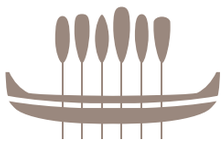

Hualālai Canoe Club

FOR THE TABLE

Blackened Lobster Wontons GFO **22**
Cabbage Slaw, Mango Relish, Guacamole, Coriander Crema

Corn Fritter Sopes GF **15**
Three Corn Fritters, Braised Short Ribs, Cotija, Jalapeño Crema, Cilantro, Pickled Shallots

Hot Honey Chicken Wings GFO **21**
Korean Chili-Honey Glaze, Furikake

Ahi Poke Nachos GFO **23**
Choice of Sweet Teriyaki, Spicy, or Poke of the Day, Ocean Salad, Lomi Tomato, Kabayaki, Sweet Chili Aïoli

Sticky BBQ Pork Ribs GFO **19**
Kona Coffee-Smoked, Kahlua BBQ Sauce, Slaw, Crispy Garlic

SUSHI & SASHIMI

Served with Grated Wasabi, Pickled Ginger, and Soy Sauce

Papaʻa Roll 23
Snow Crab, Avocado, Cucumber, topped with Seared Salmon, Unagi Sauce, Garlic Aïoli, Green Onion

Chirashi Bowl* GF **30**
Sushi Rice, Assorted Fish, Crab Mix, Cucumber, Avocado

Hualālai Roll* **23**
Tempura Shrimp, Kamuela Cucumber, Avocado, Green Onion topped with Spicy Ahi, Tempura Flakes, Unagi Sauce

Crunchy Shrimp Roll 21
Tempura Shrimp, Kamuela Cucumber, Spicy Aïoli

Seared Kanpachi Roll* GF **25**
Local Avocado, Kamuela Cucumber topped with Seared Kanpachi, Black Pepper, Wasabi Scallion Sauce, Ponzu

Vegetable Roll 15
Takuan, Kinpira Carrot, Cucumber, Shiso

Sashimi/Nigiri (two pieces)

Ahi* 10
Hamachi* 10
Ōra Salmon* 10
Kanpachi* 10

Chef's Choice Sashimi or Nigiri* GF **26**
6 pieces
(no substitutions)

SALADS & WRAPS

Choice of Salad or Wrap

Not So Greek GF **20**
Mixed Greens, Ulu Falafel, Cucumber, Heirloom Tomato, Kalamata Olives, Pickled Red Onion, Feta, Red Wine Vinaigrette, Yuzu Tzatziki

Canoe Club Cobb GF **17**
Hirabara Baby Romaine, Kawamata Tomato, Bacon, Avocado, Pickled Onions, Boiled Egg, Choice of Dressing

Southern Puna Chicken GF **18**
Pineapple BBQ Puna Chicken, Hirabara Baby Romaine, Heirloom Tomatoes, Cheddar & Mozzarella Cheese, Black Beans, Canoe Club Ranch

Caesar 16
Baby Romaine, Crouton, Creamy Anchovy Dressing

Tortilla Salad 25
Seared Fajita Seasoned Ahi, Mixed Greens, Tortilla Chips, Salsa, Three Cheese Blend, Cilantro, Wasabi Aïoli, Lime Vinaigrette

Salad Enhancers
Poke of the Day **15** Grilled Chicken Breast **10** Fresh Catch **12** Shrimp **15** Tofu **10**

SPECIALTIES

Served with choice of House Salad, French Fries, Onion Rings, Fresh Fruit, or Truffle Fries+$7

Kona Prime Rib Steak Melt 30
Caramelized Maui Onions, Roasted Poblano Peppers, Smoked Gouda, Garlic Herb Aïoli, Toasted French Baguette

Classic Burger or Veggie Burger GFO **23**
Angus Beef or Veggie Patty, Lettuce, Tomato, Onion, Canoe Club Burger Sauce, American Cheese, Taro Brioche

Catch Sandwich 25
Grilled or Tempura Fried Fresh Catch, Yuzu-Caper Tartar Sauce, Slaw, Kawamata Tomato, Taro Brioche

Blackend Fresh Catch Tacos 22
Shredded Cabbage, Mango Relish, Cilantro Crema, Corn or Flour Tortillas

Spanish Hot Dog 21
Peppers, Onions, Fajita Seasoning, Preserved Maui Onions & Jalapeños

Soup of the Day 6/10
Cup or Bowl

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
GFO = Gluten free option available.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.