

## Starters

<b>YELLOWFIN AHI TATAKI* GF</b>	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle tamari, micro arugula</i>	
<b>TAMARIND GLAZED PORK RIBS GF</b>	27
<i>Pickled vegetable salad</i>	
<b>CRISPY ONO LETTUCE WRAPS</b>	26
<i>Makrut lime sweet chili glaze, pineapple papaya relish, cilantro lime crema</i>	
<b>SEARED SCALLOPS* GF</b>	32
<i>Lemon beurre blanc, apple pear chutney, micro basil</i>	
<b>ROASTED CASTROVILLE ARTICHOKE GF VG</b>	25
<i>Lemon garlic aioli, Parmigiano Reggiano, parsley</i>	
<b>CHILLED PRAWN COCKTAIL GF</b>	28
<i>Jumbo prawns, Louie dressing, lemon, horseradish cocktail sauce</i>	
<b>STEAMED CLAMS</b>	28
<i>Andouille sausage, cherry tomato, herbs, garlic, white wine, butter, grilled baguette</i>	
<b>OPEN FACED LOBSTER ROLL</b>	36
<i>Kona lobster, celery, scallion, lemon, toasted brioche</i>	

## Main Course

<b>BARBECUED LEMONGRASS PRAWNS GF</b>	48
<i>Kona mango salad, coconut rice, Thai chili glaze</i>	
<b>GINGER CRUSTED HAWAIIAN KAMPACHI*</b>	55
<i>Lemon miso vinaigrette, Hilo corn, Ali'i mushrooms, zucchini, steamed rice</i>	
<b>GRILLED KING SALMON* GF</b>	55
<i>Hāmākua mushroom risotto, grilled asparagus, roasted tomato vinaigrette</i>	
<b>BLACKENED CHICKEN WITH RIGATONI</b>	40
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, Parmigiano Reggiano</i>	

## Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

<b>SUMMER PEACH SALAD GF VG</b>	23
<i>Yellow peach, arugula, cherry tomato, blueberry, shaved red onion, goat cheese, almonds, balsamic vinaigrette</i>	
<b>BIG ISLAND PAPAYA SALAD GF VG</b>	23
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
<b>TOMATO &amp; KONA MANGO CAPRESE GF VG</b>	22
<i>Kamuella tomato, local mango, fresh mozzarella, Hawaiian sea salt, basil vinaigrette</i>	
<b>CRAB LOUIE SALAD GF</b>	36
<i>Waimea baby greens, tomato, avocado, cucumber, asparagus, radish, egg, Louie dressing</i>	
<b>ENHANCE WITH:</b>	
<b>CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*</b>	15
<b>SALMON* OR STEAK</b>	20

## From the Grill

<b>GRILLED BIG ISLAND CATCH WITH COCONUT RED CURRY* GF</b>	52
<i>Sugar snap peas, roasted Ali'i mushrooms, peppers, eggplant, jasmine rice, green papaya slaw</i>	
<b>STEAK FRITES*</b>	80
<i>Grilled 12 oz. New York, garlic shoestring fries, béarnaise compound butter, demi glaze</i>	

## Sides

<b>HĀMĀKUA MUSHROOM &amp; CORN GF VG</b>	16
<b>CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN VG</b>	14
<b>GRILLED ASPARAGUS, LEMON, ALMONDS GF VG</b>	14
<b>ROASTED GARLIC PARMESAN BROCCOLI GF VG</b>	14
<b>SWEET POTATO FRIES VG</b>	15

## Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZA

<b>THE KANAK ATTACK</b>	29	<b>MUSHROOM TRUFFLE VG</b>	32
<i>Salami, pepperoni, prosciutto, Italian Sausage</i>		<i>Hāmākua mushrooms, baby arugula, white truffle oil, Parmigiano Reggiano</i>	
<b>STEVE MCGARRETT</b>	30	<b>GRILLED FIG &amp; PROSCIUTTO</b>	30
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		<i>Mission figs, prosciutto di parma, Waimea arugula, goat cheese, balsamic, extra virgin olive oil</i>	
<b>CLASSIC MARGHERITA VG</b>	28		
<i>Kamuella tomatoes, fresh mozzarella, basil</i>			



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.