

Starters

CHILLED TOMATO GAZPACHO **GF VG** BOWL 14 / CUP 9
Scallions & crispy blue corn tortilla strips

CHIPS, SALSA & GUACAMOLE **GF VG** 19
Pico de gallo, guacamole with corn chips

GARLIC PARMESAN FRIES **VG** 15
Parsley, parmesan reggiano, buttermilk chive dressing, harissa aioli

*YELLOWFIN AHI SASHIMI **GF** 28
Local yellowfin ahi, pickled ginger, wasabi, seaweed salad

CHICKEN FLAUTAS 18
Tomato cucumber salad, guacamole, chipotle crema, tomatillo salsa

SHRIMP AND SCALLOP CEVICHE **GF** 26
Tomato, cucumber, red onion, serrano chili, avocado, red radish, lime, cilantro, corn tortillas

CHILLED SEAFOOD COCKTAIL **GF** 27
Jumbo prawns, snow crab legs, preserved lemon aioli, horseradish cocktail sauce

Entrées

(Choice of side: fries, onion rings, chips, salad or fruit)

PANIOLO BEACH HOUSE BURGER* 27
8 oz. beef, apple smoked bacon, fried Maui onions, cheddar cheese, in-house barbecue sauce, lettuce, Waimea tomato, sesame roll

CUBAN MELT 26
Kalua pork, ham, Swiss cheese, dill pickle, whole grain mustard, sourdough bread

CRAB CAKE SLIDERS 28
Red crabmeat, shrimp, tomato, lettuce, red onion, Louie sauce

TOMBO TUNA MELT* 28
Local Hawaiian albacore salad, Kawamata Farms tomato, avocado, havarti cheese, served on twelve grain bread

BEEF BIRRIA TORTA 27
Braised beef with guajillo chilis, Monterey jack and havarti cheese, avocado, refried beans, French roll

From the Sea

LONGBOARD LAGER BATTERED ONO & CHIPS* 28
Malt vinegar, aioli

GRILLED FISH TACOS* 27
Local fresh catch, sweet onion, cilantro-lime crema, tomatillo salsa, tomato avocado salad, cilantro rice pilaf, and flour tortillas

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

POKE BOWL* **GF** 32
Local fresh ahi, carrot, wakame, avocado, radish, cucumber, furikake rice

TOFU BOWL **VG** 26
Tofu, carrot, wakame, avocado, radish, cucumber & furikake rice

SHRIMP LOUIE* **GF** 32
Boiled shrimp, Waimea butter lettuce, cherry tomato, avocado, cucumber, hard boiled egg, Hawaiian sea salt, Louie dressing

GREEK SALAD **GF VG** 24
Heirloom cherry tomato, cucumber, red bell pepper, Kalamata olives, radish, feta cheese, red wine herb vinaigrette

THAI CHICKEN SALAD 28
Hirabara greens, red and green cabbage, carrot, tomato, cucumber, green papaya, red peppers, fresh mint, citrus peanut dressing

SALAD ENHANCEMENTS: 15
CHICKEN BREAST, JUMBO PRAWNS*, LOCAL CATCH*

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK 28
Salami, pepperoni, prosciutto, Italian sausage

STEVE MCGARRETT 27
Kalua pig, pineapple, Maui onion, barbecue sauce

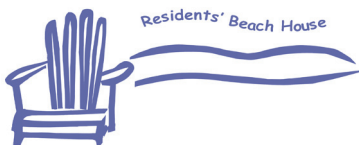
CLASSIC MARGHERITA **VG** 24
Kamuela tomatoes, buffalo mozzarella, basil

MUSHROOM TRUFFLE 27
Hāmākua mushrooms, baby arugula, white truffle oil, parmesan reggiano

ITALIAN SAUSAGE AND SMOKED MOZZARELLA 27
Fire roasted red peppers, tomato, jalepeño, Maui onion

CLASSIC CHEESE - House made tomato sauce 22

*CLASSIC PEPPERONI - Traditional, spicy 24



VG = VEGETARIAN **GF** = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE BREAD & TORTILLAS AVAILABLE UPON REQUEST.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.