

TO START

CALAMARI

macadamia nut & panko crusted, guava mustard remoulade 13

COCONUT SHRIMP

lilikoi chili water 13

KOREAN STICKY RIBS

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

LILIKOI CEVICHE*

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

SHRIMP COCKTAIL

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

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 12

FIELD & FARM

Add to any salad:

all natural chicken 6 | fresh fish 8 | shrimp 7

ROCKET

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

WEDGE

iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon 9

CAESAR

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

ARUGULA & FARRO

fire roasted vegetables, cucumbers, tomatoes, olives, feta, basil lemon vinaigrette 13

CHILLED SHRIMP & CRAB SALAD

local greens, yuzu 1000 dressing, hard boiled egg, tomatoes, citrus, avocado, maui onions, cucumber, lemon vinaigrette 19

MANGO BBQ CHICKEN SALAD

fried chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 15

SWIMMERS

SAUTÉED MACNUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia nut slaw 19

FISH TACOS

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

ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

SEARED AHI BOWL*

furikake chili crust, seared rare, seaweed salad, edamame, kimchi, wasabi avocado puree, coconut bamboo rice, yuzu ponzu 19

FISH SANDWICH

pan seared, lemon basil glaze, greens, maui onions, brioche bun, salad 16

FISH & CHIPS

maui brew co. big swell ipa beer batter, meyer lemon remoulade, bok choy macadamia nut slaw, fries 17

POKE TACOS*

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

CRAB CAKE

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

SASHIMI*

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

MAUI ONIONS SOUP

gruyere, parmesan, garlic croutons 8

WINGS OF FIRE

all natural free range chicken, celery, carrots, herb buttermilk dip 12

BLACK BEAN NACHOS

house fried chips, cheddar, pepper jack & queso fresco, chipotle cream, pico de gallo, guacamole 10

add duroc kalua pork or all natural chicken 4

MAINLANDERS

DUKE'S CLASSIC BURGER*

1/2 lb chuck, brisket & hanger grind, white cheddar, maui island dressing, tomato, onion, brioche bun, fries 15
add duroc bacon 3 avocado 2
gf bun available

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, pickled vegetables, macaroni salad 16

VEGETARIAN RED CURRY

coconut red curry, tofu, mushrooms, local vegetables, asian herbs, coconut bamboo rice 15

USDA PRIME STEAK & FRIES*

double r ranch sirloin, mushroom gravy, fries, salad 19

KALUA PORK SANDWICH

mango bbq, crisp onions, lime slaw, ciabatta, fries 14

ROASTED TURKEY & BRIE SANDWICH

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, ciabatta bun, salad 14.5

RIBS & CHICKEN PLATE LUNCH

A local favorite from the streets of Waikiki.

compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

SLEEPY HEADS

DUKE'S LOCO MOCO*

1/2 lb chuck, brisket & hanger grind, fried egg, mushroom gravy, jasmine rice 15

BEACH BOY BREAKFAST BURRITO


kalua pork, scrambled eggs, cheddar & pepper jack cheese, black beans, pico de gallo, chipotle salsa, breakfast potatoes 13

PANIOLO OMELET

duroc smoked ham, linguica sausage, cheddar & pepper jack cheese, pico de gallo, avocado, breakfast potatoes 14

AÇAÍ BOWL

fresh banana, berries, dried tropical fruits, toasted coconut granola, honey 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.