

Starters

New England clam chowder grilled sourdough bread	12
Roasted Big Island baby abalone garlic pernod butter GF	22
King crab summer rolls, papaya carrot, cucumber, herbs, sweet chili sauce Thai peanut sauce GF	17
Chilled seafood platter, shrimp Keahole lobster, king crab legs Wellfleet oysters, passion fruit cocktail malt vinegar aioli, mignonette GF	38
Honey Tamarind Glazed Pork Ribs chilled cucumber Namasu GF	18
Slow Braised Kona Clams, shallots, garlic Kaffir lime and coconut red curry	18
Yellowfin Ahi Tataki, ginger, sesame sea salt, chives, truffle soy GF	22

Salads

Gluten Free options for all salads

Kekela romaine wedge salad, tomato cucumber, Maui onion, blue cheese, smoked bacon, buttermilk dressing	16
Hirabara arugula and baby greens Ka`u orange, papaya, avocado, Meyer lemon vinaigrette	16
Kamuella tomato caprese, buffalo mozzarella micro basil, Hawaiian sea salt Extra virgin olive oil, balsamic reduction	17
Baby spinach, roasted beets, pear dried apricot, goat cheese, toasted walnuts pomegranate vinaigrette	15

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, fried rice baby bok choy, mango vinaigrette GF	32
Grilled Mahimahi, pineapple curry sauce green papaya slaw GF	35
Sauteed Snapper, roasted squash, wild rice heirloom tomato, avocado Hawaiian chili pepper vinaigrette GF	36
Linguine with clams, shrimp, lobster, peppers tomato, spinach, basil pine nut pesto	35
Substitute chicken	28
Grilled New York steak, Waimea arugula salad steak fries, chimichurri GF	45
Grilled Salmon, roasted pepper and mushroom risotto, heirloom beans, preserved lemon gremolata GF	34
Grilled whole 1 ¼ pound Keahole lobster roasted Waimea vegetables garlic parsley butter GF	58
Gilbert's buttermilk battered fried chicken Hirabara corn, smashed Yukon potatoes pan gravy	34

Pizza

Gluten Free options for all pizzas

The Kanak Attack, salami, pepperoni prosciutto, Italian sausage	24
Steve McGarrett, kalua pig, pineapple Maui onion, barbecue sauce	23
Beach House, pepperoni, Maui onion mushroom, basil pine nut pesto	23
Hualālai, Italian sausage, red peppers mushroom, Hirabara spinach	24
Kohala, Hāmākua mushroom, prosciutto, Hirabara arugula, goat cheese, garlic, Extra virgin olive oil	24

The Classics

Cheese, house made tomato sauce	18
Pepperoni, traditional, spicy	20
Margherita, WOW tomatoes, basil	22

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

GF = item can be prepared gluten free. Please alert your server of any allergies or dietary restrictions.



Residents' Beach House