



# Hualālai Canoe Club

## LIGHT FARE MENU

### FOR THE TABLE

<b>Edamame</b>	Steamed or Spicy	10
<b>Hummus</b>	White Bean, Kamuela Crudité Seasonal Veggies, Grilled Flat Bread	11
<b>Fried Pickles</b>	Beer Battered, Sweet Chili Tartar Sauce	9

### FLAT BREAD

<b>Bacon &amp; Chicken</b>	Grilled Chicken, Apple Smoke Bacon, Feta Cheese	14
<b>Pepperoni</b>	Marinara, Mozzarella Cheese	12

### MAKI SUSHI

<b>*California</b>	Snow Crab, Keauhou Avocado, Kamuela Cucumber	15
<b>*Spider</b>	Soft Shell Crab, Keauhou Avocado, Kamuela Cucumber, Sweet Soy, Spicy Aioli	21
<b>*Spicy Tuna</b>	Local Big Eye Tuna, Kamuela Cucumber	15
<b>*Crunchy Shrimp</b>	Tempura Pacific White Shrimp, Kamuela Cucumber, Crunchy Flakes, Spicy Aioli	15
<b>Vegetable</b>	Asparagus, Carrot, Kamuela Cucumber, Keauhou Avocado	14

### SASHIMI

<b>*Ahi</b>	Big Eye Tuna	19
<b>*Kanpachi</b>	Kona Farm Raised Amber Jack	18

### HCC SPECIALTIES

<b>*HCC Burger</b>	Big Island Beef, Applewood Smoked Bacon, Onion Jam, Cheddar Cheese	19
<b>*Warm Keauhou Avocado</b>	Crab Salad, Toasted Flat Bread, Crispy Tortilla Chips	19
<b>Grilled Chicken Quesadilla</b>	Three Cheese Blend, Flour Tortilla Served with Grilled Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole. <b>Add *Sautéed Shrimp 8</b>	17
<b>Spring Roll</b>	Keahou Avocado, Cucumber, Carrot, Mixed greens, Somen Noodles, Basil, Mint, Thai Chimichurri	14
<b>*Coconut Shrimp</b>	Crispy Hand Crafted Coconut Shrimp, Sweet Chili Tarter Sauce	17
<b>HCC Hot Dog</b>	Punalu'u Sweet Bread Bun, Mustard Pickle Relish, Ketchup	12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.