

## TO START

### PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 12.5

### CRAB CAKES

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

### KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 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

### LILIKOI CEVICHE\*

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

## FIELD & FARM

### ROCKET

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

### CAESAR

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

### WEDGE

iceberg, blue cheese\*, balsamic tomatoes, 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, tomato gastrique 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

### SHRIMP PASTA

jumbo shrimp, fresh pasta, chardonnay, kale, charred tomatoes, fresh herbs, meyer lemon cream 26.5

### FIRE GRILLED FISH

thai basil rubbed, charred pineapple vinaigrette, coconut bamboo rice, hearts of palm, hana pohole fern, snap peas 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

herbed jasmine farro rice, bok choy macadamia nut slaw, drawn butter  
1/2 lb 27 | full pound 51

### 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

### LILIKOI GLAZED TOFU

charred bok choy, shiitake mushrooms, sesame grilled asparagus, coconut bamboo rice 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  
gluten free bun available

### 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:

tristan lobster tail 20 | coconut shrimp 9.75 | 1/2 lb alaskan crab legs 20