

Pupus (Appetizers)

Spicy Ahi poke MP

Ahi | Tobiko | Avocado
Maui onions | Wonton chips

Poke Nachos MP

Ahi | Sweet oyster glaze | Guacamame
Lomi tomato | Surfing goat cheese | Taro chips

GF Sushi Trio Sampler 18

Spicy Ahi roll | California roll | Ahi tuna nigiri sushi

GF Ceviche Verde 14

Mahi Mahi | Avocado | Serrano | Cucumber | Cilantro | Fresh lime

Spinach Crab Dip 16

Crab | Baby spinach | Parmesan Cream Chesse | Pita bread

GF Peppercorn Tenderloin

Sliced filet | Hawaiian salt rub | Red wine demi | Baby spinach
Siracha Ranch dipping sauce

Appetizer 16 Entree 24

Duck Bao Buns 14

China Town Marinated Duck Breast | Steamed Bao
Pickled root vegetables | Korean BBQ Sticky Glaze

GF Guava BBQ Ribs

Slow roasted ribs | BBQ guava glaze | Macadamia nuts

Appetizer 12 Entree 20

Soups

GF Chilled Olowalu Tomato Gazpacho 8

Olowalu tomato | Cucumber
Celery With Grilled Shrimp 12

Soup of the Day 8

Prepared with locally grown
Fresh ingredients

Salads

Caesar Salad 10

Romaine lettuce | Fresh garlic | Croutons | Parmesan cheese
Choice of Caesar or spicy Caesar dressing

GF Kahuna Salad 11

Kula greens | Tropical fruits | Mango-citrus vinaigrette
Add Grilled Chicken 4 Grilled Mahi Mahi 8 Seared Ahi MP Seared Salmon 6 Grilled Shrimp 6

GF Ahi & Avocado Salad MP

Yellow-fin Tuna | Maui onion | Avocado | Wasabi-soy vinaigrette

GF Napili Bay Salad 13

Local Kale | Nashi Pear | Shaved Maui Onion
Olowalu Tomatoes | Feta Cheese | Candied Pecans | Hana Papaya Vinaigrette
Add Grilled Chicken 4 Grilled Mahi Mahi 8 Seared Ahi MP Seared Salmon 6 Grilled Shrimp 6

GF Gluten free option available

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
18 % gratuity added for parties of six or more

Entrees

Ka'anapali Mixed Plate 23

Huli Huli Chicken | Kalua pork | Mahi Mahi
Steamed rice | Macaroni salad

"Da Kine" Fish & Chips 18

Beer battered Mahi Mahi | Hawaiian coleslaw
Chipotle tartar sauce | Natural cut fries

GF Chicken & Veggies Teriyaki 19

Marinated chicken | Maui pineapple | Peppers | Onions | White rice

Curry Bowl 22

Naan bread | Grilled banana | Seasonal Vegetables
Choice of: shrimp, chicken, mahi mahi or tofu

Creamy Chicken & Bacon Pasta 20

Chicken breast | Bacon | Cream sauce | Broccoli
Sun dried tomatoes | Roasted garlic | Parmesan cheese

GF Seafood Enchiladas 22

Corn tortillas | Fresh seafood | Tomatillo sauce
Cilantro lime cream | Papaya compote

Lobster Macaroni and Cheese 26

Lobster | Creamy Mornay Sauce
Sundried tomato | Mushrooms | Onions

Kauai Prawn Putanesca 28

Head On Kauai Prawn | Capers | Kalamatta Olives | Local Tomatoes
Penne tossed with Garlic Butter and House Grown Herbs

Cilantro Mac Nut Mahi Mahi 29

Island Fresh Mahi | Cilantro Macadamia Nut Crust
Ginger Butter Asparagus | Coconut Jasmine Rice

Fresh Catch of the day

Daily chef preparation of fresh Hawaiian fish

GF "Aina & Kai" - Grilled Mahi Mahi and 3oz Filet Mignon 28

Black bean and grilled corn slaw | Sautéed garlic | Garden vegetables | White rice

Gaucha Ribeye 30

10 oz. Flame Grilled Ribeye | Royal Garden Chimichurri
Seasonal Vegetables | Roasted Red Potatoes

GF Filet Mignon 28

6oz filet | Creamy mushroom risotto
Pineapple glaze | Island Vegetables

GF Gluten free option available

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