



SUNDAY - THURSDAY 4:00PM - 8:30PM

FRIDAY & SATURDAY 4:00PM - 9:00PM

Dine-in or take-out

DINNER - 3 COURSES \$45

Tax and gratuity not included

CHOICE OF STARTER

POKE TACOS*

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers

ROCKET SALAD

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

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

CHOICE OF ENTRÉE

USDA PRIME SIRLOIN*

brandt farms all-natural beef, mushroom gravy, mashed yukon gold potatoes, roasted broccolini

ROASTED DUKE'S FISH

garlic, lemon & sweet basil glaze, herbed jasmine farro rice

RIBS & CHICKEN PLATE

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

FURIKAKE AHI STEAK*

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

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

 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*

DUKE'S
MALIBU