

Happy Holidays 2017

Appetizers

Calamari Fritte	15
Served Golden Brown, Wasabi Cocktail Sauce, Chipotle Aioli	
Lump Crab Cake	20
Grilled Kula Corn-Shiitake Mushroom Relish, Hazelnut-Romesco Sauce	
Kalua Pig Pot Stickers	16
Caramelized Maui Pineapple Curry	
Shrimp Cocktail*	21
Wasabi Cocktail Sauce, Cucumber Granita	
Chef's Sashimi of the Evening*~	25
Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce	
Seafood & Kula Corn Chowder	18
Lump Crab Salad, Parmesan-Herb Crouton	

Salads

Greek Maui Wowie*	18
Chopped Maui Onions, Tiger Prawns, Tomatoes, Avocado, Romaine, Feta, Caper Vinaigrette	
Caesar	16
Baby Romaine & Kale, Shaved Parmigiano-Reggiano, Fried Capers, Garlic Crostini with Tapenade	
Spinach*	17
Baby Spinach, Arugula, Honey Roasted Pear, Candied Walnuts, Gorgonzola, Warm Bacon Vinaigrette	



Corporate Executive Chef
Geno Sarmiento

Proprietor
Aaron Placourakis

Director of Operations
Don Abernathy

Please join us at one of our sister restaurants:



Entrees

Ahi ~	47
Yellowfin Tuna, "Forbidden" Rice, Sautéed Spinach, Baby Shiitake Mushrooms, Mango Chutney, Hana Avocado Relish	
Fresh Island Catch	Market
Sautéed in Lemon, Butter & Capers, Sweet Potato-Mascarpone Ravioli, 24 Hour Tomato Puree	
Mahi Mahi	44
Macadamia Nut Crusted, Lemongrass Jasmine Rice, Coconut-Chili-Lime Vinaigrette, Blue Crab Slaw	
Pacific Coast Wild Abalone "Chicago Style"	120
Lemon, Butter, Dill, Sautéed Tiger Prawns, Asparagus Tips, Ali'i Mushrooms, Butter Whipped Potatoes	
Shrimp Scampi	38
Sautéed Tiger Prawns, House Garlic Butter, Hamakua Mushrooms, Sun Dried Tomatoes, Hand Cut Fettuccini	
Grilled Spiny Lobster Tail	55
Mac & Cheese Carbonara, Steamed Broccolini, Lobster-Vanilla Emulsion	
Chicken Marsala	33
Pappardelle Pasta, Hamakua Mushrooms, Marsala Demi-Glacé, Citrus Gremolata	
Rack of Lamb	50
Molokai Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette	
New York Steak*~	49
"Loaded" Mashed Potatoes, Grilled Asparagus, Baby Carrots, Fresh Porcini Mushroom Sauce	

Holiday Special

Mixed Grill

Tiger Shrimp, Diver Sea Scallops & Filet Mignon
Jerusalem Artichoke-Baby Potato Puree, Asparagus
Preserved Meyer Lemon Aioli, Black Truffle Demi-Glacé

55

* *Gluten Free Menu Items*

~ *Consuming raw or undercooked foods may increase your risk of food-borne illness*