

STARTERS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 12

CRAB CAKES

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

KOREAN STICKY RIBS

crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 13

HUMMUS TRIO

edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables 8

FRESH FISH CHOWDER

creamy new england style 8.5

SHRIMP COCKTAIL

lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw 12.5

CRAB WONTONS

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

CRISPY COCONUT SHRIMP

lilikoi chili water 13

IN THE RAW

POKE TACOS*

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

SASHIMI*

fresh ahi, edamame & cucumber salad, wasabi, shoyu 13

FIELD & FARM

ROCKET

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

CAESAR

romaine, parmesan, garlic croutons, lemon anchovy vinaigrette 8

WEDGE

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

SWIMMERS

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, herbed jasmine farro rice, bok choy macadamia nut slaw 29.5

ROASTED DUKE'S FISH

basil lemon glaze, coconut bamboo rice, roasted broccolini, pomegranate vinaigrette 28.5

SEAFOOD HOT POT

lobster, shrimp, fish, mussels, coconut cilantro broth, oyster mushrooms, peanuts, jasmine rice 30

SEVEN SPICE AHI*

papaya hot mustard sauce, bok choy asian slaw, jasmine rice 29

MISO GRILLED KING SALMON

sustainably raised, coconut bamboo rice, shiitake mushrooms, black bean-peanut charred bok choy 27

ROASTED TRISTAN DA CUNHA LOBSTER TAILS

world's only sustainable lobster tail, herbed jasmine farro rice, bok choy macadamia nut slaw, drawn butter 49

STEAMED ALASKAN KING CRAB LEGS

a full pound of crab legs, herbed jasmine farro rice, bok choy macadamia nut slaw 49

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut bamboo rice, black bean-peanut charred bok choy 29

CHEF'S SPECIAL

Chef Randy Gruspe creates preparations of the best seafood & steaks utilizing fresh, local ingredients. Through our Legacy of Aloha, a portion of your purchase will be donated to Huntington Beach Junior Lifeguard Program.

MAINLANDERS

USDA PRIME SIRLOIN*

double r signature ranch[®], miso brown butter, mashed yukon gold potatoes, roasted broccolini 26.5

DOUBLE R SIGNATURE RANCH[®] PRIME RIB* (WHILE IT LASTS)

choice of 14 oz. traditional hand carved or dry rubbed and fire grilled "duke's style", mashed yukon gold potatoes, grilled asparagus 34

VEGETARIAN RED CURRY

coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs 19

CHEF'S CHEESEBURGER*

1/2 lb angus chuck, brisket & hanger grind, smoked cheddar, black pepper & bacon aioli, pickled maui onions, arugula, brioche bun, fries 17

ROASTED HULI CHICKEN

all natural half chicken, garlic shoyu marinade, mashed yukon gold potatoes, snap peas & summer squash 23

BBQ BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, creamed corn, cornbread 25

FILET MIGNON*

dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 36

TAKE YOUR STEAK SURFING

add one of these delicious options to your entrée:

tristen lobster tail 20

coconut shrimp 9.75