

TO START

CALAMARI

macadamia nut & panko crusted, guava mustard remoulade 13.5

CRAB CAKES

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

KOREAN STICKY RIBS

crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 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, burnt pineapple vinaigrette, marcona almonds, brie 9

CRAB WONTONS

crabmeat, 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*

red onion, cilantro, tomato, avocado, fresno chili, 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

KALE & GRAPEFRUIT

butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette 9.25

WEDGE

iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon 10

 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

basil lemon glaze, pomegranate vinaigrette, roasted asparagus, herbed jasmine farro rice 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

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

Through our Legacy of Aloha program, a portion of the proceeds from the Chef's Special will be donated to THERAsurf. Their goal is to provide children with special needs the opportunity to benefit from the healing energy of the ocean by safely getting them into the water and up on waves. www.therasurf.com

MAINLANDERS

USDA PRIME SIRLOIN*

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

FILET MIGNON*

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

ROASTED HULI CHICKEN

all natural half chicken, garlic shoyu marinade, 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

VEGETARIAN RED CURRY

coconut red curry, tofu, local vegetables, jasmine rice, fresh herbs 19.5

KONA COFFEE CRUSTED NEW YORK*

double r signature ranch, 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