



DUKE'S

HUNTINGTON BEACH

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.

Duke's creed and words we live by. *Aloha to you!*

STARTERS

SASHIMI

Fresh Ahi with wasabi and shoyu 12.50

CRAB AND MACNUT WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce 8.00

POKE TACOS

Raw Ahi with shoyu, Maui onions, wasabi aioli 11.00

PANKO CRUSTED CALAMARI

Calamari strips, guava cocktail sauce 8.00

CLAYPOT CHICKEN SPRING ROLLS

Goat cheese and bok choy stuffed, ponzu dipping sauce 7.50

SPICY SUGAR CANE SHRIMP

Thai chili sauce, citrus beurre blanc 9.75

MACADAMIA NUT HUMMUS

Puréed chickpeas, crunchy pita, pickled cucumbers 7.50

MANGO BBQ BABY BACK RIBS

Slow roasted, island style with mango BBQ sauce 9.75

SALADS & SOUP

DUKE'S FAMOUS CAESAR

Crisp romaine, homemade garlic croutons, shaved parmesan 6.75

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette 7.50

GARDEN GREENS

Mixed greens, red beets, carrots, cucumber and tomato 6.50

HEARTS OF PALM AND PAPAYA

Candied cashews, craisins, hearts of palm, papaya seed dressing 7.50

FISHERMAN'S CHOWDER

New England style with fresh fish 6.75

SIDES

5.00

FOUR CHEESE
SCALLOPED POTATOES

SWEET POTATO FRENCH FRIES
WITH SPICY BANANA KETCHUP

GARLIC GRILLED
ASPARAGUS

KUNG PAO BROCCOLI
AND CASHEWS

SEASONAL FRESH FISH

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh fish we serve are available according to their season and sustainability.

BAKED "DUKE'S STYLE"

Baked in a garlic, lemon and sweet basil glaze

SEVEN SPICE

Papaya hot mustard sauce, pickled bok choy

PARMESAN AND HERB CRUSTED

The house favorite, sautéed with panko, macadamia nuts, lemon and capers

ROASTED FIRECRACKER

Spicy tomato, chili and cumin aioli with black bean, onion and fresh avocado relish

SESAME HIBACHI

Grilled and glazed with hoisin BBQ sauce, sesame seeds over udon noodles

ISLAND FAVORITES

HULI CHICKEN

Shelton All Natural chicken marinated in garlic, ginger and shoyu 18.25

MANGO BBQ RIBS

Slow roasted, island style baby back ribs, pineapple slaw 22.50

PASSION FRUIT PRAWNS

Colossal prawns tossed in garlic, ginger, diced tomatoes and lilikoi butter, served over focaccia crostinis 20.50

CRISPY COCONUT SHRIMP

Skewered, sweet and spicy Thai chili sauce 17.75

COLD WATER LOBSTER TAIL

Oven roasted with citrus butter, fried leeks, chive oil, four-cheese scalloped potatoes Market



CHEF'S SPECIALS



Chef Matt Perez's seasonal preparations.

Through our Legacy of Aloha, a portion of your purchase will be donated to Second Harvest Food Bank of Orange County.

STEAKHOUSE GRILL

PRIME TERIYAKI SIRLOIN

Grilled USDA Prime beef marinated in shoyu, ginger and garlic 21.00

FILET MIGNON

Roasted garlic butter, grilled asparagus, miso sweet corn sauce 30.50

HERB ROASTED PRIME RIB (while it lasts)

Certified Angus Beef[®] brand, slow roasted with fresh herbs and garlic 29.00

TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Coconut Shrimp 9.75

Cold Water Lobster Tail Market

T S RESTAURANTS OF HAWAII AND CALIFORNIA

Local, state and federal taxes will be added to all food and beverage items.

We accept MasterCard, VISA, American Express, and Discover.