



## Hualālai Canoe Club

### FOR THE TABLE

**Thai Style Wings 17**  
Crispy Chicken Wings, Tossed in a Coconut-Peanut Sauce

**Crispy Calamari 15**  
Corn Meal Crusted, Tartar Sauce

**Fried Pickles 10**  
Beer Battered, Sweet Chili Tartar Sauce

**Edamame 11**  
Steamed<sup>GF</sup> or Spicy

### MAKI SUSHI

**California Roll\*<sup>GF</sup> 17**  
Snow Crab, Keauhou Avocado, Kamuela Cucumber

**Baked Kanpachi\* 19**  
Kanpachi, Cucumber, Green Onion, Cream Cheese, Tobiko, Garlic Aioli, Unagi Sauce

**Ahi Lovers \*<sup>GF</sup> 23**  
Seared Ahi with Garlic Aioli, Spicy Ahi, Cucumber, Tobiko, Green Onion

**Hualālai Canoe Club\* 23**  
Tempura Shrimp, Cucumber, Avocado, Spicy Ahi, Tempura Crumbs, Green Onion, Unagi Sauce

**Crunchy Shrimp Roll\* 18**  
Tempura Shrimp, Kamuela Cucumber, Avocado, Spicy Aioli

**Avocado & Cucumber<sup>GF</sup> 15**  
Kamuela Cucumber, Keauhou Avocado

**Rice Rice Baby\* 19**  
Kanpachi, Cucumber, Green Onion, Rice Puff, Ponzu

**Ahi Sashimi\*<sup>GF</sup> 21**  
Big Eye Tuna

**Kanpachi Sashimi\*<sup>GF</sup> 18**  
Kona Farm Raised Amber Jack

### SASHIMI

### SALADS

**HCC Super Salad\* 22**  
Sautéed Ora King Salmon, Hirabara Kale, Barley, Cucumber, Cherry Tomato, Feta, Cheese, Lemon Vinaigrette

**Mixed Greens 16**  
Chilled Somen Noodles, Tomato, Cucumbers, Crispy Won Ton Strips

**Romaine 16**  
Hirabara Baby Romaine, Garlic Croûtons, Shaved Parmesan Reggiano

**Ahi Nacho Salad\*<sup>GF</sup> 25**  
Seared Fajita Seasoned Ahi, Mixed Greens, Tortilla Chips, Salsa, Three Cheese Blend, Cilantro, Wasabi Aioli

**Romaine, Spinach & Mixed Greens 19**  
Baby Romaine, Hirabara Spinach, Mixed Greens, Applewood Smoked Bacon, Avocado, Cucumbers, Tomatoes, Egg, Blue Cheese

**BBQ Chicken Salad\* 20**  
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\* 10**  
Fresh Catch, Grilled Chicken Breast, Shrimp, Fajita Ahi

**Side 7**  
Onion Rings

### SPECIALTIES

**Pele's Chicken Wrap 18**  
Crispy Chicken Tender, Hirabara Baby Greens, Pineapple Slaw, Cheese Blend, Pele's Hot Sauce

**Veggie Stir Fry<sup>GF</sup> 17**  
Kamuela Vegetables, White or Brown Rice

**Shrimp Taco 22**  
Lemongrass Shrimp, Napa Cabbage Slaw, Pineapple Sweet Chili

**Asian Burger\* 22**  
Teriyaki Marinated Burger, Oriental Slaw, Swiss Cheese, Won Ton Crisps, Brioche Bun

**Jerk Chicken Sandwich 19**  
Grilled Maui Gold Pineapple, Lime Spice Aioli, Lettuce, Tomato, Onion, Garlic Toasted Brioche Bun

**HCC Hot Dog 14**  
Punalu'u Sweet Bread Bun, Mustard Pickle Relish, Ketchup

**Chicken Quesadilla 19**  
Flour Tortilla, Three Cheese, Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole

**Hanapa'a\*<sup>GF</sup> 24**  
Grilled Catch Of The Day, Hirabara Baby Green Salad, Sticky White rice or Brown rice

**Tuna Wrap 19**  
House Made Tuna Salad, Bread & Butter Pickle, Lettuce, Swiss Cheese, Flour Tortilla

**Daily Fresh Catch Taco\* 22**  
Flour Tortilla, Pineapple Salsa, Chipotle Salsa, Cilantro Crema, Keauhou Guacamole, Choice of Grilled or Battered (<sup>GF</sup> with corn tortilla)

### SWEET TREATS

**Brownie Sundae<sup>GF</sup> 10**  
GF Brownie, House-made Vanilla Ice Cream and Chocolate Sauce

**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.