

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 PEAR 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 PAPAYA <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

*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>	35
SUBSTITUTE CHICKEN	28
*GRILLED 16OZ. RIBEYE STEAK <i>Steak fries, grilled oyster mushrooms, truffle butter GF</i>	45
*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

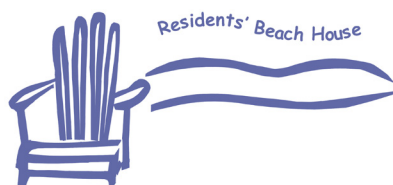
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*GRILLED LOBSTER RISOTTO <i>Whole Kona lobster tail, yellow squash, baby spinach, Hāmākua mushroom, garlic boursin cheese GF</i>	45
*KONA SEAFOOD CIOPPINO <i>Clams, mussels, Hualālai prawns, local catch, tomato fennel broth, olive bruschetta GF</i>	35

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.