

## Appetizers

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

## Salads

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

## Entrees

<b>Fresh Island Catch Picatta</b> Sautéed in Lemon, Butter & Capers, Farrotto, Broccolini, 24 Hour Tomato Puree	Market
<b>Mahi Mahi</b> Macadamia Nut Crusted, Kaffir Jasmine Rice, Choi Sum, Coconut-Chili-Lime Vinaigrette*	Market
<b>Pan Seared Ahi</b> Hamakua Mushroom Risotto, Port Wine Beurre Rouge, Micro Farm Salad*~	Market
<b>Moroccan Spiced Salmon</b> "Forbidden" Rice, Spinach, Shiitake Mushrooms, Avocado-Papaya Relish~	Market
<b>"Hidden" Tiger Shrimp</b> Tiger Prawns, Garlic, Chili Pepper, Sesame, Oyster Sauce, Choi Sum, Crispy Banh Trang*	44
<b>Seared Diver Scallops</b> Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Citrus Brown Butter	48
<b>12 oz Grilled Spiny Lobster Tail</b> Loaded Mac & Cheese, Seasonal Vegetables, Beurre Blanc, Fresh Lemon	69
<b>Pacific Coast Abalone</b> Tiger Shrimp, Local Mushrooms, Asparagus, Mashed Potatoes, Fresh Dill Beurre Blanc	85
<b>Filet Mignon</b> Roasted Baby Potatoes, Brussels Sprouts, Black Truffle Sauce*~	54
<b>14 oz Rib Eye Steak</b> Loaded Mashed Potatoes, Grilled Asparagus, Baby Carrots, Garlic Butter*~	79
<b>Rack of Lamb</b> Moloka'i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette~	65
<b>Chicken Cotoletta</b> Breaded Chicken Breast, Orzo, Buffalo Mozzarella, Vine Ripened Tomato, Balsamic, Arugula.	39
<b>Avocado "Mujadra"</b> 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 a 20% 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