

Starters

| | |
|--|----|
| *NEW ENGLAND CLAM CHOWDER <i>With bacon grilled sourdough bread</i> | 12 |
| *SNAPPER CEVICHE <i>Tomato, avocado, cucumber, red onion, jalapeño, lime, blue corn chips</i> | 20 |
| *KING CRAB SUMMER ROLLS <i>Carrot, cucumber, herbs, sweet chili sauce, Thai peanut sauce GF</i> | 17 |
| *CHILLED SEAFOOD PLATTER <i>Shrimp, Keahole lobster, king crab legs, Goose Point Oysters, passion fruit cocktail, malt vinegar aioli, mignonette GF</i> | 38 |
| *HONEY TAMARIND GLAZED PORK RIBS <i>Chilled cucumber Namasu</i> | 18 |
| *MOULES FRITES <i>Steamed mussels, white wine, herbs, garlic, shallots, french fries, roasted pepper aioli</i> | 22 |
| *YELLOWFIN AHI TATAKI <i>Ginger, sesame sea salt, chives, truffle soy GF</i> | 22 |

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

| | |
|---|----|
| GRILLED FIG AND STRAWBERRY SALAD <i>Hirabara arugula and baby lettuces, goat cheese, prosciutto chips, balsamic, extra virgin olive oil.</i> | 18 |
| *KEKELA ROMAINE WEDGE SALAD <i>Tomato, cucumber, Maui onion, blue cheese, smoked bacon, buttermilk dressing</i> | 16 |
| KAMUELA TOMATO CAPRESE <i>Buffalo mozzarella, micro basil, Hawaiian sea salt, extra virgin olive oil, balsamic reduction</i> | 17 |
| SPINACH AND KONA MANGO <i>Cherry tomato, cucumber, red onion, jicama, lime vinaigrette</i> | 16 |

Sides

| | |
|---|----|
| ROASTED HILO CORN AND ALI'I MUSHROOM GF | 12 |
| SAUTEED BABY SPINACH GF | 9 |
| PARMESAN BROCCOLI GF | 9 |
| *LUP CHONG FRIED RICE GF | 8 |
| STEAK FRIES OR ONION RINGS | 12 |
| GARLIC GREEN BEANS GF | 10 |

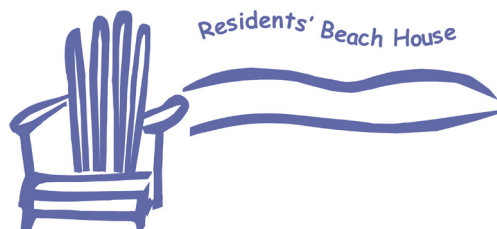
Main Course

| | |
|--|----------|
| *LEMONGRASS CHILI MARINATED PRAWNS <i>Fried rice, baby bok choy, mango vinaigrette GF</i> | 32 |
| *GRILLED MAHIMAHI <i>Pineapple curry sauce, green papaya slaw GF</i> | 35 |
| *SAUTEED SNAPPER <i>Roasted squash, wild rice, heirloom tomato, avocado Hawaiian chili pepper vinaigrette GF</i> | 36 |
| *LINGUINE WITH CLAMS <i>Shrimp, lobster, peppers, tomato, spinach, basil pine nut pesto</i> SUBSTITUTE CHICKEN | 35 28 |
| *GRILLED NEW YORK STEAK <i>Waimea arugula salad, steak fries, chimichurri GF</i> | 45 |
| *GRILLED SALMON <i>Roasted pepper and mushroom risotto, heirloom beans, preserved lemon gremolata GF</i> | 34 |
| *CHINESE STYLE STEAMED LOCAL CATCH <i>Baby carrots, bok choy, Shiitake mushroom, Asian pesto, soy, sizzling oil</i> | 36 |
| *GILBERT'S BUTTERMILK BATTERED FRIED CHICKEN <i>Hirabara corn, smashed Yukon potatoes, pan gravy</i> | 34 |

Pizza

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

| | |
|---|----|
| *THE KANAK ATTACK <i>Salami, pepperoni, prosciutto, Italian sausage</i> | 24 |
| *STEVE MCGARRETT <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i> | 23 |
| *BEACH HOUSE <i>Pepperoni, Maui onion, mushroom, basil pine nut pesto</i> | 23 |
| *HUALĀLAI <i>Italian sausage, red peppers, mushroom, Hirabara spinach</i> | 24 |
| *KOHALA <i>Hāmākua mushroom, prosciutto, Hirabara arugula, goat cheese, garlic, Extra virgin olive oil</i> | 24 |
| CLASSIC CHEESE - <i>House made tomato sauce</i> | 18 |
| *CLASSIC PEPPERONI - <i>Traditional, spicy</i> | 20 |
| CLASSIC MARGHERITA - <i>WOW tomatoes, basil</i> | 22 |



GF = ITEM CAN BE PREPARED GLUTEN FREE. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.