

IN HAWAII WE GREET FRIENDS, LOVED ONES AND STRANGERS WITH **ALOHA**, WHICH MEANS LOVE. **ALOHA** IS THE KEY WORD TO THE UNIVERSAL SPIRIT OF REAL HOSPITALITY, WHICH MAKES HAWAII RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP. **ALOHA TO YOU.**

Duke Kahanamoku

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	48
SCHRAMSBERG blanc de blancs sparkling brut north coast	68
TAITTINGER ‘LA FRANCAISE’ champagne brut france	120

WHITES & ROSÉ

STORM sauvignon blanc santa barbara county	48
ST. SUPÉRY sauvignon blanc napa valley	52
PIERRE RIFFAULT ‘LES 7 HOMMES’ sauvignon blanc sancerre, france	58
MERRY EDWARDS sauvignon blanc russian river valley	72
TRESOMM ‘MEZCLA BLANCA’ white blend valle de guadalupe, mexico	50
KINGS RIDGE pinot gris willamette valley, oregon	44
THE WHITE QUEEN chardonnay sonoma county	52
ZD chardonnay california	66
CHANIN ‘LOS ALAMOS’ chardonnay santa barbara county	72
HANZELL chardonnay sonoma valley	78
THE HILT ‘ESTATE’ chardonnay sta. rita hills	82
FAR NIENTE chardonnay napa valley	98
WAYFARER chardonnay fort ross-seaview, sonoma coast	120

LIGHTER, BRIGHTER REDS

PRESQU’ILE gamay noir santa maria valley	56
BLOODROOT pinot noir sonoma county	52
PIRO WINE CO. ‘POINTS WEST’ pinot noir santa barbara county	58
PURPLE HANDS pinot noir dundee hills, oregon	85
TWOMEY pinot noir russian river valley	92
MAGGY HAWK ‘JOLIE’ pinot noir anderson valley	98
COBB ‘EMMALINE ANN’ pinot noir sonoma coast	125
GIORNATA barbera paso robles	49

BIGGER, BOLDER REDS

THE OJAI VINEYARD syrah santa barbara county	52
MALLEA red blend santa ynez valley	58
JONATA ‘TODOS’ red blend ballard canyon	85
BEDROCK ‘OLD VINE’ zinfandel california	48
TURLEY zinfandel california	58
SILVER OAK cabernet sauvignon alexander valley	110
PAUL HOBBS cabernet sauvignon napa valley	155
MAYACAMAS cabernet sauvignon mt. veeder, napa valley	225
CHÂTEAU MONTELENA ‘ESTATE’ cabernet sauvignon calistoga, napa valley	250
ARIETTA ‘QUARTET’ bordeaux blend napa valley	135

COCKTAILS

BOOMER’S MARGARITA herradura silver tequila, watermelon purée, with duke’s housemade jalapeño sour	16
GUAVA DAIQUIRI koloa white rum, elderflower liqueur, guava purée, fresh lime juice	17
BARREL-AGED MAPLE OLD FASHIONED house-barreled maker’s mark, maple syrup, chocolate bitters, orange	16
POG COCKTAIL 100% hawaii grown fruit juice slushie, with choice of vodka, tequila or rum	16
LAVENDER YUZU LEMONADE tito’s handmade vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17

ZERO PROOF

GINGER LIME FIZZ ginger beer, pineapple, lime	7
POG SLUSHIE hawaii grown fruit juice slushie	9

WINES BY THE GLASS

POEMA brut cava, spain	12/46
SCARPETTA brut rosé italy	13/50
CHÂTEAU MIRAVAL rosé côtes de provence, france	15/58
MORGAN sauvignon blanc arroyo secco	14/54
SELBACH ‘INCLINE’ riesling mosel, germany	11/42
TYLER chardonnay santa barbara county	15/58

BARREL TO GLASS *tap wine by the glass or 13 oz. carafe*

MONT GRAVET rosé of cinsault france	11/22
TIAMO ‘ORGANIC’ pinot grigio veneto, italy	12/24
MOHUA sauvignon blanc marlborough, nzl	12/24
CHAMISAL chardonnay san luis obispo coast	12/24

DUKE’S MAI TAI our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	16
---	----

LAVENDER COLADA bacardi silver, locally sourced organic lavender simple syrup, coconut, pineapple <i>add a float of dark rum for \$3</i>	16
SUNSET SPRITZ ketel one vodka, aperol, hibiscus syrup, sparkling water, grapefruit	17
COCO ESPRESSO MARTINI ketel one vodka, coffee liqueur, espresso, coconut syrup	17

VIRGIN LAVENDER COLADA locally sourced organic lavender simple syrup, coconut, pineapple	9
--	---

ROMBAUER chardonnay carneros	20/78
BANSHEE pinot noir sonoma county	13/50
LIOCO pinot noir mendocino county	17/64
CAPE D’OR cabernet sauvignon south africa	12/46
DAOU cabernet sauvignon paso robles	16/62

