

DUKE'S

MALIBU

In Hawaii we greet friends, loved ones and strangers with ALOHA, which means love. Aloha is the key-word to the universal spirit of real hospitality, which makes Hawaii renowned as the world's center of understanding and fellowship.

Duke's creed and words we live by. ***Aloha to you!***

STARTERS

POKE TACOS

Raw Ahi with shoyu, Maui onions, wasabi aioli 11.00

CRAB AND MACNUT WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce 8.00

SASHIMI

Fresh Ahi, edamame & cucumber salad, yuzu ponzu 12.50

CRISPY COCONUT SHRIMP

Lilikoi dipping sauce 11.25

PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade 8.00

CLAYPOT CHICKEN SPRING ROLLS

Goat cheese & bok choy stuffed, ponzu dipping sauce 7.50

MANGO BBQ BABY BACK RIBS

Slow roasted, island style with mango BBQ sauce 9.75

LAYERED SEAFOOD COCKTAIL

Shrimp, lobster, avocado, orange chili sauce 11.50

SOUPS & SALADS

MAUI ONION SOUP

Sourdough croutons, parmesan cheese 6.00

FISHERMAN'S CHOWDER

New England style with fresh fish 6.75

DUKE'S FAMOUS CAESAR

Crisp romaine, garlic croutons, shaved parmesan 6.75

GARDEN GREENS

Mixed greens, red beets, carrots, cucumber and tomato 6.50

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette 7.50

FARM SALAD

Spinach, macadamia nuts, Asian pear, vine ripened tomatoes, papaya seed dressing 7.00

SIDES

5.00

FIVE CHEESE
"MAC N CHEESE"

BLACK BEAN BOK CHOY
AND MUSHROOMS

SWEET POTATO FRIES
WITH SPICY BANANA KETCHUP

MACADAMIA NUT ROASTED
BROCCOLINI

SEASONAL FRESH FISH

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh fish we serve are available according to their season and sustainability.

PARMESAN AND HERB CRUSTED

The house favorite, sautéed with panko, macadamia nuts, lemon and capers

ROASTED FIRECRACKER

Spicy tomato, chili and cumin aioli with black bean, onion and avocado relish

GRILLED ISLAND STYLE

Healthfully charbroiled with tropical fruit salsa

SEVEN SPICE AHI

Seared rare, papaya hot mustard sauce, pickled bok choy

BANANA LEAF STEAMED ISLAND FISH AND SHRIMP

Sake ginger sauce, sizzling sesame oil 28.25

LOCAL FAVORITES

HULI CHICKEN

Marinated in garlic, ginger and shoyu with a sweet corn cake 18.50

MANGO BBQ RIBS

Slow roasted, island style baby back ribs, Asian slaw 22.50

SCAMPI KEALOHA

Sautéed garlic butter shrimp, fresh cheese ravioli, sun dried tomatoes 22.50

SEAFOOD RISOTTO

Lobster, shrimp, scallops & fresh fish, chardonnay herb risotto 26.75

COLD WATER LOBSTER TAIL

Half pound, oven roasted, garlic basil glaze, drawn butter Market

CHEF'S SPECIALS



Chef Greg Knize's preparations of today's best seafood and steaks. Through our Legacy of Aloha, a portion of your purchase will be donated to Safety Harbor Kids.



STEAKHOUSE GRILL

PRIME TERIYAKI SIRLOIN

Grilled USDA Prime beef marinated in shoyu, ginger and garlic 21.00

PRIME RIB (while it lasts)

Certified Angus Beef® brand, sage & garlic rubbed, horseradish cream, rosemary pan jus 29.00

FILET MIGNON

Certified Angus Beef® brand, roasted corn and miso sauce, sautéed spinach 30.50

TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Coconut Shrimp 9.75

Cold Water Lobster Tail Market

T S RESTAURANTS OF HAWAII AND CALIFORNIA

Local, state and federal taxes will be added to all food and beverage items. We accept MasterCard, VISA, American Express and Discover.