



## SIGNATURE APPETIZERS, SOUPS AND SALADS

<b>PUPU PLATTER (Serves 2)</b>	<b>18.95</b>
<i>A combination of shanghai chicken, egg roll, crab rangoon and Tahitian cheese tangs</i>	
<b>SHANGHAI CHICKEN</b>	<b>9.50</b>
<i>Marinated pieces of chicken breasts, wrapped in bacon</i>	
<b>EGG ROLL</b>	<b>9.50</b>
<i>Filled with Chinese roast pork, snow crab, mushrooms, water chestnut and Napa cabbage</i>	
<b>CRAB RANGOON</b>	<b>11.00</b>
<i>Fried wontons stuffed with crab meat, a blend of imported cheeses and a hint of curry</i>	
<b>TAHITIAN CHEESE TANGS</b>	<b>9.50</b>
<i>Imported cheese, diced ham and mushrooms breaded and fried to perfection</i>	
<b>BARBECUED PORK TENDERLOIN</b>	<b>11.95</b>
<i>Glazed with our barbecue sauce and cooked in our Chinese ovens</i>	
<b>CHICKEN WINGS MAI-KAI</b>	<b>12.95</b>
<i>Spicy, crispy and delicious</i>	
<b>BARBECUED BABY BACK RIBS</b>	<b>13.95</b>
<i>Select baby back ribs, marinated and slowly barbecued over our oak log fires</i>	
<b>THAI STYLE CRISPY SHRIMP</b>	<b>16.00</b>
<i>Dipped in Thai tempura batter, rolled in crispy rice noodles and served with a vanilla honey mustard sauce</i>	
<b>CANTONESE FRIED SHRIMP</b>	<b>16.00</b>
<i>Dipped in a delectable batter and fried in peanut oil</i>	
<b>CRISPY CALAMARI</b>	<b>15.00</b>
<i>Flour dusted and lightly fried, served with a lemon basil aioli and a spicy honey chili dipping sauce</i>	
<b>MAI-KAI ESCARGOT</b>	<b>15.00</b>
<i>Our own version of this classical dish</i>	
<b>JAVANESIAN BEEF</b>	<b>15.00</b>
<i>Charcoal broiled marinated sirloin steak bites</i>	

<b>WONTON SOUP</b>	<b>6.50</b>
<i>Chicken broth, wonton noodles, roast pork, mushrooms and water chestnuts</i>	
<b>LOBSTER BISQUE</b>	<b>9.00</b>
<i>Our version of the classic lobster bisque, rich and creamy with a little kick</i>	
<b>NAMS</b>	<b>13.95</b>
<i>Vietnamese crispy spring roll with crab, pork, rice noodles and a spicy garlic sauce</i>	
<b>ASIAN LETTUCE WRAPS</b>	
<i>Wok sautéed with water chestnuts and roasted mushrooms and served with Artisanal baby romaine lettuce cups</i>	
Chicken	<b>15.95</b>
Tofu	<b>13.95</b>
<b>ICED SHRIMP REMOULADE GF</b>	<b>14.95</b>
<i>Or if you prefer, a tangy red cocktail sauce</i>	
<b>SAMURAI SPICY TUNA ROLL</b>	<b>16.00</b>
<i>A crispy rice tempura roll topped with our spicy tuna mix over a smear of avocado puree, topped with microgreens and truffle oil</i>	
<b>MAI-KAI CALIFORNIA ROLL</b>	<b>15.00</b>
<i>A deluxe roll stuffed with avocado, asparagus, cucumbers, fuji apples and topped with crab salad</i>	
<b>HAMACHI JALAPENO ROLL GF</b>	<b>16.95</b>
<i>Pacific yellowtail, asparagus, cucumber, cilantro, herb cream sauce</i>	
<b>GOAT CHEESE SALAD</b>	<b>12.95</b>
<i>Mixed greens tossed in an Asian vinaigrette served in a crispy wonton shell topped with a sesame encrusted goat cheese, strawberries, candied walnuts and dried mission figs</i>	
<b>MAI-KAI HOUSE SALAD</b>	<b>6.95</b>
<i>Mixed greens with sweet mini peppers, carrots, cucumber, cherry tomatoes, red radishes and wonton strips tossed in a Miso ginger dressing</i>	

