

Appetizers

by Chef Mark

Enjoy homemade traditional Chinese appetizers, made with the freshest ingredients prepared daily by our skilled and trained chefs.



CHICKEN LETTUCE WRAPS	7.95	CHICKEN SATAYS (3)	7.50	CRISPY SEAWEED	5.50	SCALLION PANCAKE	5.50
<i>Stir fried ground chicken with zucchini, mushrooms and bamboo. Served with crisp iceberg lettuce.</i>		<i>Chicken skewers prepared in Chef Mark's famous peanut sauce.</i>		<i>Deep fried seaweed with honey walnuts.</i>		<i>Handmade Chinese pancake filled with scallions and pan seared until golden brown.</i>	
VEGETABLE SPRING ROLLS(2)	5.95	PEKING DUCK ROLLS (2)	6.25	SHRIMP SPRING ROLLS (2)	6.50	JADE DUMPLINGS (5)	7.50
<i>Deep fried roll filled with cabbage, celery, bamboo, and carrots. Served with homemade plum sauce and crispy seaweed.</i>		<i>Deep fried roll stuffed with cabbage, carrots, celery and roasted duck meat. Served with homemade plum sauce.</i>		<i>Deep fried roll made with cabbage, carrots, and shrimp. Served with plum sauce.</i>		<i>Homemade steamed spinach dumplings filled with shrimp. Served with dumpling sauce.</i>	
CRYSTAL DUMPLINGS (5)	7.50	PORK FRIED DUMPLINGS (5)	6.95	STEAMED VEGETABLE DUMPLINGS (5)	6.75	SALTED PEPPER CALAMARI	7.95
<i>Homemade steamed dumplings filled with chicken, cilantro, spinach, green onions and ginger. Served with dumpling sauce</i>		<i>Homemade pan fried dumpling filled with pork. Served with dumpling sauce.</i>		<i>Homemade steamed dumpling filled with cabbage, carrots, bamboo and celery. Served with dumpling sauce.</i>		<i>Deep fried calamari strips tossed in salt and pepper.</i>	
SPICY WONTON (8)	6.75	PORK SOUP DUMPLINGS (5)	7.75	CRAB MEAT SOUP DUMPLINGS (5)	7.95		
<i>Homemade wonton filled with ground pork, peanuts, scallions and chili sauce. 辣</i>		<i>Homemade dumplings steamed and infused with Chef Mark's supreme broth. Served with dumpling sauce.</i>		<i>Homemade dumplings steamed and filled with crab meat, pork and Chef Mark's supreme broth. Served with dumpling sauce.</i>			

辣 spicy

Soups

Savor traditional Chinese soups cooked to order with the freshest ingredients.



CRAB MEAT CORN SOUP	3.95	WONTON SOUP	3.95	HOT & SOUR SEAFOOD SOUP	4.50
<i>Creamy soup with crab meat and corn.</i>		<i>Homemade chicken broth with pork filled wontons.</i>		<i>Homemade seafood broth with shrimp, calamari, crab meat, soy beans and tofu. 辣</i>	

辣 spicy

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Salads

Enjoy a lighter meal with our fresh made garden salads, prepared with homemade dressings and fresh greens.



O'MEI HOUSE SALAD

8.50

Fresh mixed salad with green bell peppers and cucumbers dressed with homemade sesame and soy vinaigrette.

CRISPY DUCK SALAD

10.95

Fresh mixed salad topped with crispy duck, green bell peppers and cucumbers dressed with homemade sesame and soy vinaigrette.

辣 spicy

Poultry

Indulge with traditional Chinese poultry dishes made from scratch daily with fresh ingredients and spices. All entrées are served with white rice or brown rice.



CHICKEN AND BROCCOLI

13.75

White meat chicken slices stir fried with mushrooms and broccoli tossed in light sauce.

SWEET & SOUR CHICKEN

13.50

White meat chicken deep fried served over green and red peppers, onions and pineapples. Served with homemade sweet & sour sauce.

