



Hualālai Canoe Club

FOR THE TABLE

Thai Style Wings \$14 Crispy Chicken Wings, Tossed in a Coconut-Peanut Sauce	Cheese Curd \$8 Spicy Aioli	Edamame \$10 Steamed ^{GF} or Spicy	Fried Pickles \$9 Beer Battered, Sweet Chili Tartar Sauce
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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
			Chirashi ^{GF} \$23 Ahi, Kanpachi, Salmon, Ebi, Tobiko, Sweet Tamago, Sushi Rice

SASHIMI

SALADS

HCC Super Salad \$19 Sautéed Ora King Salmon, Hirabara Kale, Barley, Cucumber, Cherry Tomato, Feta, Cheese, Lemon Vinaigrette	Romaine \$13 Hirabara Baby Romaine, Garlic Croutons, 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	BBQ Chicken Salad ^{GF} \$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, Flat Iron Steak, Grilled Chicken Breast, BBQ Chicken, Shrimp, Coconut Shrimp, Fajita Ahi

SPECIALTIES

Grilled Chicken Wrap \$18 Arugula, Ke'olu Garden Basil Pesto, Grape Tomatoes, Parmesan, Balsamic Vinaigrette	Jalapeño Bacon Burger * \$19 Pickled Jalapeño, Cream Cheese, Apple Smoked Bacon	Shrimp Po Boy \$20 Shrimp Tempura, Sweet Chili Aioli, Green Cabbage Slaw, Crispy Baguette
Pele's Chicken Wrap \$17 Crispy Chicken Tender, Hirabara Baby Greens, Pineapple Slaw, Cheese Blend, Pele's Hot Sauce	Lamb Burger * \$21 Mediterranean Spice Rub, Arugula, Tomato Jam, Basil Lime Crema	Chicken Quesadilla \$17 Flour Tortilla, Three Cheese, Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole
Veggie Stir Fry ^{GF} \$16 Kamuela Vegetables, White or Brown Rice	HCC Hot Dog \$12 Punalu'u Sweet Bread Bun, Mustard Pickle Relish, Ketchup	Paniolo Quesadilla \$19 Marinated Boneless Chuck Steak, Black Bean, Pickled Onion & Jalapeño, Cheese Blend, Pineapple & Chipotle Salsa, Cilantro Crema, Keauhou Guacamole
Hanapa'a ^{GF} \$22 Grilled Catch Of The Day, Hirabara Baby Green Salad, Sticky White rice or Brown rice	Johnny Dog \$14 All Beef Hot Dog, Apple Smoke Bacon, Sauerkraut, Chopped Maui Onion, Punalu'u Bun	Daily Fresh Catch Taco * \$21 Grilled or Beer Battered with Kona Brewing Co. Longboard Island Lager prepared with flour tortilla (GF 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
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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.