

## TO START

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### POKE TACOS\*

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

### CRISPY COCONUT SHRIMP

lilikoi chili water 14

### CHARRED SNAP PEAS

local radish, burnt pineapple vinaigrette, marcona almonds, brie 9

### WINGS OF FIRE

all natural free range chicken, celery, herb buttermilk dip 12

### SASHIMI\*

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

### CRAB WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 12.75

### FRESH FISH CHOWDER

creamy new england style 8.5

## FIELD & FARM

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### 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

### ARUGULA & FARRO

fire roasted vegetables, cucumbers, tomatoes, olives, feta, basil lemon vinaigrette 13

Add to any salad:

all natural chicken 6 | fresh fish 8 | shrimp 7

### CHILLED SHRIMP & CRAB SALAD

local greens, yuzu 1000 dressing, hard boiled egg, tomatoes, citrus, avocado, lemon vinaigrette 19

### MANGO BBQ CHICKEN SALAD

fried or grilled all natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 16

## SWIMMERS

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### ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

### SEARED AHI BOWL\*

seared rare, furikake chili crust, seaweed salad, edamame, kimchi, jasmine rice, wasabi avocado puree, yuzu ponzu 18

### SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia nut slaw 19

### CALAMARI

macadamia nut & panko crusted, guava mustard remoulade 13.5

### KOREAN STICKY RIBS

crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 13

### LILIKOI CEVICHE\*

red onion, cilantro, tomato, avocado, fresno chili, tortilla chips 12.25

### CRAB CAKES

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

### MAUI ONION SOUP

gruyere & parmesan croutons 8.5

### BLACK BEAN NACHOS

house fried chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, salsa fresca, jalapeños 12

add duroc kalua pork or all natural chicken 4

## MAINLANDERS

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### DUKE'S CLASSIC BURGER\*

1/2 lb angus chuck, brisket & hanger grind, white cheddar, maui island dressing, pickles, tomato, onion, fries 15.25

veggie burger available

add duroc bacon 3 or avocado 2

### MANGO BBQ BURGER\*

1/2 lb angus chuck, brisket & hanger grind, mango bbq sauce, onion strings, tomato, pickles, sharp cheddar, fries 16.25

### KOREAN STEAK STREET TACOS\*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, pickled vegetables, macaroni salad 16.5

### VEGETARIAN RED CURRY

coconut red curry, tofu, local vegetables, jasmine rice, fresh herbs 14

### KALUA PORK SANDWICH

imu cooked compart family farms duroc pork, mango bbq sauce, apple cider slaw, pickled onions, fries 14

### ROASTED TURKEY & BRIE SANDWICH

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, mixed greens salad 14.5

### RIBS & CHICKEN PLATE LUNCH

*A local favorite from the streets of Waikiki.*

compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

 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