KUNG PAO CHICKEN

13.95

White meat chicken chunks stir fried with peanuts and chili peppers tossed in spicy plum sauce. 辣

VIVIAN CHICKEN

13.95

White meat chicken strips stir fried with chopped carrots, celery, green peppers and mushroom. Tossed in spicy light sauce. 辣

BEIJING CHICKEN

13.95

White meat chicken chunks, stir fried with walnuts, and plum sauce.

WOK TUP CHICKEN

13.95

Chicken Francaise style, pan fried topped with scallion and garlic sauce.

GENERAL TSO'S CHICKEN

14.50

White meat chicken chunks deep fried tossed in sweet chili sauce served over steamed broccoli. 辣

CRISPY DUCK

19.95

Deep fried boneless duck served with homemade pancakes, scallions, cucumber and plum sauce.

PEKING DUCK

44.95

Whole oven roasted duck with Chef Mark's special plum sauce served with homemade pancakes. Please allow 45 minutes to be prepared.

辣 spicy

Beef & Pork

Savor your appetite with specialty beef and pork dishes prepared daily with fresh ingredients and spices. All entrées are served with white rice or brown rice.



MU SHU PORK <i>Pork loin strips prepared with cabbage, carrots, mushrooms, bamboo, scallions stir fried in brown sauce. Served with home made pancakes and plum sauce.</i>	13.95	JINGDU STYLE PORK LOIN <i>Deep fried pork loin slices served over green and red bell peppers, pineapples, and onions. Served with home made sweet & sour sauce.</i>	13.95	WOOD GRILLED HONEY BABY BACK RIBS <i>Full baby back rack prepared with honey red wine sauce and steamed mixed vegetables.</i>	16.95	ORANGE CRISPY BEEF <i>Deep fried beef slices prepared with orange chili sauce.</i>	14.50
MONGOLIA BEEF <i>Flank steak stir fried with scallions, mushrooms, onions, and sweet chili oyster sauce. 辣</i>	15.95	FILET MIGNON W/ BROCCOLI <i>Filet Mignon chunks deep fried, served over broccoli, mushrooms and black pepper sauce. 辣</i>	17.95	HOUSE ME MIGNON <i>Filet Mignon steak prepared with mixed vegetables and Chef Mark's steak sauce.</i>	19.95		

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Seafood

Bask in delightful seafood dishes prepared with a twist using traditional Chinese ingredients and spices. All entrées are served with white rice or brown rice.



SHRIMP W/ LOBSTER SAUCE <i>Shrimp tossed in soy beans, mushrooms, and egg sauce.</i>	15.95	THREE WITHIN <i>Shrimp, chicken, and scallops stir fried with sweet peas and Chinese mushrooms with a light sauce.</i>	15.95	SHRIMP W/ MIXED VEGETABLES <i>Stir fried shrimp with fresh mixed vegetables and light sauce.</i>	15.95	FOUR SEASONS SPICY PRAWNS <i>Deep fried prawns tossed in home made sweet chili & sour sauce. 辣</i>	15.95
GREEN PRAWNS <i>Stir fried prawns mixed with cashew nuts, red peppers, carrots, sweet peas and mushrooms.</i>	16.95	MANGO PRAWNS <i>Stir fried prawns prepared with fresh mango, green and red bell peppers, pine nuts, and sweet chili mango sauce. 辣</i>	16.95	HONEY WALNUT PRAWNS <i>Deep fried prawns served with steamed broccoli and Chef Mark's special mayonnaise sauce.</i>	16.95	STIR-FRIED GROUPER <i>Fresh grouper stir fried with mixed vegetables and light sauce.</i>	18.95
WOOD GRILLED MAHI MAHI <i>Fresh Mahi Mahi grilled and served with fresh vegetables and garlic wine sauce.</i>	17.95	DRUNKEN FISH <i>Fresh grouper stir fried with Chinese mushrooms, scallions and Shanghai famous yellow wine sauce.</i>	18.95	CHILEAN SEA BASS <i>Steamed sea bass served two ways - subtle garlic and black bean sauce.</i>	21.95	MAINE LIVE LOBSTER <i>Stir fried lobster with ginger and scallion sauce.</i>	29.95

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Vegetable

Enjoy vegetarian dishes prepared with fresh vegetables and sauces. All entrées are served with white rice or brown rice.



