

# LITE DINING

Served All Day

\* **OYSTER SHOOTER (RAW)** ..... 4  
Cocktail sauce, horseradish and lemon wedge.

**HOUSE SALAD** ..... 9

**SPICY SOY BEANS** ..... 13  
Edamame.

**COCONUT SHRIMP** ..... 14  
Crispy coconut crusted shrimp with li hing mui piña colada sauce.

**PUPU CALAMARI** ..... 16  
Deep fried furikake crusted calamari steak with wasabi mayo.

**SEAFOOD QUESADILLA** ..... 18  
Ground ahi, bay shrimp, green onion & mozzarella cheese in a herb tortilla. Served with wasabi aioli, sour cream & guacamole.

\* **SEARED POKE** ..... 23  
Marinated fresh island fish flash seared & served with steamed rice.

**ISLAND SALAD** ..... 19  
Baby mixed greens & crisp romaine topped with soba noodles & served with our "house" creamy oriental dressing.

Add TOFU ..... 24

\* CALAMARI ..... 26

\* CHICKEN ..... 27

\* SEARED POKE ..... 28

\* FISH (5oz) ..... 29

\* STEAK (6oz) ..... 29

\* **AHI SASHIMI** ..... MARKET PRICE  
4oz. Fresh ahi sliced on shredded cabbage and carrots. Served with pickled ginger, wasabi and soy sauce.

\* **GRILLED BEEF BURGER** ..... 19  
8 oz. ground beef patty grilled to perfection and served on a whole wheat Kaiser roll. Served with wasabi aioli & french fries. Add swiss or cheddar cheese for 1.00

\* **GRILLED CAJUN CHICKEN B.L.T.** ..... 20  
Grilled Cajun double breast of chicken with bacon, avocado, onion, tomato, lettuce & Swiss cheese on sourdough bread. Served with whole grain Dijon mayo & french fries.

\* **POKE BURGER** ..... 20  
Ground poke patty seared and served on a whole wheat kaiser roll. Served with pineapple macadamia nut coleslaw.

\* **GRILLED FRESH FISH SANDWICH** ..... 20  
Grilled 5oz. fish filet with lettuce, tomato, onion, wasabi mayo on a whole wheat kaiser roll. Served with french fries.

\* **CALAMARI SANDWICH** ..... 20  
Deep fried steak served on whole wheat kaiser roll with wasabi aioli and french fries. Add swiss or cheddar cheese for \$ 1.00

\* **THAI BEEF SALAD** ..... 29  
6oz. Grilled flank steak tossed with Waimea tomatoes, green onions, Maui onions and cilantro in a zesty Thai dressing on a bed of Waimea greens.

*Substitute ONION RINGS, GREEN SALAD or COLE SLAW for fries or rice ... \$ 2.50*

## SIDES

**STEAMED RICE** ..... 5.00

**KAWAIHAE FRIES** ..... 7.00

**PINEAPPLE MAC-NUT SLAW** ..... 9.00


**FRESH BAKED BREAD** ..... 6.00

**GRILLED PARMESAN BREAD** ..... 7.00

**CRISPY ONION RINGS** ..... 9.00

**VEGETABLE DU JOUR** ..... 13.00

\* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness

 — Gluten-Free



# LUNCH ENTRÉES

Served 11am to 2:30pm

(Please, no exceptions)

**REUBEN SANDWICH . . . . . 19**

Sliced corned beef with sauerkraut, swiss cheese, thousand island dressing on rye bread served with dill pickle & french fries.

**FRENCH DIP . . . . . 20**

Sliced roast beef with sautéed onions and Swiss cheese on a hoagie roll. Served with au jus, dill pickle and french fries.

**COCONUT CRUSTED SHRIMP**

**SANDWICH. . . . . 19**

Breaded coconut shrimp with shredded cabbage served on a hoagie roll with french fries.

**\* FRESH FISH LUNCH  . . . . . market price**

Choice of charbroiled, sautéed or Cajun. Served with steamed rice and sautéed vegetables.

*Substitute ONION RINGS, GREEN SALAD or COLE SLAW for fries or rice ... \$ 2.50*

## SEAFOOD BAR SPECIALTIES

**ESCARGOT . . . . . 19**

Classic cassoulet presentation with basil pesto butter and Parmesan cheese bread.

**\* OYSTERS ROCKEFELLER . . . . . market price**


Broiled oysters topped with spinach hollandaise sauce and Parmesan cheese.

**\* PUPU STEAK . . . . . 22**

6oz. Grilled seasoned flank steak sliced and topped with onion rings and green pepper aioli.

**SEAFOOD BAR FRIED RICE. . . . . 24**

Generous portion of bay shrimp, scallops & fish sautéed with rice and vegetables.

**\* GINGER STEAMED CLAMS  . . . . . 28**


1lb. Fresh steamed clams in a white wine fish stock with ginger, garlic, onion, tomato, cilantro and scallions. Served with Parmesan cheese bread.

**BLACK BEAN SEAFOOD COMBO.  34**

Shrimp, scallops & fresh fish sautéed with mushroom and onions and finished with a white wine Chinese black bean ginger cream sauce. Garnished with green onion & cilantro.

**\* STEAMED FRESH CATCH. MARKET PRICE**

"Hawaiian Style." Steamed fresh fish with ginger, shiitake mushrooms, scallions & cilantro. Topped with shoyu and sizzling peanut oil. Served with steamed rice and veggies. Chef Aaron recommends!

