# PUPUS & LITE DINING

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

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

**COCONUT SHRIMP ..... 16**
Crispy coconut crusted shrimp with li hing mui piña 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 (GF) ..... 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 (GF) ..... 23**
4oz. Fresh ahi sliced on shredded cabbage and carrots. Served with pickled ginger, and wasabi.

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

# SALADS & SANDWICHES

**HOUSE SALAD (GF) ..... 12**

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

Add
- * tofu ..... 6
- * Calamari ..... 8
- * Chicken ..... 8
- * Seared poke ..... 8
- * Fish (5oz) ..... 9
- * Steak (6oz) ..... 10

*** 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*

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

(GF) — 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 GF . . .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 . . . . . .37**
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.

**FRESH FISH ENTREE. . . . . .35**
Charbroiled and served with rice and green salad.
FISH UPGRADE ... add $6

**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 GF . . . . .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.

**SEAFOOD BAR PASTA . . . . . .45**
Ask your server for our daily preparation.

# SIDES

**STEAMED RICE GF . . . . . 5.00**
**KAWAIHAE FRIES . . . . . 8.00**
**PINEAPPLE MAC-NUT SLAW GF . . . 9.00**
**FRESH BAKED BREAD . . . . . 7.50**
**GRILLED PARMESAN BREAD . . . . . 8.50**
**CRISPY ONION RINGS. . . . . .11.00**

**VEGETABLE DU JOUR GF . . . 15.00**

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

GF — Gluten-Free

# 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 QUESADILLA
SPICY CHICKEN WINGS

## DRINKS

WELL DRINKS ..... 6.00
WELL MARGARITAS ..... 7.00
ADD FRUIT..... 8.00
MAI TAI..... 8.00
HOUSE WINE ..... 6.00
*(RED or WHITE)*

### HAPPY HOUR DRAFT BEERS

| | ABV | Price |
|---|---|---|
| Modelo Especial - Mexico | 4.4 | 5.50 |
| Heineken - Holland | 5.0 | 6.00 |
| Longboard Lager - Kona | 4.6 | 6.50 |
| Big Wave Golden Ale - Kona | 4.4 | 6.50 |
| Lavaman Red Ale - Kona | 5.2 | 7.00 |
| Paniolo Pale Ale - B.I. Brew | 7.0 | 8.00 |
| Pineapple Mana Wheat - Maui | 5.5 | 7.00 |
| White Mountain Porter - B.I. Brew | 5.8 | 8.00 |
| Big Swell Ipa - Maui | 6.8 | 7.50 |
| Overboard Ipa - B.I. Brew | 6.9 | 8.00 |

## JOIN US
## TUESDAY evenings
## for KIAWE SMOKED PRIME RIB $49

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

# RED WINES

| | GLASS | BOTTLE |
|---|---|---|
| **PINOT NOIR** | | |
| **Josh,** *California* | 12 | 45 |
| **Heritage Browne,** *Willamette* | 14 | 52 |
| **MALBEC** | | |
| **Los Cardos,** *Mendoza, Argentina* | 10 | 36 |
| **RED ZINFANDEL** | | |
| **Cline,** *California* | 11 | 38 |
| **CABERNET SAUVIGNON** | | |
| **McManis,** *Lodi, California* | 11 | 38 |
| **Decoy,** *California* | 13 | 45 |
| **Rodney Strong,** *Alexander Valley* | 16 | 58 |

# WHITE WINES

| | GLASS | BOTTLE |
|---|---|---|
| **PINOT GRIGIO** | | |
| **Ecco Domani,** *Italy* | 11 | 38 |
| **SAUVIGNON BLANC** | | |
| **Oberon,** *Napa* | 13 | 45 |
| **Whitehaven,** *New Zealand* | 15 | 52 |
| **CHENIN BLANC** | | |
| **Dry Creek,** *Clarksburg, California* | 12 | 45 |
| **ROSÉ** | | |
| **Champs de Provence,** *France* | 12 | 45 |
| **CHARDONNAY** | | |
| **Seaglass,** *Central Coast* | 11 | 38 |
| **La Crema,** *Sonoma* | 15 | 52 |
| **Frank Family,** *Carneros* | 18 | 65 |
| **SPARKLING SODA** | | |
| **Perrier,** *France* | — | 5 |

# BEER SELECTION

## DRAFT

| | ABV | Price |
|---|---|---|
| Modelo Especial - Mexico | 4.4 | 7.00 |
| Heineken - Holland | 5.0 | 7.50 |
| Longboard Lager - Kona | 4.6 | 8.00 |
| Big Wave Golden Ale - Kona | 4.4 | 8.00 |
| Lavaman Red Ale - Kona | 5.2 | 8.50 |
| Paniolo Pale Ale - B.I. Brew | 7.0 | 10.00 |
| Pineapple Mana Wheat - Maui | 5.5 | 8.50 |
| White Mountain Porter - B.I. Brew | 5.8 | 10.00 |
| Big Swell IPA - Maui | 6.8 | 9.00 |
| Overboard IPA - B.I. Brew | 6.9 | 10.00 |

**DOMESTIC** ALL ... 6.50

Budweiser • Budweiser Light

Coors • Coors Light • Michelob Ultra

**IMPORTS** ALL ... 7.50

Steinlager • Corona • Heineken Lite

**HIGH NOON SELTZER** ... 10.00

## NON-ALCOHOLIC

Athletic ..... 8.00

# TROPICAL COCKTAILS

**SEAFOOD BAR MAI TAI** ... 16

The Island's "Bestest"

**CLASSIC OLD FASHION** ... 16

Your choice of Buffalo Trace Bourbon or Sazerac Rye Whiskey prepared in a traditional manner

**LYCHEE LEMONADE** ... 16

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

**SPICY MARGARITA** ... 16

Cucumber and Jalapeno infused 21 Seeds Tequila. Served on the rocks with Cointreau and house made Sweet and Sour

**STRAWBERRY SUNBURN** ... 16

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