STOLPMAN ‘LOVE YOU BUNCHES’ carbonic sangiovese sb county	13/26
THE BARREL red blend napa valley	15/30
SANTA JULIA malbec mendoza, argentina	11/22
ROBERT HALL merlot paso robles	13/26

BEERS ON TAP

Duke’s proudly uses the 29° Blizzard Draft System

DUKE’S BLONDE stone brewing, escondido	8.5
PINEAPPLE MANA WHEAT maui brewing co., maui	9
KONA LONGBOARD LAGER kona brewing co., big island	9
ESTRELLA JALISCO grupo modelo, jalisco	9
SHARK BITE RED ALE pizza port brewing co., miramar	8.5
SECRET SAFARI PALE ALE abnormal beer co., san diego	9
STONE DELICIOUS IPA stone brewing, escondido	10
BIG SWELL IPA maui brewing co., maui	9
CLEVER KIWI PILSNER burgeon beer co., carlsbad	8.5
HARLAND HAZY IPA harland brewing co., san diego	10

CANNED

ASHLAND HARD SELTZER blackberry lemonade or mango strawberry gluten-free	7
CUTWATER COCKTAILS tequila paloma or vodka mule	8
JUNESHINE p.o.g. hard kombucha	10
ATHLETIC BREWING upside dawn golden <i>non-alcoholic</i>	7.5

In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite places to play.

ISLAND NIGHTS

TACO TUESDAY

3pm – close | barefoot bar
join us in the barefoot bar for two tacos, your choice of fresh fish, all-natural chicken or kalua pork, served with chips & salsa | 14

\$8 margaritas all night

\$5 estrella jalisco all night

SURF & TURF THURSDAY

4:30pm – close
lobster, steak, scallop & shrimp specials all night

ALOHA FRIDAY

3pm – 6pm | barefoot bar
join us in the barefoot bar for hawaiian-style live music & \$10 mai tais

BRUNCH SATURDAY & SUNDAY

10am – 3pm
start your weekend at duke’s with brunch featuring banana mac nut pancakes, avocado toast, breakfast sandwich, farmers omelet, fish tacos, seared ahi bowl, duke’s classic burger and many more of your duke’s favorites

TO START

CRISPY COCONUT SHRIMP
lilikoi chili water, pickled cucumbers 17.5

POKE TACOS*
fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 18.5

KOREAN STICKY RIBS
true story farms heirloom kurobuta pork ribs, spicy gochujang glaze, fresh herbs, lime 16.5

CRAB CAKES
lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade 23

FRESH FISH CHOWDER
creamy new england style 11

MACADAMIA NUT HUMMUS
hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 15

CRAB WONTONS
crabmeat, cream cheese, macadamia nuts, mustard plum sauce 15.5

SASHIMI* *(LIMITED AVAILABILITY)*
fresh ahi, wasabi edamame salad, pickled ginger, shoyu 19

PANKO CRUSTED CALAMARI
guava cocktail sauce, meyer lemon remoulade 16.5

FIELD & FARM

ROCKET*  
arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 11.5

CAESAR
romaine, parmesan, lemon-anchovy dressing, garlic focaccia crumble 10

WEDGE*  
iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 12.5

DESSERT

KIMO’S ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

KEY LIME PIE  
graham cracker-coconut crust, whipped cream 12

SWIMMERS

the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the sea (kai)

BAKED “DUKE’S FISH”
garlic, lemon & sweet basil glaze, herbed jasmine farro rice 31

ROASTED TRISTAN LOBSTER
two tristan da cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

FURIKAKE AHI STEAK*
sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu 35

SEAFOOD HOT POT  
lobster, shrimp, fresh fish, mussels, oyster mushrooms, coconut cilantro broth, jasmine rice 37

BANANA LEAF STEAMED FISH & SHRIMP
yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut jasmine lychee rice, black bean bok choy 33

DUKE’S FAVORITES

SAUT  ED MAC NUT & HERB-CRUSTED FRESH FISH
parmesan & panko-dusted, lemon-caper butter, herbed jasmine farro rice 36

FILET MIGNON*
greater omaha corn-fed angus beef, dijon-rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 47

MAINLANDERS

USDA PRIME TERIYAKI SIRLOIN*
brandt farms all natural usda prime sirloin, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata 29

WILD MUSHROOM & SPINACH RAVIOLI
vegan ravioli, coconut & ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables 28

RIB & CHICKEN PLATE
a local favorite from the streets of waikiki.
true story farms heirloom kurobuta pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, macadamia nut bok choy slaw 29

***Take it Surfing** add to your entr  e*

COCONUT SHRIMP 13
DUKE’S GLAZED TRISTAN LOBSTER TAIL 29

  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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% gratuity is requested from parties of eight or more. Water is served upon request only, per county ordinance