



Hualālai Canoe Club

For The Table

SATAY 17

Jerk Chicken, Grilled Maui Gold Pineapple Lime Spicy Aioli

STEAMED EDAMAME^{GF} 6

Sea Salt or Spicy

Maki Sushi & Sashimi

CALIFORNIA ROLL*^{GF} 17

Snow Crab, Keauhou Avocado, Kamuela Cucumber

BAKED KANPACHI* 19

Kanpachi, Cucumber, Cream Cheese, Tobiko, Green Onion, Garlic Aioli, Unagi Sauce

AHI LOVERS*^{GF} 23

Seared Garlic Ahi, Spicy Ahi, Tobiko, Cucumber, Green Onion

HUALĀLAI CANOE CLUB* 23

Tempura Shrimp, Cucumber, Avocado, Spicy Ahi, Green Onion, Unagi Sauce

Salads

HCC SUPER SALAD*^{GF} 22

Sautéed Ora King Salmon, Hirabara Kale, Barley, Cucumber, Cherry Tomato, Feta, Cheese, Lemon Vinaigrette

BBQ CHICKEN SALAD* 20

Hirabara Baby Greens, Tomato, Cucumber, Black Beans, Hilo Corn, Bacon, Cheese, CC Ranch Dressing

CAESAR 16

Hirabara Baby Romaine, Garlic Croutons, Shaved Parmesan Reggiano

CRUNCHY SHRIMP ROLL* 18

Tempura Shrimp, Kamuela Cucumber, Avocado, Spicy Aioli

AVOCADO & CUCUMBER^{GF} 15

Kamuela Cucumber, Keauhou Avocado

RICE RICE BABY* 19

Kanpachi, Cucumber, Green Onion, Rice Puff, Ponzu

AHI SASHIMI*^{GF} 21

Big Eye Tuna, Pickled Ginger, Wasabi

KANPACHI SASHIMI*^{GF} 18

Kona Farm Raised Amber, Pickled Ginger, Wasabi

Entrée

MAHI MAHI^{GF} 32

Tandoori Spice Rubbed, Saffron Basmati Rice, Kachumber

FREE-RANGE CHICKEN^{GF} 36

Pan Roasted, Warm Quinoa Salad, Piri Piri Sauce

SIZZLING FAJITA^{GF} 28

Kekela Pepper, Maui Onions, Salsa Fresca, Cilantro Crema, Guacamole, Flour Tortilla

Choice of Steak, Chicken or Shrimp

PORTOBELLO MUSHROOM RAVIOLI 40

Kona Cold Lobster, Burro Al Tartufo

Dessert

PASTEL DE TRES LECHES 12

Three Milk Cake, Kamuela Strawberry

BROWNIE SUNDAE 13

Gluten Free Peanut Brownie, Vanilla Ice Cream, Chocolate Ganache

PACIFIC WHITE SHRIMP 31

Thai Peanut Curry, Upland Vegetables, Sticky Rice

STEAK & FRITES^{GF} 42

Grilled NY Steak, Truffle Fries, Garlic Butter

ASIAN BURGER 22

Teriyaki Marinated Burger, Cabbage Slaw, Swiss Cheese, Won Ton Crisps, Brioche Bun

DAILY FRESH CATCH TACO* 22

Grilled or Beer Battered with Kona Brewing Co. Longboard Island Lager, Flour Tortillas

^{GF} = Dish is 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 food-borne illness.