

Appetizers

Calamari Fritte Whole Grain Mustard Aioli, Wasabi Cocktail Sauce	17
B&B Ahi Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish*~	25
Lump Crab Cake House Made Tartar Sauce, Preserved Lemon Salad	21
Kalua Pig Pot Stickers Caramelized Maui Pineapple Curry	20
House Cured Smoked Salmon Crispy Capers, Tobiko Caviar, Wasabi Creme Fraiche, Basil Oil	20
Escargot House-Made Garlic Butter, Parmigiano-Reggiano, Garlic Bread	21
Chef's Sashimi of the Evening Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce*~	25
Fresh Oysters on the Half Shell Ahi Tartare, Lilikoi Mignonette & White Truffle Oil*~	32
Maka's Poke Bowl Ahi, Ogo, Green Onions, Shoyu, Sesame, Carrot, Kim Chee, Pear, Cucumber, Ssamjang~	30
Seafood Chowder Hawaiian Fish, Blue Crab Avocado Salad, Smoked Bacon, Cream, Yukon Gold Potatoes	22

Salads

Greek Maui Wowie Maui Onions, Tiger Prawns, Tomatoes, Avocado, Romaine, Feta, Caper Vinaigrette*	18
Strawberry-Beet Li Hing Mui Strawberries, Roasted Beets, Arugula Pesto, Spiced Candied Nuts, Goat Cheese*	18
Caesar Baby Romaine, Shaved Parmigiano-Reggiano, Garlic Bread~	16

Entrees

Fresh Island Catch Picatta Sautéed in Lemon, Butter & Capers, Farrotto, Broccolini, 24 Hour Tomato Puree	Market
Mahi Mahi Macadamia Nut Crusted, Kaffir Jasmine Rice, Baby Bok Choy, Coconut-Chili-Lime Vinaigrette*	Market
Pan Seared Ahi Hamakua Mushroom Risotto, Port Wine Beurre Rouge, Micro Farm Salad*~	Market
Moroccan Spiced Salmon "Forbidden" Rice, Spinach, Shiitake Mushrooms, Mango Chutney, Avocado Relish~	Market
"Hidden" Tiger Shrimp Tiger Prawns, Garlic, Chili Pepper, Sesame, Oyster Sauce, Choi Sum, Crispy Banh Trang*	44
Seared Diver Scallops Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Citrus Brown Butter	46
12 oz Grilled Spiny Lobster Tail Loaded Mac & Cheese, Seasonal Vegetables, Drawn Butter, Fresh Lemon	79
Pacific Coast Abalone Tiger Shrimp, Local Mushrooms, Asparagus, Mashed Potatoes, Fresh Dill Beurre Blanc	85
Filet Mignon Roasted Baby Potatoes, Brussels Sprouts, Black Truffle Sauce*~	59
14 oz Rib Eye Steak Loaded Mashed Potatoes, Grilled Asparagus, Baby Carrots, Garlic Butter*~	79
Rack of Lamb Moloka'i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette~	65
Chicken Cotoletta Breaded Chicken Breast, Orzo, Buffalo Mozzarella, Vine Ripened Tomato, Balsamic, Arugula.	39
Avocado "Mujadra" Black Thai Rice, Vegetable Pancake, Warm Mango Vinaigrette* 🌱	39

*Gluten-Free Menu Items 🌱 Plant Based ~ Consuming raw or undercooked foods may increase your risk of food-borne illness

Please be advised that an 18% gratuity will be added to parties of six or more

A 2% service charge will be added to all food sales & distributed to the kitchen staff

