#### PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 13

#### **CRAB CAKE**

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

#### **KOREAN STICKY RIBS**

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 13

#### **MAUI ONIONS SOUP**

gruyere, parmesan, garlic croutons 8

# BLISTERED SNAP PEAS ©

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

#### SHRIMP COCKTAIL 6



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 12

# 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\***

fresh fish, red onions, cilantro, tomato, avocado, tortilla chips 12

# FIELD & FARM

## ROCKET 6



arugula, maui onions, duroc bacon, roasted beets, goat cheese, white balsamic vinaignette 8.5

# **CAESAR**

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing 8.5

# WEDGE

iceberg, blue cheese, balsamic tomatoes, duroc bacon 9

© 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

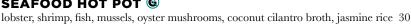
#### **SAUTÉED MACNUT & HERB CRUSTED**

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**



# **FURIKAKE AHI STEAK\***

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

# FISH TACOS (G)



corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, chips 16

# **SHRIMP PASTA**

jumbo shrimp, fresh pasta, chardonnay, kale, charred tomatoes, fresh herbs, meyer lemon cream 26.5

## FIRE GRILLED FISH 6

thai basil rubbed, charred pineapple vinaigrette, coconut bamboo rice, hearts of palm, hana pohole fern, asparagus 27

# **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, mushroom gravy, mashed yukon gold potatoes, roasted broccolini 26.5

# **FILET MIGNON\***

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

## **ROASTED HULI CHICKEN**

all natural half chicken, garlic, ginger shoyu marinade, mashed yukon gold potatoes, snap peas & squash 24

## **CHEF'S CHEESEBURGER\***

 $1/2\ \mathrm{lb}$  angus chuck, brisket, and hanger grind, smoked cheddar, bacon jam, pickled maui onions, arugula, ciabatta bun, fries 17 gf bun available

# **LILIKOI GLAZED TOFU**

charred bok choy, shiitake mushrooms, sesame grilled asparagus, coconut bamboo rice 19



13 oz double r signature ranch, pineapple demi, 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