

## PUPUS & LITE DINING

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

- SPICY SOY BEANS** ..... 16  
Edamame.

- COCONUT SHRIMP** ..... 16  
Crispy coconut crusted shrimp with li hing mui pifia colada sauce.

- PUPU CALAMARI** ..... 17  
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.

- \* **OYSTERS ROCKEFELLER** ..... 22  
Broiled oysters topped with spinach hollandaise sauce and Parmesan cheese.

- ESCARGOT** ..... 23  
Classic cassoulet presentation with basil pesto butter and Parmesan cheese bread.

- \* **PUPU STEAK** ..... 25  
6oz. Grilled seasoned flank steak sliced and topped with onion rings and green pepper aioli.

- \* **AHI SASHIMI** ..... 23  
4oz. Fresh ahi sliced on shredded cabbage and carrots. Served with pickled ginger, wasabi and soy sauce.

- \* **SEARED POKE** ..... 25  
Marinated fresh island fish flash seared & served with steamed rice.

## SALADS & SANDWICHES

- HOUSE SALAD** ..... 12

- ISLAND SALAD** ..... 22  
Baby mixed greens & crisp romaine topped with soba noodles & served with our "house" creamy oriental dressing.

- Add \* **TOFU** ..... 28  
\* **CALAMARI** ..... 30  
\* **CHICKEN** ..... 30  
\* **SEARED POKE** ..... 30  
\* **FISH (5oz)** ..... 31  
\* **STEAK (6oz)** ..... 32

- \* **THAI BEEF SALAD** ..... 32  
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.

- \* **GRILLED BEEF BURGER** ..... 23  
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.** ..... 24  
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.

- \* **GRILLED FRESH FISH SANDWICH** .. 26  
Grilled 5oz. fish filet with lettuce, tomato, onion, wasabi mayo on a whole wheat kaiser roll. Served with french fries.

Substitute **ONION RINGS**, **GREEN SALAD** or **COLE SLAW** for fries or rice ... \$ 3.50

## SIDES

- STEAMED RICE** ..... 5.00  
**KAWAIIHAE FRIES** ..... 8.00  
**PINEAPPLE MAC-NUT SLAW** ..... 9.00

- FRESH BAKED BREAD** ..... 7.50  
**GRILLED PARMESAN BREAD** ..... 8.50  
**CRISPY ONION RINGS** ..... 11.00

- VEGETABLE DU JOUR** ..... 15.00

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

— Gluten-Free



## SEAFOOD BAR SPECIALTIES

### \* GINGER STEAMED CLAMS . . . .34

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.. 44

Shrimp, scallops, and fresh fish sauteed with mushroom and onions finished with a white wine Chinese black bean ginger cream sauce. Garnished with green onion and cilantro. Choice of white rice or Parmesan bread.

### RED THAI SEAFOOD CURRY .. 44

Clams, shrimp, scallops and fresh fish in a blend of red curry paste, coconut milk, lemongrass, lime and ginger. Topped with peanuts. Served with rice.  
VEGETARIAN STYLE ... \$35

### BABY BACK PORK RIBS .....36

Fall off the bone dry rubbed with our house made Cajun spices. Beer braised and glazed-charred with our traditional BBQ sauce. Served with fries.

### BRAISED ASIAN BBQ SHORT RIBS 45

12 oz. 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.....47

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

### \* 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!

### \* GRILLED RIB EYE STEAK .....55

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

### SEAFOOD BAR FRIED RICE.....28

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

## LUNCH ENTRÉES

Served 11am to 2:30pm

(Please, no exceptions)

### REUBEN SANDWICH .....23

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

### FRENCH DIP .....23

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..... 23

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

### \* FRESH FISH LUNCH .....30

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 ... \$3.50*

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# COME JOIN US FOR HAPPY HOUR

**DAILY 3-5pm**  
must be seated please

**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)*

### HAPPY HOUR DRAFT BEERS

	ABV	Price
Modelo Especial - Mexico	4.4	5.00
Heineken - Holland	5.0	5.50
Longboard Lager - Kona	4.6	6.00
Big Wave Golden Ale - Kona	4.4	6.00
Lavaman Red Ale - Kona	5.2	6.50
Black Sand Porter - Kona	6.2	6.50
Hula Hefeweizen - Kona	5.0	6.50
Kua Bay IPA - Kona	7.3	8.00
Overboard IPA - BI Brewhaus	6.9	8.00
Local Seltzer, ask server		6.50



**JOIN US**  
**TUESDAY** evenings  
for **KIAWE SMOKED**  
**PRIME RIB \$48**

14oz. cut slow-roasted over open fire  
with mashed potato, vegetable,  
and creamy horseradish sauce.



## RED WINES

	GLASS	BOTTLE
<b>PINOT NOIR</b>		
Josh, California	12	42
Heritage Browne, Willamette	14	48
<b>MALBEC</b>		
Alta Vista, Argentina	11	38
<b>RED ZINFANDEL</b>		
Cline, California	11	38
<b>CABERNET SAUVIGNON</b>		
Hayes Ranch, California	11	38
Decoy, California	13	44
Rodney Strong, Alexander Valley	15	60

## SPARKLING SODA

Perrier	—	5.00
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## BEER SELECTION

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Hula Hefeweizen - Kona	5.0	8.50
Kua Bay IPA - Kona	7.3	9.00
Overboard IPA - BI Brewhaus	6.9	10.00
Local Seltzer, ask server		8.50

### DOMESTIC ALL ... 6.50

Budweiser • Budweiser Light

Coors • Coors Light • Michelob Ultra Light

### IMPORTS ALL ... 7.50

Corona • Heineken Lite •

Steinlager • Stella Artois •

### ACE HARD CIDER ... 8.00

### NON-ALCOHOLIC

Athletic Golden .....	8.00
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## WHITE WINES

	GLASS	BOTTLE
<b>PINOT GRIGIO</b>		
Ecco Domani, Italy	11	38
<b>SAUVIGNON BLANC</b>		
Oberon, Napa	13	44
Whitehaven, New Zealand	15	52
<b>RIESLING</b>		
Selbach, Mosel, Germany	12	42
<b>CHARDONNAY</b>		
Seaglass, Central Coast	11	38
Greyson Cellars, California	13	44
La Crema, Sonoma	15	50
Frank Family, Carneros	17	60
<b>ROSÉ</b>		
Studio, France	12	42
<b>PROSECCO</b>		
Josh, California	—	14

## TROPICAL COCKTAILS

### SEAFOOD BAR MAI TAI ... 16

The Island's "Bestest."

### PANIAU SOUR ... 16

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

### LYCHEE LEMONADE ... 16

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

### KOKOIKI KOOLAH ... 16

Coconut Rum, Vanilla Vodka  
fresh squeezed Lime and Coconut Syrup  
topped with Club Soda  
"Refreshing"

### KA'U DARK & VOGGY ... 16

Ginger Beer topped with Trader Vic's Dark Rum

### STRAWBERRY SUNBURN ... 16

Sky Blood Orange Vodka  
with house made Tahitian Lime Lemonade  
topped with Strawberry Puree