



Hualālai Canoe Club

FOR THE TABLE

Thai Style Wings 16

Crispy Chicken Wings, Tossed in a Coconut-Peanut Sauce

Crispy Calamari 14

Corn Meal Crusted, Tartar Sauce

Fried Pickles 9

Beer Battered, Sweet Chili Tartar Sauce

Edamame 10

Steamed^{GF} or Spicy

MAKI SUSHI

California Roll*^{GF} 15

Snow Crab, Keauhou Avocado, Kamuela Cucumber

Rainbow Roll*^{GF} 23

Crab, Cucumber, Avocado, Ahi, Kampachi, Ebi

Spicy Tuna Roll*^{GF} 16

Local Big Eye Tuna, Kamuela Cucumber

Ahi Sashimi*^{GF} 21

Big Eye Tuna

Spider Roll* 22

Soft Shell Crab, Keauhou Avocado, Kamuela Cucumber, Sweet Soy, Spicy Aioli

Crunchy Shrimp Roll* 17

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

Chirashi*^{GF} 23

Ahi, Kanpachi, Salmon, Ebi, Tobiko, Sweet Tamago, Sushi Rice

SASHIMI

SALADS

HCC Super Salad 20

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

Romaine 14

Hirabara Baby Romaine, Garlic Croûtons, Shaved Parmesan Reggiano

Romaine, Spinach & Mixed Greens 19

Baby Romaine, Hirabara Spinach, Mixed Greens, Applewood Smoked Bacon, Avocado, Cucumbers, Tomatoes, Egg, Blue Cheese

Mixed Greens 14

Chilled Somen Noodles, Tomato, Cucumbers, Crispy Won Ton Strips

Ahi Nacho Salad*^{GF} 24

Seared Fajita Seasoned Ahi, Mixed Greens, Tortilla Chips, Salsa, Three Cheese Blend, Cilantro, Wasabi Aioli

BBQ Chicken Salad* 19

Mixed Greens, Tomato, Cucumber, Black Beans, Hilo corn, Bacon, Cheese, Canoe Club Ranch Dressing

Choice of Dressing: Lime Vinaigrette, Liliko'i Vinaigrette, Balsamic Vinaigrette, Creamy Anchovy*, Sesame Asian, HCC Ranch

Salad Enhancers* 8: Fresh Catch, Grilled Chicken Breast, Shrimp, Fajita Ahi

Antipasto* 10: Salami, Prosciutto, Kalamata Olive, Feta Cheese, Pepperoncini

SPECIALTIES

Bahn Mi 22

Beer Battered Soft Shell Crab, Pickled Carrots and Radish, Old Bay Aioli, Brioche Bun

Canoe Club Burger 20

Sautéed Mushrooms, Swiss Cheese, LTO Brioche Bun

Hanapa'agf 22

Grilled Catch Of The Day, Hirabara Baby Green Salad, Sticky White rice or Brown rice

Pele's Chicken Wrap 17

Crispy Chicken Tender, Hirabara Baby Greens, Pineapple Slaw, Cheese Blend, Pele's Hot Sauce

Jerk Chicken Sandwich 18

Grilled Maui Gold Pineapple, Lime Spice Aioli, Lettuce, Tomato, Onion, Garlic Toasted Brioche Bun

Reuben Quesadilla 19

Fresh Cured Corned Beef, Sauerkraut, Swiss Cheese, Tomato, Thousand Island Dressing, Flour Tortilla

Veggie Stir Frygf 16

Kamuela Vegetables, White or Brown Rice

HCC Hot Dog 12

Punalu'u Sweet Bread Bun, Mustard Pickle Relish, Ketchup

Daily Fresh Catch Taco* 21

Grilled or Beer Battered with Kona Brewing Co. Longboard Island Lager prepared with flour tortilla (GF with corn tortilla)

Shrimp Taco 21

Lemongrass Shrimp, Napa Cabbage Slaw, Pineapple Sweet Chili

Chicken Quesadilla 17

Flour Tortilla, Three Cheese, Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole

SWEET TREATS

Brownie Sundae^{GF} 10

GF Brownie, House-made Vanilla Ice Cream and Chocolate Sauce

Chocolate Brownie^{GF} 5

Chef Lisa's Classic Recipe

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.