

TO START

CALAMARI

macadamia nut & panko crusted, guava mustard remoulade 12.5

CRAB CAKE

lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade 17

KOREAN STICKY RIBS

compart family farms crispy duroc pork, spicy gochujang glaze, chicharrones, lemongrass 13

MAUI ONION SOUP

gruyere, parmesan, garlic croutons 8

CHARRED SNAP PEAS

local radish, burnt pineapple vinaigrette, marcona almond, brie 9

SHRIMP COCKTAIL

lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw 13

COCONUT SHRIMP

lilikoi chili water 13

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 11.5

IN THE RAW

POKE TACOS*

raw ahi, shoyu, maui onions, avocado, wasabi aioli 15

SASHIMI*

fresh ahi, edamame & cucumber salad, wasabi, shoyu 14

LILIKOI CEVICHE*

red onion, cilantro, tomato, avocado, fresno chili, tortilla chips 12

FIELD & FARM

ROCKET


arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette 8.5

CAESAR

romaine, parmesan, garlic croutons, lemon anchovy dressing 8

WEDGE

iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon 8.5

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

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

SWIMMERS

SAUTÉED MACNUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, herbed jasmine farro rice, broccolini 29.5

ROASTED DUKE'S FISH

basil lemon glaze, pomegranate vinaigrette, roasted asparagus, herbed jasmine farro rice 28.5

SEAFOOD HOT POT

lobster, shrimp, fish, mussels, oyster mushrooms, coconut cilantro broth, jasmine rice 30

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake black bean bok choy, coconut bamboo rice 29

FISH TACOS

corn tortillas from el nopalito, tomatillo sauce, cabbage, radish sprouts, rajas, chipotle salsa, chips 16

MISO GRILLED KING SALMON

sustainably raised, roasted broccolini, coconut bamboo rice 26.5

ROASTED TRISTAN DA CUNHA LOBSTER TAILS

worlds only sustainable lobster, herbed jasmine farro rice, roasted asparagus, drawn butter 49

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut bamboo rice, black bean bok choy 29

MAINLANDERS

USDA PRIME SIRLOIN*

double r signature ranch, miso brown butter, mashed yukon gold potatoes, roasted broccolini 26.5

FILET MIGNON*

dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 36

ROASTED HULI CHICKEN

all natural half chicken, garlic, ginger shoyu marinade, citrus ginger glaze herbed jasmine farro rice, shiitake black bean bok choy 24

CHEF'S CHEESEBURGER*

1/2 lb angus chuck, brisket and hanger grind, smoked cheddar, bacon jam, pickled maui onions, arugula, ciabatta bun, yukon gold fries 17
gf bun available

VEGETARIAN RED CURRY

coconut red curry, rice noodles, tofu, local vegetables, mushrooms, asian herbs 17

KONA COFFEE CRUSTED NEW YORK*

13 oz double r signature ranch, mashed yukon gold potatoes, roasted asparagus 37

BBQ BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, cornbread, bok choy macadamia nut slaw 25.5

TAKE YOUR STEAK SURFING

add one of these delicious options to your entrée:

Tristan Lobster Tail 20

Coconut Shrimp 9.75