

Starter

***NO SUBSTITUTIONS**

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| *POKE TRIO shoyu, spicy, kukui nut "Inamona" | MKT |
| *THE ORIGINAL POKE TOWER short grain rice layered with ahi poke, guacamole, ahi tartar, masago, nori, sesame seeds, house-made corn chips | 36 |
| *STEAMED CLAMS 1 lb. Malina clams, sautéed in garlic butter, white wine broth, garlic bread | 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 WING CHICKEN WING | 22 |
| TRUFFLE FRIES parmesan cheese, truffle <u>essence</u> | 18 |

Fish & Chips

Upgrade to Truffle Fries for an additional \$4.

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| EBI FRY large jumbo shrimp, panko breaded, french fries | 34 |
| *FRIED COMBO TRIO two pieces of fresh fish of the day, two large shrimp, two calamari strips, panko breaded, french fries | 34 |
| *FRESH LOCAL FISH & CHIPS panko battered day boat catch, french fries | 28 |

Soup & Salad

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| CRAB & AVOCADO SALAD snow crab, mayo, romaine, avocado, tomatoes, carrots, cucumbers, house thousand island | 28 |
| *POKE SALAD ahi poke, short grain rice, romaine, tomatoes, cucumber, red wine vinaigrette ADD: HAAS AVOCADO +6 | 28 |
| CAESAR SALAD big island romaine, herb garlic croutons, shaved parmesan ADD: GARLIC JUMBO SHRIMP +14 CHICKEN BREAST +9 HAAS AVOCADO +6 | 22 |
| *NEW ENGLAND SEAFOOD CHOWDER ADD: GARLIC BREAD +4 | 14 |

Between Buns

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

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| BACON, CRAB & AVOCADO SANDWICH mayo, romaine, tomato | 32 |
| *UNCLE'S BURGER 7oz homestyle pure beef, white american cheese, bacon, tomato, romaine, onion, housemade burger sauce | 28 |
| FISH SANDWICH day boat catch, blackened, tomato, onion, romaine | 26 |
| *FRESH TUNA SALAD SANDWICH romaine, tomato, onion, cucumber | 24 |

Sauce & Side

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| SEASONAL VEGGIES | 10 | GARLIC BREAD | 8 | GUACAMOLE — 1 SCP | 5 |
| TUNA SALAD — 1 SCP | 10 | FRENCH FRIES | 7 | CUCUMBERS — 6 PCS | 4 |
| TRUFFLE FRIES | 4 | AVOCADO | 6 | SAUCE | 1 |
| CHIPS | 8 | 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.*

Pasta

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| SEAFOOD LINGUINI fresh fish, shrimp, scallops, calamari, clams, garlic cream, toasted garlic bread | 50 |
| LINGUINI ALA VONGOLE fresh manila clams, Italian parsley, garlic butter, toasted garlic bread | 40 |
| GARLIC SHRIMP SCAMPI garlic butter, linguine, toasted garlic bread | 33 |
| ADD: MUSHROOM +5 | |
| GARLIC CREAM LINGUINI garlic cream, seasonal vegetables, toasted garlic bread | 28 |
| ADD: GARLIC JUMBO SHRIMP +14 CHICKEN BREAST +9 | |

Entrée

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| *2lb C.A.B TOMAHAWK | 160 |
| herb butter-based, seasonal vegetables | |
| CHOICE OF : WHITE RICE or ROASTED POTATO | |
| *20oz C.A.B BONE-IN RIBEYE | 88 |
| herb butter-based, seasonal vegetables | |
| CHOICE OF : WHITE RICE or ROASTED POTATO | |
| DAY BOAT CATCH LOBSTER & MUSHROOM SAUCE | 52 |
| sautéed, lobster knuckles, white button mushrooms, seasonal vegetables, rice | |
| GRILLED SEAFOOD-TRIO | 52 |
| char-broiled fish, large jumbo shrimp, U10 scallops, citrus beurre blanc, seasonal vegetables, rice | |
| MISO BUTTERFISH broiled Alaskan black cod fillet, house miso glaze, seasonal vegetables, rice | 46 |
| LILIKOI RIBS st. louis style, seasonal vegetables, house made bbq sauce, rice | 40 |
| *SASHIMI BOWL "Chirashi-Sushi Style " | 40 |
| short grain rice, ahi, house-cured salmon, chef's choice sashimi, ahi tartare | |
| *THE ORIGINAL GARLIC AHI | 38 |
| seared sashimi grade ahi steak, soy garlic beurre blanc, seasonal vegetables, rice | |
| *SESAME CRUSTED AHI | 38 |
| seared, wasabi cream, sweet soy reduction, seasonal vegetables, rice | |
| FISH TACOS flour tortilla, sriracha aioli, slaw, crème fraiche, 2oz housemade salsa | 30 |
| CHOICE OF PREPARATION : GRILLED OR BLACKENED | |

Dessert

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| "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 |
| 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 |

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