MIXED VEGETABLES

12.95

Fresh mixed vegetables tossed in light garlic sauce.

CHINESE EGGPLANT

11.75

Stir fried eggplants with green bell peppers, scallion, mushrooms and spicy garlic brown sauce. 辣

STRING BEAN

11.95

Stir fried string beans prepared with dried pepper and scallions. 辣

CURRY TOFU MIXED VEGETABLES

13.95

Stir fried tofu with fresh mixed vegetables in red curry sauce. 辣

辣 spicy

Noodles & Rice

Experience dishes with home made noodles and special sauces prepared daily by our skilled chefs.



YANGZHOU FRIED RICE

11.50

Pork strips, white meat chicken and shrimp prepared with vegetables and eggs.

PINEAPPLE FRIED RICE

11.95

White meat chicken and shrimp mixed with fresh pineapple, vegetables and eggs.

JADE FRIED RICE

11.95

Shrimp, scallops and crab meat mixed with vegetables and eggs.

HONG KONG STIR-FRIED NOODLES

11.75

Deep fried prawns tossed in home made sweet chili & sour sauce.

SINGAPORE RICE NOODLES

11.95

Rice noodles stir fried with white meat chicken, shrimp, onions, green and red bell peppers, and curry flavors.

O'MEI PAN FRIED NOODLES

15.95

White meat chicken, shrimp, scallops, vegetables and light sauce served over pan fried egg noodles.

Dessert

End your meal with a succulent and sweet dessert that will please any taste buds.



MOLTEN LAVA CAKE

6.95

Succulent chocolate cake with a melted chocolate center topped with vanilla ice cream.

CHEESECAKE

5.95

New York style cheese cake with a home made strawberry puree sauce.

ICE CREAM

4.95

Vanilla, Strawberry, Coconut and Chocolate flavors.

Wine & Bar

Enjoy your meal with with wines, champagnes, and sake that compliment our dishes perfectly.



White Wine

<p>Chardonnay, Chateau St. Jean, Sonoma 8 / 30</p> <p><i>Vibrant acidity with pleasing flavors of pear, pineapple, and roasted almonds.</i></p>	<p>Chardonnay, Artesa, Carneros 10 / 38</p> <p><i>Hints of cedar and honey accentuating the minerality and vivid, fresh fruit flavors of citrus and stone fruits.</i></p>	<p>Chardonnay, Ferrari Carano, Sonoma 42</p> <p><i>This full-bodied Chardonnay has flavors of lemon, peach, honey and lingering, creamy toasted oak notes. The number one most requested restaurant Chardonnay.</i></p>	<p>Sauvignon Blanc, Kim Crawford, New Zealand 10 / 38</p> <p><i>Flavours of pineapple and stonefruit with a hint of herbaceousness.</i></p>
<p>Pinot Grigio, Cavlt, Italy 7 / 26</p> <p><i>Delicate and pleasing with floral and fruit scents.</i></p>	<p>Pinot Grigio, Santa Margherita, Valdadige D.O.C 42</p> <p><i>ts clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility</i></p>	<p>Riesling, Blufeld, Germany 7 / 26</p> <p><i>It's flinty fresh with a juicy mid-palate, balanced acidity and a sweet, lingering finish</i></p>	

