

TO START

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 13.5

CRAB CAKES

lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade 17

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 13

MAUI ONION SOUP

gruyere & parmesan croutons 8.5

FRESH FISH CHOWDER

creamy new england style 8.5

LOBSTER MAC N CHEESE

creamy white cheddar, ditalini pasta 17

SHRIMP COCKTAIL

lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw 13

CHARRED SNAP PEAS

local radish, charred pineapple vinaigrette, marcona almonds, brie* 9

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 12.75

CRISPY COCONUT SHRIMP

lilikoi chili water 14

IN THE RAW

POKE TACOS*

raw ahi, shoyu, maui onions, avocado, wasabi aioli 15.5

LILIKOI CEVICHE*

fresh fish, passion fruit, red onions, cilantro, tomato, avocado, tortilla chips 12.25

SASHIMI*

fresh ahi, edamame & cucumber salad, wasabi, shoyu 14.25

FIELD & FARM

ROCKET

arugula, maui onion, bacon, roasted beets, goat cheese*, white balsamic vinaigrette 9

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette 8.5

MAUI FARM SALAD

local greens, marinated hearts of palm, pickled mango, pohole fern, maui onions, miso lime dressing 9.25

WEDGE

iceberg, pt reyes blue cheese*, balsamic tomatoes, duroc bacon 10.5

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

SWIMMERS

ROASTED DUKE'S FISH

garlic, lemon & sweet basil glaze, roasted asparagus, herbed jasmine farro rice, tomato gastrique 28.5

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, broccolini, herbed jasmine farro rice 31

SEAFOOD HOT POT

lobster, shrimp, mussels, fresh fish, coconut cilantro broth, oyster mushrooms, peanuts, jasmine rice 31

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushroom, black bean-peanut charred bok choy, coconut bamboo rice 29

SHRIMP PASTA

jumbo shrimp, fresh pasta, chardonnay, kale, charred tomatoes, fresh herbs, meyer lemon cream 26.5

MISO GRILLED KING SALMON

sustainably raised, grilled broccolini, coconut bamboo rice 26.5

FISH TACOS

grilled, corn tortillas from la chapalita, tomatillo sauce, cabbage, pico de gallo, queso fresco, chips 16.5

ROASTED TRISTAN DA CUNHA LOBSTER TAILS

world's only sustainable lobster tail, herbed jasmine farro rice, roasted asparagus, drawn butter 49

STEAMED ALASKAN KING CRAB LEGS

herbed jasmine farro rice, broccolini, drawn butter 1/2 lb 27 full pound 51

BANANA LEAF STEAMED ISLAND FISH & SHRIMP

yuzu ponzu sauce, sizzling sesame oil, shiitake mushrooms, cilantro, coconut bamboo rice, black bean-peanut charred bok choy 29

CHEF'S SPECIAL

Our Chefs create preparations of the best seafood & steaks utilizing fresh, local ingredients. Through our Legacy of Aloha program, a portion of the proceeds from the Chef's Special will be donated to THERAsurf, a local non profit that provides children with special needs the opportunity to experience the healing benefits of the ocean through surfing. therasurf.org
Executive Chef, Calvin Holladay | Dining Room Chef, Daniel Abrego

MAINLANDERS

USDA PRIME SIRLOIN*

double r signature ranch, miso brown butter, horseradish mashed yukon gold potatoes, broccolini 26.5

FILET MIGNON*

dijon rubbed, maui onion jam, watercress sauce, creamed corn, horseradish mashed yukon gold potatoes 37

ROASTED HULI CHICKEN

all natural half chicken, garlic shoyu marinade, horseradish mashed yukon gold potatoes, snap peas & summer squash 23.5

CHEF'S CHEESEBURGER*

1/2 lb angus chuck, brisket & hanger grind, white aged cheddar, bacon dijon aioli, maui onion jam, heirloom tomato, mixed greens, brioche bun, fries 17

LILIKOI GLAZED TOFU

charred bok choy, shiitake mushrooms, sesame grilled asparagus, coconut bamboo rice 19.5

NEW YORK*

13 oz double r signature ranch, pineapple demi, horseradish mashed yukon gold potatoes, roasted asparagus 36

BBQ BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, corn bread, bok choy macadamia nut slaw 25

TAKE YOUR STEAK SURFING

add one of these delicious options to your entrée:
tristan lobster tail 20 | coconut shrimp 9.75 | 1/2 lb alaskan crab legs 20