

# Good Evening - Aloha Ahiahi

## Appetizer

<i>Escargot Maison</i> White Wine and Garlic Butter	15
<i>Grilled Lobster Asparagus</i> with Béarnaise Sauce topped with Fish Roe Caviar	17
<i>Islander Crab Cakes</i> On Asian Slaw with Red Curry Sauce	17
<i>Pan Smoked Island Style Duck Breast</i> On a Poi-Green Onion Wild Rice Pancake with Tropical Fruit Salsa	14
<i>Risotto Frutti di Mare</i> Shrimp, Clams, Scallops, Mushrooms in Pernod Saffron Sauce	15
<i>Hawaiian Ahi Sashimi</i> Island Tuna with Traditional Garnish	15
<i>Wild Mushroom Saute'</i> Demi-glace and White Wine with toast points	14
<i>Chef's Ocean Trio</i> Seared Scallop with Pernod, Salmon-Ahi Tartar and poached Lobster with Avocado Relish	16
<i>Ocean Harvest "Supreme"</i> Seafood Delicacies - Sashimi, Shrimp, Salmon, Mussels, Oysters	29

## Soup & Salad

<i>Portuguese Bean Soup</i>	9	
<i>Gazpacho - Spanish Cold Soup</i>	9	
<i>Hau Tree Supreme Salad</i> Island Field Greens on a Lettuce Cup topped with House Dressing	9	
<i>Kamuela Caprese Insalata</i> Slices of Fresh Mozzarella & Vine-ripen Kamuela Tomatoes with Balsamic Vinaigrette drizzle	15	
<i>Grilled Scallop Kebab Salad</i> Butter Lettuce, Blue Cheese, Grape Tomato & Vinaigrette Dressing	15	
<i>Bay Shrimp Spinach Salad</i> Orange Segments, Grape Tomatoes in Bacon Vinaigrette	13	
<i>Caesar Salad</i> Classic salad of Romaine Lettuce topped with Parmesan Cheese & Croutons	13	
	with Shrimp	16
	with Chicken	14
<i>Ahi Cobb Salad Nicoise</i> Island Field Greens tossed in Vinaigrette topped with Fresh Island Ahi	15	

\*Prices do not include applicable Hawaii State Tax & Gratuity  
A Service Charge of 17% will be added to checks for parties of 6 guests or more.

# Fish & Seafood

## Fresh Island Catch of the Evening

featuring... *Opakapaka*    *Mahimahi*    *Abi*    *Onaga*    *Opah*    *Tai*

### Choice of Preparation

SAUTEED - *Lemon Caper Beurre Blanc Sauce*                      BROILED - *Citrus-Mango Sauce*  
 CAJUN STYLE - *Blackened with Spicy Cayenne Red Pepper Seasonings*  
 STEAMED - *Oriental Style with Ginger, Scallions, Cilantro seasoned with Soy & splash of  
 Peanut Oil on topped of Tofu and Vegetables*  
 PAN FRIED - *Fried with Potato slices simulating fish scales on Saffron Scallop Cream Sauce*  
 BAKED - (add - \$5) *Crusted with a mixture of Snow & Blue Crabmeat, Shiitake Mushrooms,  
 Spinach and Bowin Cheese on a White Wine Dill Sauce*

*Ask your server for Tonight's Selections and Pricing*

<i>Lobster Tail Duet</i>	52
<i>Spiny Lobster Tails prepared Friutti d'Mare Style - Shrimp, Scallops, Fish with Mushrooms and Shallots deglazed with Pernod &amp; Brandy Sauce</i>	
<i>Fishermen's Stew</i>	45
<i>Lobster, Clams, Scallop, Shrimp, Crab &amp; Fresh Island Fish in Tamarind Saffron Broth</i>	
<i>Island Mahimahi Crusted with Crab and Avocado</i>	45
<i>Sauteed and glazed with Garlic Aioli on a Citrus Beurre Blanc Sauce</i>	
<i>Seafood Mixed Grill</i>	42
<i>Grilled Lobster, Jumbo Shrimp, Scallop &amp; Fresh Island Fish with Boursin Sweet Chili Sauce</i>	
<i>Seared Island Abi - choice of preparation</i>	40
<i>With Garlic - Lemon Butter Caper Sauce topped with Lomi-Lomi Tomato Relish</i>	
<i>Furikake - Island Classic with Chef's twist of Pesto-Chimichurri marinate then crusted with Oriental Furikake Seasoning</i>	
<i>Miso Sake Salmon</i>	35
<i>Filet marinated in Miso then steamed to healthy perfection</i>	
<i>Seared Scallops</i>	39
<i>Served with Penne Pasta in a Pesto Cream Sauce</i>	
<i>Scampi Provencale</i>	30
<i>Succulent Jumbo Shrimp sautéed with Garlic White Wine Butter on bed of Linguini Pasta</i>	

## From the Grill

<i>Black Angus Rib Eye - Harris Ranch all Natural Beef - 20oz. cut</i>	48
<i>Garlic Butter</i>	
<i>Black Angus Filet Mignon - Harris Ranch all Natural Beef</i>	45
<i>Green Peppercorn Béarnaise Sauce</i>	
<i>Black Angus New York Steak - Harris Ranch all Natural Beef</i>	45
<i>Garlic Butter</i>	
<i>Colorado Lamb Chops</i>	49
<i>Grilled with Garlic Herb Butter Sauce</i>	
<i>Hawaiian Pan-Seared Pork Chops</i>	36
<i>Marinated in a Mango and Herb infused concoction topped with Pineapple Chutney</i>	
<i>Hawaiian Grilled Chicken</i>	32
<i>marinated in Chef's Special Sauce served with Pineapple Chutney</i>	
<i>Kamuela Tomato topped with Grilled Vegetables "ala Napoleon"</i>	30
<i>Ginger Steamed Tofu "Chinese Style"</i>	30