

Good Evening - Aloha Ahiahi

Appetizers

<i>*Chef's Seafood Harvest</i>	32
Assortment of Shrimp Cocktail with Tomato Salsa ~ Ahi Tartare ~ Citrus cured Salmon Ahi Sashimi ~ Freshly prepared Fish "Poke"	
<i>*Ahi Sashimi</i>	20
Fresh Island Tuna with Traditional Garnish GF	
<i>Hawaiian Brandade de Morue au Gratin</i>	14
Seasoned Shredded Mahi with Mashed Potato whipped in Cream Served with Garlic Olive Oil Toast	
<i>Seafood Calypso</i>	14
Layers of House-made Guacamole, Ruby Red Grapefruit, Shredded Wild Snow Crab and Kauai Shrimp on Salad Frisse drizzled with Cajun Aioli	
<i>Escargot Maison</i>	14
White Wine and Garlic Butter	
<i>*Grilled Lobster Asparagus</i>	14
with Béarnaise Sauce topped with Fish Roe Caviar	
<i>Islander Crab Cakes</i>	14
On Asian Slaw with Red Curry Sauce	
<i>Pan Smoked Island Style Duck Breast</i>	14
On a Poi-Green Onion Wild Rice Pancake with Tropical Fruit Salsa	
<i>Wild Mushroom Saute'</i>	14
Vegetable demi-glaze and White Wine with Toast Points GF, V	

Soups & Salads

<i>Portuguese Bean Soup</i>	9
<i>Gazpacho - Spanish Cold Soup V</i>	9
<i>Hau Tree Supreme Salad</i>	10
Island Field Greens on a Lettuce Cup topped with House Dressing V	
<i>Caesar Salad</i>	10
Classic salad of Romaine Lettuce topped with Parmesan Cheese and Croutons V	
<i>Caprese Insalata</i>	12
Slices of Fresh Mozzarella & Vine-ripen Island Tomatoes with Balsamic Vinaigrette drizzle GF	
<i>Spinach Salad with Bay Shrimp</i>	12
Orange Segments, Grape Tomatoes in Bacon Vinaigrette	

Vegetarian Options

<i>Vegetable Rice Pilaf</i>	30
Grilled Seasonal Island Farm Grown Vegetables, Eggplant & Kamuela Tomatoes on Tri-Color Quinoa & Wild Rice drizzled with House-made Turmeric Vinaigrette & Chili Oil GF, V	
<i>Ginger Steamed Tofu "Chinese Style"</i>	30
with Steamed Oriental Vegetables drizzled with Soy Sesame Oil Sauce GF, V	

GF = Gluten Free V = Vegan

* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY AND SEAFOODS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PRICES DO NOT INCLUDE APPLICABLE HAWAII STATE TAX AND GRATUITY
A SERVICE CHARGE OF 17% WILL BE ADDED TO CHECKS OF PARTIES OF 6 OR MORE GUESTS

From the Sea

<i>Fresh from “The Auction Block”</i>	<i>Market Price</i>
<i>~ Ask your Server for tonight’s selection ~ GF</i>	
<i>Garnished Micro Greens & Baby Sprouts</i>	
<i>Island “Opakapaka” Steamed “Chinese Style”</i>	<i>Market Price</i>
<i>Fish Filet topped Ginger, Scallions and Vegetables seasoned with Sesame Oil & Soy</i>	
<i>“Kona” Kampachi</i>	<i>35</i>
<i>Big Island Farm-Raised Yellowtail Fish Fillet topped with Citrus Beurre Blanc Sauce</i>	
<i>Prepared “Flame Broiled’ or “Sauteed</i>	
<i>Miso Sake Salmon</i>	<i>42</i>
<i>Fillet marinated in Miso then Flamed Broiled to healthy perfection</i>	
<i>*Island Garlic Abi</i>	<i>46</i>
<i>With Lemon Butter Caper Sauce topped with Hawaiian-Style Lomi-Lomi Tomato Relish</i>	
<i>Chef Rene’s Island Fusion Onaga</i>	<i>48</i>
<i>Steamed Fish Filet topped with White Wine Garlic Butter Tomato Compote</i>	
<i>with Alii Mushroom & Organic Leeks</i>	
<i>with a Chiffonade Basil Pepper infused Oil Drizzle. GF</i>	
<i>Island Mahimahi Crusted with Crab and Avocado</i>	<i>42</i>
<i>Sauteed and glazed with Garlic Aioli on a Citrus Beurre Blanc Sauce</i>	
<i>Scampi Provencale</i>	<i>32</i>
<i>Succulent Jumbo Shrimp sautéed with Garlic White Wine Butter on bed of Linguini Pasta</i>	
<i>Kaimana Seafood Fruitti De Mari</i>	<i>39</i>
<i>Medley of Fresh Fish, Scallops & Local Volcanic Salt-Water Prawns</i>	
<i>on top of strands of seasonal Squash sauteed in White Wine Butter Reduction</i>	
<i>Served with Herb-Toasted Pasta</i>	
<i>Seafood Mixed Grill</i>	<i>42</i>
<i>Grilled Lobster, Jumbo Shrimp, Scallop & Fresh Island Fish with Boursin Sweet Chili Sauce</i>	
<i>Fresh Kona Lobster</i>	<i>59</i>
<i>Whole Lobster prepared Friutti d’Mare Style - Shrimp, Scallops, Fish with Mushrooms</i>	
<i>and Shallots deglazed with Pernod & Brandy Sauce</i>	

From the Grill

<i>“Island Flare” ~ Garlic Herb Roasted Chicken</i>	<i>37</i>
<i>Choice of Preparation:</i>	
<i>1. with House-made “Teriyaki glaze topped with Pineapple Asian Chutney</i>	
<i>Served with Steamed Rice</i>	
<i>2. Sauteed with Artichoke Heart & Wild Mushrooms over Pasta</i>	
<i>*Island Beef Sampler Plate</i>	<i>46</i>
<i>Bone-In Rib Steak or Beef Shank in Vegetable Au Jus</i>	
<i>Petite Filet with Port Wine Glaze & Bearnaise Sauce AND Strip Loin with Maitre’d Butter</i>	
<i>*Black Angus New York Steak - Harris Ranch all Natural Beef</i>	<i>43</i>
<i>Garlic Butter ~ Sliced upon Guest’s Request</i>	
<i>*Black Angus Filet Mignon - Harris Ranch all Natural Beef</i>	<i>45</i>
<i>Green Peppercorn Béarnaise Sauce</i>	
<i>*Colorado Lamb Chops</i>	<i>59</i>
<i>Grilled with Garlic Herb Butter Sauce</i>	
<i>*Tomahawk Steak for Two</i>	<i>Market Price</i>
<i>Certified Prime Black Angus 32oz on-the-bone Rib Steak ~ “Great for Sharing”</i>	
<i>Choice of: Sauteed Big Island Alii Mushrooms, Creamed Spinach</i>	
<i>or Caramelized Maui Onions</i>	