

*NO SUBSTITUTIONS.

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*POKE TRIO shoyu, spicy, kukui nut "Inamona"	MKT					
*POKE TOWER short grain rice layered with ahi poke, guacamole, ahi tartar, masago, nori, sesame seeds, house-made corn chips	38					
AHI SASHIMI PLATE big eye tuna, daikon, ginger & wasabi	35					
*AHI POKE sashimi-grade ahi, alaea salt, onions, sesame oil, chili flakes, scallion SUB: KUKUI PESTO +5	28					
CHICKEN WINGS CHICKEN WINGS	22					
TRUFFLE FRIES parmesan cheese, truffle essence	18					
Soup & Salad						
CRAB & AVOCADO SALAD snow crab, mayo, waimea romaine, avocado, tomatoes, carrots, cucumbers, house thousand island	31					
HOUSE SALAD waimea romaine, cucumbers, carrots, tomatoes, lilikoi vinaigrette	22					
ADD: GARLIC JUMBO SHRIMP +15 CHICKEN BREAST +9 HAAS AVOCADO +6						
CAESAR SALAD waimea romaine, herb garlic croutons, shaved parmesan	22					
ADD: GARLIC JUMBO SHRIMP+15 CHICKEN BREAST +9 HAAS AVOCADO +6						
*NEW ENGLAND SEAFOOD CHOWDER	14					
ADD: 3 PCS BREADSTICKS +10						
Between Buns						
"Our fries are always crispy!"						
All sandwiches and burgers served with brioche bun & french fries. Upgrade to Truffle Fries for an addition	nal \$4.					
BACON, CRAB & AVOCADO SANDWICH mayo, waimea romaine, tomato	34					
*UNCLE'S BURGER 7 oz homestyle pure beef, cheddar cheese, bacon, tomato, waimea romaine, onion, housemade burger sauce	28					

Pasta

28

 $\textbf{FISH SANDWICH} \ \ \text{day boat catch, tomato, onion, waimea romaine}$

CHOICE OF PREPARATION: FURIKAKE OR BLACKENED

UPGRADE: PREMIUM DAY BOAT CATCH +10

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SEAFOOD LINGUINI fresh fish, shrimp, scallops, calamari, garlic cream, toasted garlic breadstick	50
SHRIMP SCAMPI garlic butter, linguine, capers, toasted garlic breadstick ADD: MUSHROOM +5	35
GARLIC CREAM LINGUINI garlic cream, seasonal vegetables, toasted garlic breadstick ADD: GARLIC JUMBO SHRIMP +15 CHICKEN BREAST +9	28



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"Our fish is always fresh, never frozen."

*20oz C.A.B BONE-IN RIBEYE herb butter-based, seasonal vegetables CHOICE OF: WHITE RICE or ROASTED POTATO PREMIUM COHO SALMON Toz, citrus beurre blanc, capers GRILLED SEAFOOD-TRIO char-broiled fish, jumbo shrimp, U10 scallops, citrus beurre blanc, seasonal vegetables, rice														
							MISO BUTTERFISH broiled Alaskan black cod fillet, house miso glaze, seasonal vegetables, rice							
							*GARLIC AHI seared sashimi grade ahi steak, soy garlic beurre blanc, seasonal vegetables, rice EBI FRY jumbo shrimp, panko breaded egg-washed, french fries UPGRADE: TRUFFLE FRIES +4							
*FRIED COMBO TRIO two pieces of fresh fish of the day, two jumbo shrimp, two calamari strips, panko breaded egg-washed, french fries UPGRADE: TRUFFLE FRIES +4 FISH TACOS flour tortilla, sriracha aioli, slaw, crème fraiche, 2oz housemade salsa CHOICE OF PREPARATION: GRILLED OR BLACKENED														
								*FRESH LOCAL FISH UPGRADE: TRUFFLE FR		nko breaded egg-washed day b	oat catch, fre	ench fries	28	
		Sauce & S	ride											
SEASONAL VEGGIES	10	3 PCS BREADSTICK	10	GUACAMOLE — 1 SCP	5									
HOUSE SALAD	11	FRENCH FRIES	7	CUCUMBERS — 6 PCS	4									
TRUFFLE FRIES CHIPS	9 8	AVOCADO SHORT GRAIN RICE — 1 SCP	6 5	SAUCE DRESSING	1									
		Desser	ŧ											
LAVA FLOW PANNA	LAVA FLOW PANNA COTTA haupia panna cotta, fresh strawberry sauce, pineapple compote, whip cream													
STRAWBERRY SHO	STRAWBERRY SHORTCAKE layered chiffon cake w/ cream, fresh strawberries, whip cream													
MACARON CHOCOLA butter cream macaron		vhite chocolate mousse, dark ch	ocolate tart, s	ugar dough crust	15									
ROOTBEER FLOAT	ROOTBEER FLOAT henry weinhard, vanilla ice cream													
SUNDAE vanilla ice cr	SUNDAE vanilla ice cream, chocolate sauce													
SORBET Please ask your server for flavors														
ELATO Please ask your server for flavor														