TO START

POKE TACOS*

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

CRISPY COCONUT SHRIMP

lilikoi chili water 13

HUMMUS TRIO

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

WINGS OF FIRE

all natural free range chicken, carrots, celery, herb buttermilk dip $\ 12$

SHRIMP COCKTAIL 6

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

CRAB WONTONS

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

FIELD & FARM

CAESAR

romaine, parmesan, garlic croutons, lemon anchovy vinaigrette 8

WEDGE

iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon 9

ARUGULA & FARRO

fire roasted vegetables, cucumbers, tomatoes, olives, feta, basil lemon vinaigrette 13

Add to any salad: all natural chicken 6 | fresh fish 7 | shrimp 7

SHRIMP & CRAB SALAD 6

chilled sweet crab and shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing 19

MANGO BBQ CHICKEN SALAD

fried or grilled all natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 15

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 12.5

KOREAN STICKY RIBS

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

SASHIMI*

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

CRAB CAKES

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

FRESH FISH CHOWDER

creamy new england style 8.5

BLACK BEAN NACHOS

house fried tortilla chips, cheddar, pepper jack & queso fresco, sour cream, guacamole, salsa fresca, jalapeños 11.5 add duroc kalua pork or all natural chicken 4

MAINLANDERS

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck, brisket & hanger grind, white cheddar, tomato, onion, pickles, maui island dressing, fries 14 veggie burger available

add duroc bacon 3 or avocado 2

MANGO BBQ BURGER*

1/2 lb angus chuck, brisket & hanger grind, mango bbq sauce, onion strings, tomato, pickles, sharp cheddar, fries 15

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, pickled vegetables, macaroni salad 16

VEGETARIAN RED CURRY

coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs $\ 14$

KALUA PORK SANDWICH

imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, pickled onions, sweet potato fries 13.5

ROASTED TURKEY & BRIE SANDWICH

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, mixed green salad $\,\,14.5$

RIBS & CHICKEN HAWAIIAN PLATE LUNCH

A local favorite from the streets of Waikiki.

compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

SWIMMERS

ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw 17

SEVEN SPICE AHI* BOWL

seared rare, papaya hot mustard sauce, cucumber edamame, kimchi, pickled cucumber, yuzu ponzu, jasmine rice 19

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, house rice, bok choy macadamia nut slaw $\,\,18$

FISH TACOS

grilled or beer battered, flour tortillas, tomatillo sauce, guacamole, pico de gallo, tortilla chips 14

FISH SANDWICH

herb marinated, hawaiian sweet bread, watercress, pickled onions, creamy lemon dressing, mixed green salad 15

FISH & CHIPS

kona brewing co. fire rock pale ale battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries $\,\,17$

© 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 foodborne illness