**RED THAI SEAFOOD CURRY  . . . 39**

Clams, shrimp, scallops and fresh fish in a blend of red curry paste, coconut milk, lemongrass, lime & ginger. Topped with peanuts. VEGETARIAN STYLE ... \$30

**LOBSTER AND CRAB POT PIE . . . . . 40**

Lobster and crab served with tender leeks, mushrooms and baby spinach over mashed potatoes in a cognac lobster sauce. Topped with golden brown puff pastry.

**BRAISED ASIAN BBQ SHORT RIBS. . 40**

Slow braised boneless beef short ribs with our unique Asian BBQ sauce. Served with pineapple mac-nut coleslaw and rice or mashed potatoes.


**\* CAJUN STYLE FRESH CATCH. . . . . 42**

Chef Aaron's mild Cajun rub, with baby sautéed spinach, mashed potatoes and a "broke da mouth" scallop and crab fondue sauce.

**\* GRILLED RIB EYE STEAK . . . . . 48**

14 oz. rib eye steak grilled to perfection and served with rice or mashed potatoes. Topped with sautéed mushrooms & onions.

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# COME JOIN US FOR HAPPY HOUR

DAILY 3-6pm

**PUPUS ... 12.00 ea**

*DINE-IN ONLY*

SHRIMP SHUMAI  
COCONUT SHRIMP  
FRIED CALAMARI  
SEAFOOD QUESADILLAS  
SPICY CHICKEN WINGS

## DRINKS

WELL DRINKS ..... 6.00  
WELL MARGARITAS ..... 7.00  
ADD FRUIT..... 8.00  
MAI TAI..... 8.00  
HOUSE WINE ..... 6.00  
*(CHARDONNAY or CABERNET SAUVIGNON)*

**14 OZ. DRAFT BEERS**  
Ola Brew Selzer (Ask your server)..... 5.00  
Heineken ..... 5.00  
Lavaman Red Ale ..... 6.00  
Big Wave Golden Ale ..... 6.00  
Longboard Lager..... 6.00  
Castaway IPA..... 7.00  
Big Swell IPA..... 7.00  
Maui Brewing Company Coconut Porter..... 7.50  
Ola Brew (Ask your server)..... 7.50  
Big Island Brewhaus (Ask your server) ..... 7.50



JOIN US  
**TUESDAY** evenings  
for **KIAWE SMOKED**  
**PRIME RIB \$45**

12oz. cut slow-roasted over open fire  
with mashed potato, vegetable,  
and creamy horseradish sauce.



## RED WINES

	GLASS	BOTTLE
<b>PINOT NOIR</b>		
Storypoint, Sonoma	11	38
J, California	13	45
Battle Creek, Willamette	—	60
<b>MERLOT</b>		
Frei Brothers, Sonoma	—	35
<b>MALBEC</b>		
Alta Vista, Argentina	10	36
<b>RED ZINFANDEL</b>		
Cline, California	11	38
<b>CABERNET SAUVIGNON</b>		
Sterling, California	10	36
Layer Cake, Paso Robles	13	45
Postmark, Paso Robles "By Duckhorn"	—	65

## SPARKLING SODA

Perrier	—	4.00
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## BEER SELECTION

### 14 OZ. DRAFT

Heineken .....	7.00
Lavaman Red Ale .....	8.00
Big Wave Golden Ale .....	8.00
Longboard Lager .....	8.00
Ola Brew Seltzer (Ask your server) .....	8.00
Castaway IPA .....	8.50
Maui Brewing Company Coconut Porter .....	8.50
Big Swell IPA .....	8.50
Ola Brew (Ask your server) .....	9.00
Big Island Brewhaus (Ask your server) .....	9.00

### DOMESTIC ALL ... 5.50

Budweiser • Budweiser Light  
Coors • Coors Light • Michelob Ultra Light

### IMPORTS ALL ... 6.50

Corona • Heineken Lite • Modelo Especial •  
Pacífico • Steinlager • Stella Artois •

### HARD CIDER ... 7.00

 Angry Orchard • Crisp Apple

### NON-ALCOHOLIC

Heineken 0.0 .....	5.50
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## WHITE WINES

	GLASS	BOTTLE
<b>PINOT GRIGIO</b>		
Ecco Domani, Italy	10	36
<b>SAUVIGNON BLANC</b>		
Whitehaven, New Zealand	11	38
Oberon, Napa	13	45
<b>RIESLING</b>		
Clean Slate, Mosel, Germany	11	38
<b>CHARDONNAY</b>		
Guenoc, California	10	36
Mer Soleil, California	12	42
La Crema, Sonoma	13	45
Stags Leap "Karia," Napa	—	65
<b>ROSÉ</b>		
Fleur De Mer, France	12.50	44
<b>PROSECCO</b>		
Ruffino, Italy	—	13

## TROPICAL COCKTAILS

### SEAFOOD BAR MAI TAI ... 14

The Island's "Bestest."

### KAWAIIHAE KINIWAI ... 14

Tanqueray Gin with a mix of Tropical Juices.

### PANIAU SOUR ... 14

Terry Bradshaw's Bourbon with a splash of Coconut, Lilikoi, Lemon-Lime and Pineapple Juices. Topped with Club Soda.

### DARK & VOGGY ... 14

Trader Vic's Dark Rum and Ginger Beer

### LYCHEE LEMONADE ... 14

Amsterdam Citrus Vodka, Lychee Liqueur, Lemon & Lime Juices, topped with a splash of Sparkling Soda and Cranberry Juice.

### MAHUKONA MULE ... 14

Tito's Vodka and Ginger Beer

### THE MAKAPALA MANGO ... 14

Rumhaven Coconut and Silver Rums, Mango, Splash Pineapple topped with Ginger Beer