

Happy Thanksgiving

Appetizers

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| 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 | 17 |
| Caramelized Maui Pineapple Curry | |
| Black & Blue Ahi~ | 25 |
| Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish | |
| Chef's Sashimi of the Evening*~ | 24 |
| Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce | |
| Seafood & Kula Corn Chowder | 18 |
| Fresh Hawaiian Fish, Applewood Smoked Bacon, Maryland Blue Lump Crab Salad | |

Salads

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| Greek Maui Wowie* | 18 |
| Chopped Maui Onions, Tiger Prawns, Tomatoes, Avocado, Romaine, Feta, Caper Vinaigrette | |
| Nick's Caesar~ | 16 |
| Baby Romaine & Kale, Shaved Parmigiano-Reggiano, Fried Capers, Garlic Crostini with Tapenade | |
| Beet & Farro | 17 |
| Organic Beets, Farro, Goat Cheese, Baby Arugula, Pomegranate Vinaigrette | |



President & CEO
Aaron Placourakis

Corporate Executive Chef
Geno Sarmiento

Director of Operations
Don Abernathy



Please join us at one of our sister restaurants:



Entrees

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| Ahi ~ | 45 |
| Yellowfin Tuna, Root Vegetable Hash, Triple Blanched Garlic Cream, Brandy-Peppercorn-Foie Gras Sauce | |
| Fresh Island Catch | Market |
| Sautéed in Lemon, Butter & Capers, Sweet Potato-Mascarpone Ravioli, 24 Hour Tomato Puree | |
| Mahi Mahi | 45 |
| Macadamia Nut Crusted, Lemongrass Jasmine Rice, Coconut-Chili-Lime Vinaigrette, Blue Crab Slaw | |
| Grilled Spiny Lobster Tail | 65 |
| Mac & Cheese Carbonara with Pancetta, Broccolini, Lobster-Vanilla Emulsion | |
| Shrimp Scampi | 38 |
| Sautéed Tiger Prawns, House Garlic Butter, Hamakua Mushrooms, Sun-Dried Tomatoes, Fresh Pasta, Parmesar | |
| Beef Filet Mignon* | 47 |
| Roasted Baby Potatoes, Roasted Cipollini Onions, Brussels Sprouts, Maitre d'Hotel Butter, Rosemary-Fennel | |

Thanksgiving Special

Seafood & Kula Corn Chowder

Fresh Hawaiian Fish, Applewood Smoked Bacon, Maryland Blue Lump Crab Salad

Slow Roasted Turkey

Homemade Portuguese Sausage Stuffing, Buttermilk Mashed Potatoes, Honey Glazed Baby Carrots
Giblet Gravy, Li Hing Mui Cranberry Sauce

Pumpkin Cheesecake

Graham Cracker Crust, Pumpkin Seed Brittle

59

* *Gluten Free Menu Items*

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