Red Wine

<p>Cabernet Sauvignon, Joel Gott, California 8 / 30</p> <p><i>Forward, complex and delicious with ripe fruit flavors; black currant and spicy berry fruit.</i></p>	<p>Cabernet Sauvignon, H3 "by Columbia Crest" Horse Heaven Hills Washington 10 / 38</p> <p><i>90 points Wine Spectator with a perfect balance of earth, mineral and deep berry flavors.</i></p>	<p>Cabernet Sauvignon, B.R Cohn "Silver Label" California 49</p> <p><i>Rich flavors of berry, cassis and black cherry with hints of vanilla. Owned and produced by Bruce Cohen, Manager of The Dobie Brothers.</i></p>	<p>Cabernet Sauvignon, Conn Creek, Napa 52</p> <p><i>Focused on Bordeaux style wine, vibrant yet supple tannins frame the mixed berry flavors.</i></p>
<p>Cabernet Sauvignon, Rodney Strong Reserve, Alexander Valley 75</p> <p><i>Only the highest graded wines that display depth, concentration and age-worthiness are considered for this small lot Reserve Cabernet.</i></p>	<p>Merlot, 14 Hands, Washington 8 / 30</p> <p><i>Blackberries are repeated on the palate with notes of cherries and spice.</i></p>	<p>Malbec, The Show "by Joel Gott" Argentina 8 / 30</p> <p><i>Flavors of blackberry, cranberry, white pepper and spice, with toasty vanilla and violets.</i></p>	<p>Syrah, Hogue Gensis 9 / 34</p> <p><i>This 90 point wine has jammy fruit from beginning to end starting with aromas of blueberry pie, nutmeg and pepper.</i></p>
<p>Pinot Noir, Greg Norman, Santa Barbara 8 / 30</p> <p><i>This well balanced wine is smooth, offers bright acidity and has a lingering finish.</i></p>	<p>Pinot Noir, Meiomi "Belle Glos" California 44</p> <p><i>This wine hits full force with cola, dark berries, earthy notes and smoked meat.</i></p>	<p>Meritage, Villa Antinori, Toscana IGT 42</p> <p><i>55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah. The wine, savory and long, is full-bodied and round with supple and velvety tannins.</i></p>	

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Wine & Bar

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Sparkling / Champagne

Chardonnay, Chateau St. Jean, Sonoma	8 / split	Brut, Mumm, Napa Valley	40	Brut, Perrier-Jouet "Grand Brut", France	85
<i>Medium bodied, crisp, clean and well balanced.</i>		<i>Creamy and yeasty aromas that blend with baked pears.</i>		<i>Perfectly balanced benchmark Champagne</i>	

Sake

Gekkeikan Hot Sake	7 / glass
<i>Served warm. Herbaceous with hints of grapefruit and a light earthiness.</i>	

House Selections

Chardonnay	6.50 / 26	Cabernet Sauvignon	6.50 / 26	Merlot	6.50 / 26
White Zinfandel	6.50 / 26	Plum Wine	6.50 / 26		

Lunch Traditions

Served Daily until 11:00 AM - 2:30 PM
All lunch served with daily soup or salads and brown or white rice. Substitute other soup on the menu for an extra \$1.50.



CRISPY HONEY CHICKEN	8.95	JINGDU STYLE PORK LOIN	8.95	CHICKEN W/ VEGETABLES	8.95	GENERAL TSO'S CHICKEN	8.95
<i>Deep fried white meat chicken with honey garlic sauce.</i>		<i>Deep fried pork loin slices served over green and red bell peppers, pineapples, and onions. Served with home made sweet & sour sauce.</i>		<i>White meat chicken slices stir fried with fresh mixed vegetables and light sauce.</i>		<i>White meat chicken chunks deep fried tossed in sweet chili sauce served over steamed broccoli. 辣</i>	
BEEF W/ BROCCOLI	9.50	PEPPER STEAK	9.50	SHRIMP W/ LOBSTER SAUCE	9.95	SHANGHAI SPICY SHRIMP	9.95
<i>Flank steak stir fried with mushrooms, broccoli and brown sauce.</i>		<i>Flank steak stir fried with red and green bell peppers, onions and brown sauce.</i>		<i>Shrimp tossed in soy beans, mushrooms, and egg sauce.</i>		<i>Stir fried shrimp with chopped green and red bell peppers and onions with sweet chili ginger sauce. 辣</i>	

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