



Hualālai Canoe Club

FOR THE TABLE

- Chicken Wings^{GF}** \$14 **Edamame^{GF}** \$10 **Fried Pickles** \$9
 Garlic, Jalapeño, Green Onions, Lime, Butter Steamed or Spicy Beer Battered, Sweet Chili Tartar Sauce

MAKI SUSHI

- | | | | |
|--|---|---|--|
| California Roll^{GF} \$15
Snow Crab, Keauhou Avocado, Kamuela Cucumber | Spicy Tuna Roll^{GF} \$15
Local Big Eye Tuna, Kamuela Cucumber | Rainbow Roll^{GF} \$22
Crab, Cucumber, Avocado, Ahi, Kampachi, Ebi | Ahi Sashimi^{GF} \$19
Big Eye Tuna |
| Spider Roll* \$21
Soft Shell Crab, Keauhou Avocado, Kamuela Cucumber, Sweet Soy, Spicy Aioli | Crunchy Shrimp Roll* \$15
Tempura Pacific White Shrimp, Kamuela Cucumber, Crunchy Flakes, Spicy Aioli | Vegetable Roll^{GF} \$14
Asparagus, Carrot, Kamuela Cucumber, Keauhou Avocado | Kanpachi Sashimi^{GF} \$18
Kona Farm Raised Amber Jack |

SASHIMI

SALADS

- | | |
|---|---|
| Romaine \$13
Hirabara Baby Romaine, Garlic Croûtons, Shaved Parmesan Reggiano | Mixed Greens \$14
Chilled Somen Noodles, Tomato, Cucumbers, Crispy Won Ton Strips |
| Romaine, Spinach & Mixed Greens \$19
Baby Romaine, Hirabara Spinach, Mixed Greens, Applewood Smoked Bacon, Avocado, Cucumbers, Tomatoes, Egg, Blue Cheese | Ahi Nacho Salad^{GF} \$23
Seared Fajita Seasoned Ahi, Mixed Greens, Tortilla Chips, Salsa, Three Cheese Blend, Cilantro, Wasabi Aioli |

Choice of Dressing: Lime Vinaigrette, Mango Vinaigrette, Lilikoi Vinaigrette, Balsamic Vinaigrette, Creamy Anchovy*, Sesame Asian, HCC Ranch

Salad Enhancers*... \$8: Fresh Catch, Flat Iron Steak, Grilled Chicken Breast, BBQ Chicken, Shrimp, Coconut Shrimp, Fajita Ahi

WRAPS

- | | |
|--|---|
| BBQ Chicken Wrap \$17
Black Beans, Apple Smoke Bacon, Corn, Tomato, Cucumber, Kamuela Spinach, Mix Cheese, HCC Ranch | Thai Chicken Wrap \$17
Kari Chicken, Arugula, Tomato, Cucumber & Carrots, Curry Aioli |
|--|---|

THEY'RE BACK

- | | |
|---|---|
| Veggie Stir Fry^{GF} \$16
Kamuela Vegetables, White or Brown Rice | Hanapa'a^{GF} \$22
Grilled Catch Of The Day, Hirabara Baby Green Salad, Sticky White rice or Brown rice |
|---|---|

SPECIALTIES

- | | | |
|---|---|--|
| HCC Burger* \$19
Big Island Beef, Applewood Smoked Bacon, Onion Jam, Cheddar Cheese | HCC Hot Dog \$12
Punalu'u Sweet Bread Bun, Mustard Pickle Relish, Ketchup | Chicken Quesadilla \$17
Flour Tortilla, Three Cheese, Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole |
|---|---|--|

TACOS DE PLATO

- | | |
|--|--|
| Daily Fresh Catch* \$21
Grilled or Beer Battered with Kona Brewing Co. Longboard Island Lager (GF prepared with corn tortilla) | Grilled Flat Iron Steak* \$21
Grilled Pineapple Salsa Chipotle Salsa, Cilantro Crema, Keauhou Avocado Guacamole (GF prepared with corn tortilla) |
|--|--|

SWEET TREATS

- | | |
|--|---|
| Cookies & Cream \$8
Ice Cream Pie served with housemade chocolate sauce and fresh whip cream | Chocolate Brownie^{GF} \$5
Chef Lisa's Classic Recipe |
|--|---|

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