles with beef & vegetables in sa-cha sauce	5.95
鱸魚炒麵	17.	Taiwanese style stir fry noodles with eel	6.95
炸醬麵	18.	Minced pork with broad bean sauce over noodles	4.50
大滷麵	19.	Hearty noodle soup with pork & vegetables	4.50
台式湯麵 (米粉/河粉/年糕/烏龍)	20.	Taiwanese style noodle soup with pork & cabbage. Choice of Rice Noodles, Flat Noodles, Rice Cake or Udon	4.50
海鮮湯麵 (米粉/河粉/年糕/烏龍)	21.	Seafood noodle soup Choice of Rice Noodles, Flat Noodles, Rice Cake or Udon	6.95
肉菜麵(米粉)	22.	Hearty noodle (rice noodles) soup with pork-fish drops & mushrooms	4.50
花枝菜麵(米粉)	23.	Hearty noodle (rice noodles) soup with calamari-fish drops & mushrooms	4.50
紅燒牛肉麵	24.	Beef stew noodle soup with spinach	4.50
台式銀絲麵	25.	Taiwanese style won ton noodle soup	4.50
豬肝湯	26.	Noodle soup with pork liver	4.50
炸菜肉絲麵	27.	Noodle soup with pork & pickled turnip	4.50
雪菜肉絲麵	28.	Noodle soup with pork and special mustard green	4.50
當歸鴨麵線	29.	Vermicelli noodle soup with dong quai duck	6.95
地瓜粥	30.	Porridge with yam	1.25
素菜粥	31.	Porridge with mixed vegetables	4.95
海鮮粥	32.	Seafood porridge	6.95

Rice and Noodles**原盅·鮮湯**

苦瓜丸盅	1.	Stuffed bitter melon soup in porcelain cup	3.95
金針排骨盅	2.	Pork spareribs & lily bud soup in porcelain cup	3.95
四神肚盅	3.	Pork tripe with four essences soup in porcelain cup	3.95
當歸鴨盅	4.	Dong quai duck soup in porcelain cup	5.25
蛤蚧烏骨雞盅	5.	Fancy chicken & little neck clam soup in porcelain cup	5.95
蛤蚧(海瓜子)絲瓜湯	6.	Chinese zucchini & clam (little neck clam) soup	6.95
酸菜鴨湯	7.	Duck with pickled mustard green soup	4.95
大腸豬血湯	8.	Soup with pork intestines and blood pudding	4.95
菠菜豬肝湯	9.	Soup with spinach & pork liver	3.95
福州魚丸湯	10.	Soup with fu-chou style fish balls	3.95
台式蚵仁湯	11.	Taiwanese style oyster soup	6.95
台式銀絲湯	12.	Taiwanese style won ton soup	3.50
台式酸辣湯	13.	Taiwanese style hot & sour soup	4.50
一品海鮮羹	14.	Hearty imperial seafood soup	6.95
鱈魚羹	15.	Hearty cod soup	6.95
肉羹	16.	Hearty soup with pork-fish drops	3.50
花枝羹	17.	Hearty soup with calamari-fish drops	3.50

Soups**蔬菜**

清炒(腐乳)空心菜	1.	Sauteed chinese watercress with garlic (house special sauce)	8.95
清炒菠菜	2.	Sauteed spinach with garlic	6.95
清炒絲瓜	3.	Sauteed chinese zucchini with dried shrimp	8.95
清炒豆苗	4.	Sauteed snow pea sprouts with garlic	10.95
客家燒茄子	5.	Home style braised eggplant with basil	7.95
干扁四季豆	6.	Sauteed string beans with dried shrimp	7.95
台式煎(紅燒)豆腐	7.	Taiwanese style pan fried (braised) tofu	7.25
麻婆豆腐	8.	Ma po tofu	7.25
冬菇扒菜心	9.	Sauteed chinese mushrooms over greens	7.95
廣衣白菜	10.	Stir fry napa cabbage with silky bean curd	7.95
雪菜香干	11.	Special mustard greens with bean curd	7.95
雪菜百葉毛豆	12.	Special mustard greens with edame & fresh bean curd	7.95

Vegetables**海鮮·小炒**

蚵仔酥	1.	Crispy fried oysters	9.95
豆豉生蠔	2.	Sauteed oysters with black bean sauce	10.95
椒鹽(鹽水)鮮蝦	3.	Spicy salt & pepper (sea salt poached) shrimp	9.95
薑蔥(椒鹽)螃蟹	4.	Sauteed crab with ginger & scallions	8.95
蒜泥(九層塔)螺肉	5.	Sauteed sea snails (escargot) with garlic (basil)	9.95
九層塔海瓜子	6.	Sauteed little neck clams with basil	11.95
韭黃鱸魚	7.	Sauteed eel with yellow chives	11.95

