

## TO START

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### POKE TACOS\*

raw 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

### LILIKOI CEVICHE\*

fresh fish, passion fruit, red onions, cilantro, tomato, avocado, tortilla chips 12

### WINGS OF FIRE

all natural free range chicken, carrots, cucumber, herb buttermilk dip 12

### 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

## FIELD & FARM

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

### CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing 8

### WEDGE

iceberg, blue cheese\*, balsamic tomatoes, duroc bacon 9

### ARUGULA & FARRO

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

## SWIMMERS

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### 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, 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

## MAINLANDERS

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gluten free bun available

### DUKE'S CLASSIC BURGER\*

1/2 lb angus chuck, brisket & hanger blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries 14  
add duroc bacon 3 or avocado 2 | veggie burger available

### MANGO BBQ BURGER\*

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

### KOREAN STEAK STREET TACOS\*

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

### LILIKOI GLAZED TOFU

charred bok choy, shiitake mushrooms, sesame grilled asparagus, jasmine rice 15

### PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 12.5

### KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 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, pico de gallo, jalapeños 11.5

add duroc kalua pork or all natural chicken 4

### CHILLED SHRIMP & CRAB SALAD

local greens, yuzu 1000 dressing, hard boiled egg, tomatoes, citrus, avocado, maui onions, cucumber, lemon vinaigrette 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

### FISH TACOS

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

### GRILLED FISH SANDWICH

thai basil rubbed, greens, pickled maui onions, meyer lemon remoulade, hawaiian sweet bread, mixed green salad 15

### FISH & CHIPS

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

### KALUA PORK SANDWICH

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

### 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

### USDA PRIME STEAK & FRIES\*

double r ranch sirloin, mushroom gravy, fries, mixed green salad 18

### ROASTED TURKEY & BRIE SANDWICH\*

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, multigrain bun, mixed green salad 14.5

 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