## ENTREES

<b>TERIYAKI DINNER</b>	
<i>Our chef's teriyaki sauce sautéed with peapods, mushrooms, asparagus and pineapple</i>	
Chicken	<b>19.95</b>
Beef	<b>25.95</b>
Beef, Chicken, Shrimp combo	<b>26.95</b>
Tofu	<b>19.95</b>
<b>SWEET AND SOUR DINNER</b>	
<i>Our signature tangy sweet and sour sauce sautéed with pineapple and bell peppers</i>	
Chicken	<b>18.95</b>
Pork	<b>21.95</b>
Tofu	<b>19.95</b>
<b>THAI RED CURRY DINNER</b>	
<i>Our spicy Thai red curry sauce simmered with peppers, pineapple, bamboo shoots and Thai basil</i>	
Chicken	<b>18.95</b>
Shrimp	<b>26.95</b>
Chicken, Shrimp combo	<b>23.95</b>
Tofu	<b>19.95</b>
<b>HAWAIIAN FRIED RICE DINNER</b>	<b>18.00</b>
<i>Jasmine rice, egg, chicken, shrimp, white and green onions and pineapple topped with macadamia nuts</i>	
<b>SEAFOOD FRIED RICE DINNER</b>	<b>44.00</b>
<i>A fried rice feast with lobster, shrimp and scallops</i>	
<b>SEAFOOD WITH SEASONAL VEGETABLES</b>	<b>47.00</b>
<i>Lobster, shrimp and scallops wok sautéed with vegetables in a light Asian sauce</i>	

<b>SEAFOOD NOODLES</b>	<b>44.00</b>
<i>Lobster, shrimp, scallops, broccoli, bean sprouts, scallions and mushrooms stir fried with fresh lo mein noodles in an Asian sauce</i>	
<b>PAD THAI NOODLES GF</b>	<b>23.95</b>
<i>Flat rice noodles, chicken and shrimp tossed in our Thai sauce topped with scallions, bean sprouts and crushed peanuts</i>	
<b>CRISPY TOFU GF/V</b>	<b>19.95</b>
<i>Green tea soba noodles and crispy tofu tossed in our sweet Tamari chili sauce</i>	
<b>WILD MUSHROOM BEEF</b>	<b>25.95</b>
<i>Beef tenderloin, roasted wild mushrooms, green beans and onions in an Asian brown sauce</i>	
<b>MAI-KAI BEEF</b>	<b>23.95</b>
<i>Beef tenderloin sautéed with peppers and onions in a Singapore black pepper sauce</i>	
<b>HONEY CHICKEN GF</b>	<b>17.95</b>
<i>Crispy chicken with a hibiscus honey glaze, crispy rice noodles, broccoli and sesame seeds</i>	
<b>LEMON CHICKEN GF</b>	<b>19.95</b>
<i>French-cut chicken breast lightly roasted and topped with our lemon butter sauce</i>	
<b>CASHEW CHICKEN</b>	<b>22.00</b>
<i>Sautéed with pea pods, roasted mushrooms, bell peppers and carrots in our signature cashew sauce</i>	
<b>CHICKEN WITH PEANUT SAUCE GF</b>	<b>18.95</b>
<i>Sautéed with bell peppers, scallions and broccoli in our signature sauce</i>	

SEAFOOD

Served with vegetable of the day

<b>MAHI-MAHI</b> <i>grilled or blackened</i>	33.00	<b>GINGER GARLIC LOBSTER</b>	45.00
<b>SALMON</b> <i>grilled or blackened</i>	37.00	<i>An 8 oz. lobster tail chopped into bite size pieces and wok sautéed in our chefs ginger-garlic sauce and scallions</i>	
<b>TUNA</b> <i>grilled or blackened</i>	39.00	<b>BROILED LOBSTER TAIL</b>	45.00
<b>CANTONESE SHRIMP</b> <b>GF</b>	26.95	<i>An 8 oz. lobster tail lightly broiled and served with Anchovy butter dipping sauce</i>	
<i>Tender fresh shrimp delicately sautéed in our special lobster sauce with scallions and Cantonese seasonings</i>			
<b>WALNUT SHRIMP</b> <b>GF</b>	28.00	<b>LOBSTER CANTONESE</b> <b>GF</b>	45.00
<i>Crispy shrimp, lemon honey aioli, candied walnuts and peppers</i>		<i>1 ¼ lb. Maine lobster removed from the shell and cut into bite size pieces, then lightly sautéed in our Chef's special lobster sauce</i>	
<b>CRISPY WHOLE SNAPPER</b>	41.00	<b>LOBSTER TAHITIENNE</b>	47.00
<i>With your choice of Thai basil, red curry or sweet chili sauce</i>		<i>1-1/4 lb. Maine lobster removed from the shell, sautéed in butter and a delicate herb sauce, laced with sherry and Dijon mustard. Our version of the classic Lobster Thermidor</i>	
<b>TERIYAKI SALMON</b>	32.00		
<i>Pan seared and topped with our teriyaki glaze</i>			
<b>MACADAMIA CRUSTED MAHI MAHI</b> <b>GF</b>	35.00		
<i>Lightly crusted and topped with a passion fruit beurre blanc and pineapple salsa</i>			

