

DINNER

Goat Cheese and Arugula Salad - 17

Tomatoes / Sweet Onions / Mac-nut Sesame Encrusted
Goat Cheese / Beets / Balsamic Vinaigrette

Avocado Coconut Hummus - 12

Roasted Macadamia Nuts / Chili Oil
Taro Chips

Ahi Tacos - 9

Beer battered / Fresh Salsa / Avocado
Wasabi Aioli / Kailani Greens

Today's Soup - 8

Blue Crab Bisque

Caesar Salad - 15

House-made Caesar Dressing / Poi Roll
Croutons / Shaved Parmesan

Sashimi Grade Poke Salad - 19

Tomatoes / Sweet Onions / Avocado
Scallion / Shoyu Sesame Vinaigrette

Wailua Beef Bahn Mi Sliders - 14

Spicy Slaw / Garlic Truffle Fries
Roasted Garlic Aioli / Kauai Kim Chee

MAINS

All Mains Served with a Choice of Today's Garden Vegetables

*From the Boat

Served with a citrus pan butter
and truffled potatoes

North Shore Opakapaka - 29

Monchong - 31

Grilled Yellowfin Tuna - 33

** Ahi Belly Fish & Chips ** - 18

Beer battered / Garlic Truffle Fries / Remoulade
Cocktail Sauce / Lemon

From our Gardens

Sauteed Baby Bok Choy

Caramelized Carrots

Roasted Eggplant

Grilled Sweetcorn

GRILL AND BAR

Roasted Airline Chicken Breast - 27

Molokai Sweet Potato / Chicken Veloute
Maui Onion Gremolata

*12oz. Rib Eye - 38

Grilled Fingerling Potatoes / Fine Herb Butter
Glace de Viande

Kauai Shrimp Scampi - 24

Linguini / Garlic / Butter / Lemon
Parmesan / Fresh Chopped Parsley

*8oz. Tenderloin Filet - 42

Whipped Potatoes / Bordelaise

Braised Short Rib- 28

Purple Potato Puree / Spiced Island Chutney
Cabernet Jus

Fresh Catch Pesto Linguini - 17

Sautéed Island Grown Vegetables / Housemade
Macadamia Nut Pesto Linguini

DESSERTS

Da Kine Chocolate Chip Cookie / Lapperts Ice Cream Sandwich - 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.