Entrees

小吃冷盤

蚵仔煎	1.	Oyster pancake with gravy	5.25
蚵仔麵線	2.	Hearty oyster soup with vermicelli	2.95
臭豆腐	3. #	Fried fermented tofu with paou tsai	5.25
刈包	4.	Braised pork with peanut seasoning in steamed bun	3.25
台中肉圓	5.	Steamed taichung style meatball with gravy	2.95
北港雞捲	6.	Fried minced pork roll wrapped in tofu silk	3.95
甜不辣	7.	Taiwanese style fish cake	4.95
烤香腸	8.	Grilled Taiwanese sausage	4.50
炸大腸	9.	Fried pork intestines	5.95
竹筒米糕	10.	Steamed pork & mushroom sticky rice with gravy	3.25
豬血糕	11.	Blood pudding rice cake with gravy	3.25
糯米大腸	12.	Sticky rice sausage	5.95
皮蛋豆腐	13.	Thousand year egg with chilled tofu	4.25
脆皮炸豆腐	14.	Crispy tofu	4.25
菜脯蛋	15.	Scrambled egg with pickled daikon	4.50
白切大腸	16.	Poached pork intestines with dipping sauce	5.95
五味生腸	17.	Chilled pork intestines with five essences sauce	4.95
醉雞	18.	Chilled chicken in wine sauce	4.95
涼拌海蜇	19.	Chilled jellyfish with garlic	6.25
五香牛腱	20.	Five spice cold cut roast beef	6.25
五香牛肚	21. #	Five spice chilled beef tripe	4.95
麻辣牛筋	22. #	Chilled spicy beef tendon	5.25
辣味耳絲	23. #	Chilled spicy pork ears	4.25
五香鴨舌	24.	Chilled five spice duck tongue	8.95
辣椒小魚乾	25. #	Spicy anchovy	4.95
烤筍	26.	Chilled sponge tofu with mushrooms & bamboo shoots	4.25
滷筍絲	27.	Stewed bamboo shoots & pickled mustard greens	4.95
鹽水花生	28.	Sea salt poached peanuts	2.95
蒜泥海带	29. #	Chilled seaweed with garlic	3.25
滷豆乾	30.	Chilled marinated bean curd	2.95
蔥油餅	31.	Scallion pancake	2.95
* 花素蒸餃	32.	Vegetarian steamed ravioli	4.95
* 台式鍋貼	33.	Taiwanese style pan fried dumplings	5.25
* 小籠湯包	34.	Mini steamed buns with pork	5.25
* 蟹粉小籠湯包	35.	Mini steamed buns with pork & crabmeat	6.95

* Please allow 20 minutes for preparation

Hot and Spicy Dish

Orders with soup separated into a second container is .25 Extra

Appetizers

海鮮小炒

韭黃(麻辣)螺片	8. #	Sauteed conch with yellow chives (chili sauce)	12.95
韭黃蝦仁	9.	Sauteed shrimp with yellow chives	11.95
清炒蝦仁	10.	Sauteed shrimp with scallions	11.95
綠瓜蝦仁	11.	Sauteed shrimp with chinese zucchini	11.95
鮮貝絲瓜	12.	Sauteed scallops with chinese zucchini	11.95
海瓜子炒絲瓜	13.	Sauteed little neck clams with chinese zucchini	11.95
士林炒花枝	14. #	Sauteed calamari with mixed vegetables	12.95
三鮮扒菜心	15.	Sauteed scallops, shrimp & conch over greens	11.95
蔥燒(豆瓣)則魚	16. #	Braised tilapia with scallions (spicy bean curd)	9.95
豆瓣(紅燒)魷魚	17. #	Braised grass carp with spicy bean sauce (soy sauce)	11.95
紅燒(乾煎)帶魚	18.	Braised (pan fried) belt fish with soy sauce	9.95
椒鹽鮮魷	19. #	Spicy salt & pepper calamari	8.95
麻油(麻辣)腰花	20. #	Sauteed pork kidneys with sesame oil (chili sauce)	8.95
台式炒豬肝	21.	Taiwanese-style stir fried pork liver	8.95
腸旺	22. #	Pickled mustard greens with intestines & blood pudding	9.95
酸菜炒大腸	23. #	Sauteed pickled mustard greens with pork intestines	8.95
酸菜炒肚尖	24. #	Sauteed pickled mustard greens with pork tripe	8.95
九層塔鴨舌	25. #	Sauteed duck tongue with basil	11.95
蒜苗生腸	26.	Sauteed pork intestines with chinese leeks	8.95
蒜苗臘肉	27.	Sauteed chinese bacon with chinese leeks	8.95
百葉結烤肉	28.	Braised pork with soft bean curd bow ties	8.95
無錫排骨	29.	Braised spareribs in bbq sauce with spinach	9.95
京都肉排	30.	Braised pork chop with sweet & sour sauce	8.95
椒鹽(蔥燒)肉排	31. #	Spicy salt & pepper (braised with scallion) pork chop	8.95
筍尖炒肉絲(牛肉)	32. #	Stir fried pork (beef) with bamboo tips	8.95
雪菜百葉肉絲(牛肉)	33.	Sauteed pork (beef) with special mustard greens & fresh bean curd	8.95
韭黃(中片)香干肉絲	34. #	Stir fried pork & bean curd with yellow chives (chinese celery)	9.95
韭黃牛肉絲	35.	Stir fried beef with yellow chives	9.95
中片牛肉絲	36. #	Stir fried beef with chinese celery	9.95
小辣椒(九層塔)牛肉絲	37. #	Sauteed beef with pablano peppers (basil)	9.95
空心菜沙茶牛	38. #	Beef with chinese watercress in sa-cha sauce	9.95

Entrees