CHINESE OVEN

Our Chinese ovens use smoke from oak wood fire to slow cook meats.  
All beef is USDA Prime. Kindly allow 30-40 minutes.

<b>FILET MIGNON PRIME</b> <b>10 oz</b>	48.00	<b>FILET TIPS EN BROCHETTE</b>	25.95
<i>The most tender steak of all</i>		<i>Wrapped in bacon and skewered with peppers and onions</i>	
<b>DELMONICO (RIBEYE)</b> <b>16 oz</b>	57.00	<b>MAI-KAI SURF AND TURF</b>	71.00
<i>Absolutely the sweetest and juiciest steak</i>		<i>A tender oven roasted 8 oz. filet mignon, and a 8 oz. spiny lobster tail</i>	
<b>BARBECUED PORK TENDERLOIN</b>	26.95	<b>ROAST DUCK MAI-KAI</b>	29.95
<i>The most delicate section trimmed lean, marinated and barbecued</i>		<i>Painstakingly prepared over a 2 day period and hung in our Chinese ovens</i>	
<b>BBQ BABY BACK RIBS</b>	25.95		
<i>A full selection of tender baby back ribs</i>			

SIDE DISHES

<b>PORK FRIED RICE</b>	8.00	<b>STIR FRY VEGETABLES</b>	8.00
<b>VEGETABLE FRIED RICE</b>	8.00	<b>PAN FRIED NOODLES</b>	8.00
<b>CHICKEN FRIED RICE</b>	8.00	<b>LOP CHIONG NOODLES</b>	8.50
<b>MAC &amp; CHEESE</b> <i>with panko and truffle oil</i>	9.95	<b>GREEN TEA SOBA NOODLES</b> <i>V</i>	6.50

DESSERTS

<b>MANGO SORBET</b>	6.50	<b>POLYNESIAN SURPRISE</b>	14.00
<i>Frozen (non fat, non dairy)</i>		<i>(serves 4 – 6)</i>	
<b>VANILLA ICE CREAM</b>	6.50	<i>Fresh tropical fruits adorn this volcano of ice, set ablaze at your table with sparklers</i>	
<b>COCONUT ICE CREAM</b>	6.50	<b>CHERRIES HAWAIIANA</b>	9.75 18.00 for 2
<b>CHOCOLATE ICE CREAM</b>	6.50	<i>Bing cherries, sautéed in flaming rum sauce, served over coconut ice cream</i>	
<b>TIRAMISU</b>	9.00	<b>BANANAS BENGALI</b>	9.75 18.00 for 2
<i>Angel fingers dipped in coffee liqueur, layered in mascarpone and cream cheese topped with mocha powder</i>		<i>Fresh bananas sautéed in flaming rum sauce, served over vanilla ice cream</i>	
<b>CHEESE CAKE</b>	9.00	<b>CELEBRATION CAKE</b>	35.00
<i>A true classic. Rich, creamy and utterly delicious</i>		<i>(serves 10 – 12)</i>	
<b>KEY LIME PIE</b>	9.00	<i>Freshly made chocolate and vanilla layered cake, decorated with candles</i>	
<i>The Florida Classic</i>		<b>MINI-CELEBRATION CAKE</b>	26.95
<b>CHOCOLATE MOUSSE PIE</b>	9.00	<i>(serves 4 – 6)</i>	
<i>Double rich – for chocolate lovers only</i>		<i>Just the right size to make it a special night. Perfect for two or more</i>	
<b>FRESH TROPICAL FRUIT</b>	8.25		
<i>(serves 2 – 4)</i>			
<i>Assorted fruits, in season, on snow ice</i>			

GF – GLUTEN FREE, V – VEGETARIAN  
All dishes are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
We use peanut oil in most of our dishes. Please advise your server of any food allergies before ordering.