



## 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<sup>GF</sup> or Spicy

### MAKI SUSHI

**California Roll\*<sup>GF</sup> 15**

Snow Crab, Keauhou Avocado, Kamuela Cucumber

**Rainbow Roll\*<sup>GF</sup> 23**

Crab, Cucumber, Avocado, Ahi, Kampachi, Ebi

**Spicy Tuna Roll\*<sup>GF</sup> 16**

Local Big Eye Tuna, Kamuela Cucumber

**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<sup>GF</sup> 14**

Asparagus, Carrot, Kamuela Cucumber, Keauhou Avocado

**Ahi Sashimi\*<sup>GF</sup> 21**

Big Eye Tuna

**Kanpachi Sashimi\*<sup>GF</sup> 18**

Kona Farm Raised Amber Jack

**Chirashi\*<sup>GF</sup> 23**

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

### SASHIMI

### SALADS

**HCC Super Salad 20**

Sauteéd 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\*<sup>GF</sup> 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**

Sauteéd Mushrooms, Swiss Cheese, LTO Brioche Bun

**Hanapa'a<sup>GF</sup> 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

**Meatball Sub 18**

Big Island Beef Meatball, Provolone Cheese, Marinara, Toasted Baguette

**Reuben Quesadilla 19**

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

**Veggie Stir Fry<sup>GF</sup> 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<sup>GF</sup> 10**

GF Brownie, Housemade Vanilla Ice Cream, and Chocolate Sauce

**Chocolate Brownie<sup>GF</sup> 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.