



Hualālai Canoe Club

For The Table

MAC NUT CRUSTED BRIE 23

Pineapple compote, spicy honey, grape crema, Punalu'u crostini

EDAMAME HUMMUS 16

Ginger scallion, cucumber, pickled onions, cherry tomatoes, feta cheese, house-made garlic naan

Salads

PROSCIUTTO COTTO 17

Hirabara mixed greens, arugula, cucumber, tomato, Kekela baby carrots, shaved parmigiano reggiano, red wine vinaigrette

LOBSTER 29

Blackened cold-water lobster, Kamuela tomatoes, ripe mango, Hudson cucumber mango emulsion

Sushi & Sashimi

Sashimi

AHI SASHIMI*^{GF} 21

Big eye tuna, pickled ginger, wasabi

KANPACHI SASHIMI*^{GF} 18

Kona farm-raised amberjack

Chef's Rolls

HUALĀLAI CANOE CLUB* 23

Tempura shrimp, spicy ahi, cucumber, tempura crumbs, green onion, unagi sauce

AHI LOVERS*^{GF} 23

Seared ahi with garlic aioli, spicy ahi, cucumber, tobiko, green onion

TERI CHICKEN CREAM CHEESE 21

Grilled teri chicken, avocado, cream cheese, unagi sauce, garlic aioli, house-made rice puffs

Classic Rolls

CALIFORNIA ROLL*^{GF} 17

Snow crab, Keauhou avocado, Kamuela cucumber

SPICY AHI* 17

Spicy ahi, green onion, cucumber, sesame seeds, spicy aioli

AVOCADO & CUCUMBER^{GF} 15

Kamuela cucumber, Keauhou avocado

CRUNCHY SHRIMP ROLL* 18

Tempura shrimp, Kamuela cucumber, spicy aioli

Entrées

BAVETTE STEAK 38

7 oz. broiled steak, sautéed Maui onions & mushrooms, grilled asparagus, hasselback potatoes (served on a hot sizzling platter)

KAUAI SHRIMP 31

Sautéed shrimp, roasted mushrooms, asparagus, blistered cherry tomatoes, macadamia nut pesto, fettucini

JERK CHICKEN 27

Pan-roasted Caribbean chicken breast, edamame & couscous tabbouleh

SONORAN MAHI MAHI*^{GF} 32

Sonoran rubbed mahi mahi, Spanish rice, cilantro, pico de gallo

Bowls

(Served in a hot cast iron bowl)

SPANISH 27

Pollo al ajillo, chipotle glazed salmon, black beans, pickled onions, Spanish rice

VEGAN 26

Mapo tofu, kung pao ali'i mushrooms, baby bok choy, cauliflower rice

KOREAN 28

Boneless kalbi, spicy beef bulgogi, seasoned spinach, japchae, sesame rice

JAPANESE 28

Kabayaki beef, sautéed panko crusted ahi, tsukemono, katsuo furikake, yukari rice

^{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 foodborne illness.