

Starter

***NO SUBSTITUTIONS**

*POKE TRIO shoyu, spicy, kukui nut "Inamona"	MKT
*POKE TOWER short grain rice layered with ahi poke, guacamole, ahi tartar, masago, nori, sesame seeds, house-made corn chips	36
AHI SASHIMI PLATE big eye tuna, daikon, ginger & wasabi	33
*AHI POKE sashimi-grade ahi, alaea salt, onions, sesame oil, chili flakes, scallion SUB: KUKUI PESTO +5	27
CHICKEN WINGS	22
TRUFFLE FRIES parmesan cheese, truffle <u>essence</u>	18

Soup & Salad

CRAB & AVOCADO SALAD snow crab, mayo, waimea romaine, avocado, tomatoes, carrots, cucumbers, house thousand island	28
HOUSE SALAD waimea romaine, cucumbers, carrots, tomatoes, lilikoi vinaigrette ADD: GARLIC JUMBO SHRIMP +14 CHICKEN BREAST +9 HAAS AVOCADO +6	22
CAESAR SALAD waimea romaine, herb garlic croutons, shaved parmesan ADD: GARLIC JUMBO SHRIMP +14 CHICKEN BREAST +9 HAAS AVOCADO +6	22
*NEW ENGLAND SEAFOOD CHOWDER UPGRADE: BREAD BOWL +4	14

Between Buns

All sandwiches and burgers served with brioche bun, french fries. Upgrade to Truffle Fries for an additional \$4.

BACON, CRAB & AVOCADO SANDWICH mayo, waimea romaine, tomato	32
*UNCLE'S BURGER 7oz homestyle pure beef, cheddar cheese, bacon, tomato, waimea romaine, onion, housemade burger sauce	28
FISH SANDWICH day boat catch, tomato, onion, waimea romaine CHOICE OF PREPARATION: FURIKAKE OR BLACKENED UPGRADE: PREMIUM DAY BOAT CATCH +10	28

Pasta

***NO SUBSTITUTIONS.**

SEAFOOD LINGUINI fresh fish, shrimp, scallops, calamari, garlic cream, toasted garlic bread stick	50
SHRIMP SCAMPI garlic butter, linguine, toasted garlic bread stick ADD: MUSHROOM +5	33
GARLIC CREAM LINGUINI garlic cream, seasonal vegetables, toasted garlic bread stick ADD: GARLIC JUMBO SHRIMP +14 CHICKEN BREAST +9	28

Sauce & Side

SEASONAL VEGGIES	10	BREAD STICK 3 pcs	10	GUACAMOLE — 1 SCP	5
HOUSE SALAD	11	FRENCH FRIES	7	CUCUMBERS — 6 PCS	4
TRUFFLE FRIES	9	AVOCADO	6	SAUCE	1
CHIPS	8	SHORT GRAIN RICE — 1 SCP	5	DRESSING	1

**Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.
Parties of six or more will automatically be charged a 22% gratuity.*

Entrée

***NO SUBSTITUTIONS.**

*2lb C.A.B TOMAHAWK herb butter-based, seasonal vegetables CHOICE OF : WHITE RICE or ROASTED POTATO	165
*20oz C.A.B BONE-IN RIBEYE herb butter-based, seasonal vegetables CHOICE OF : WHITE RICE or ROASTED POTATO	90
PREMIUM COHO SALMON 7oz, citrus beurre blanc, capers	52
GRILLED SEAFOOD-TRIO char-broiled fish, jumbo shrimp, U10 scallops, citrus beurre blanc, seasonal vegetables, rice	52
LILIKOI RIBS st. louis style, seasonal vegetables, house made bbq sauce, rice	48
MISO BUTTERFISH broiled Alaskan black cod fillet, house miso glaze, seasonal vegetables, rice	46
*GARLIC AHI seared sashimi grade ahi steak, soy garlic beurre blanc, seasonal vegetables, rice	38
*SESAME CRUSTED AHI seared, wasabi cream, sweet soy reduction, seasonal vegetables, rice	38
EBI FRY jumbo shrimp, panko breaded, french fries UPGRADE: TRUFFLE FRIES +4	34
*FRIED COMBO TRIO two pieces of fresh fish of the day, two jumbo shrimp, two calamari strips, panko breaded, french fries UPGRADE: TRUFFLE FRIES +4	34
FISH TACOS flour tortilla, sriracha aioli, slaw, crème fraiche, 2oz housemade salsa CHOICE OF PREPARATION : GRILLED OR BLACKENED	30
*FRESH LOCAL FISH & CHIPS panko breaded day boat catch, french fries UPGRADE: TRUFFLE FRIES +4	28

Dessert

LAVA FLOW PANNA COTTA haupia panna cotta, fresh strawberry sauce, pineapple compote, whip cream	15
STRAWBERRY SHORTCAKE layered chiffon cake w/ cream, fresh strawberries, whip cream	15
MACARON CHOCOLATE TART butter cream macaron, whip cream, white chocolate mousse, dark chocolate tart, sugar dough crust	15
ROOTBEER FLOAT henry weinhard, vanilla ice cream	14
SUNDAE vanilla ice cream, chocolate sauce	13
SORBET Please ask your server for flavors	12
GELATO Please ask your server for flavor	12

**Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.
Parties of six or more will automatically be charged a 22% gratuity.*