



The Sandy Den



Main Courses

Dried Chicken & Jellyfish.....	\$3.50
5 Spice Shrimp.....	\$4.00
Alabama-Style Shrimp Bake.....	\$4.50
Angel Shrimp Scampi.....	\$5.00
Asian Grilled Shrimp.....	\$4.00
Asian Shrimp Burritos.....	\$2.00

Side Dishes

Abbie's Shrimp.....	\$1.50
Sesame Jellyfish.....	\$1.50
Shrimp Basket.....	\$2.00
Baked Stuffed Squid.....	\$2.00
Chili-Hot Squid with Vegetables.....	\$2.00

Deserts

Fruit Sponge.....	\$1.00
Lemon Sponge Cake.....	\$1.00
Sponge Ginger Cake.....	\$1.00
Sponge Flan.....	\$2.00
Grape Sponge.....	\$1.00
Honey Sponge.....	\$1.00
(with wipe cream	\$.25)

Drinks

Coffee.....	\$.55
Hot Tea.....	\$.65
Milk....sm .50- med .70- lg .85	
Pop...sm .50- med .60- lg . 65	
Pop 20 oz bottle.....	.95
By Bottle of wine	
Classic Cherry Wine....	\$25.00
Tropical Haven Wine.....	\$30.00
Peachy Paradise Wine...	\$28.00

We also serve all Coke-products.

(Prices include tax)

A decorative border of palm trees surrounds the menu. The border consists of two rows of palm trees along the top and bottom edges, and two vertical columns of palm trees along the left and right edges. Each palm tree is green with a brown trunk.

Appetizers

Dried Jellyfish and Turnips.....\$2.50
Cheesy Sponge Nuggets.....\$1.50
Pan-fried Calamari Rings.....\$2.00
Barbecued Squid.....\$2.75
Batter Fried Squid.....\$1.50
Chinese Squid Balls.....\$1.50


Specialties

Shrimp Casserole... \$8.90
Acorda.....\$7.90
Angel Hair Pasta with Lemon Shrimp.....\$5.75
Angela's Squid Spaghetti.....\$5.80
Chargrilled Squid with Chillies and Aubergines.....\$4.90

Soups & Salads

Cold Tossed Jellyfish Salad...\$6.00
Jellyfish, Daikon and Chicken Breast Salad...\$8.50
Dieter's Dream Shrimp Salad...\$7.75
Squid Hot Soup...\$4.00
Cheesy Sponge w/Broccoli Soup....\$4.00
Chili Salt & Pepper Squid.....\$4.00
Andes Shrimp and Corn Main-Dish Chowder.....\$4.50

(Prices include tax)



“Cold-tossed Jelly fish salad”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=71853>> October 15, 2007

“Shrimp Burritos”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=71853>> October 15, 2007

“Dried Jellyfish and Turnips”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=92094>> October 15, 2007

“Jellyfish, Daikon and Chicken Breast Salad”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=140425>> October 15, 2007

“Sesame Jellyfish”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=228147> > October 15, 2007

“Shrimp Casserole”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=56>> October 15, 2007

“5 Spice Shrimp”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=528>> October 15, 2007

“A Dieter’s Dream Shrimp Salad”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=747>> October 15, 2007

“Abbie’s Shrimp”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=1027>> October 15, 2007

“Fruit Sponge”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=109617>> October 15, 2007

“Acorda”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=1270>> October 15, 2007

“Alabama-style Shrimp Bake”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=1840>> October 15, 2007

“Andes Shrimp and corn main dish Chowder”. Food Down Under.


<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=4400>> October 15, 2007

“Angel Hair Pasta with lemon shrimp”. Food Down Under.

<<http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=4654>> October 15, 2007

“Angel Shrimp Scampi”. Food Down Under.

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“Grilled Shrimp”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=10358>> October 15, 2007

“Angela’s Squid Spaghetti”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=4757>> October 15, 2007

“Baked Stuffed Squid”. Food Down Under.

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“Barbecued Squid.” Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=20121>> October 15, 2007

“Batter Fried Squid”. Food Down Under

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=219768>> October 15, 2007

“Char grilled squid with chilies and aubergines.” Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=48361>> October 15, 2007

“Chili-Hot squid with vegetables”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=59091>> October 15, 2007

“Squid Balls”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=60717>> October 15, 2007

“Grape Sponge”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=117750>> October 15, 2007

“Honey Sponge”. Food Down Under.

< <http://www.fooddownunder.com/cgi-bin/recipe.cgi?r=132168>> October 15, 2007

A decorative border of palm trees surrounds the page. The border consists of a top row of 18 palm trees, a bottom row of 18 palm trees, and two vertical columns of 18 palm trees each on the left and right sides.

Ural Page

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