
CELEBRATE

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DUKE'S

**HUNTINGTON
BEACH**

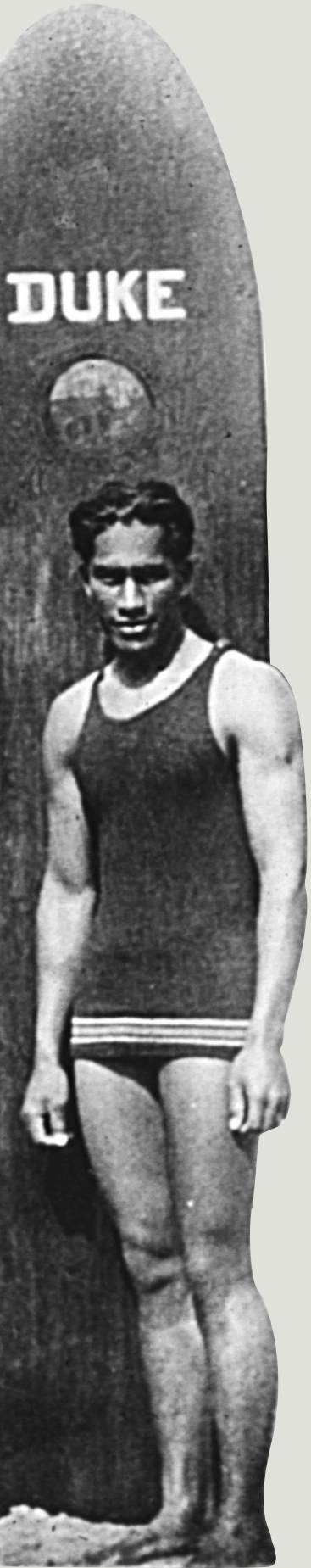
Aloha WELCOME TO DUKE'S HUNTINGTON BEACH

On the beach at the Huntington Beach pier, Duke's restaurant and Barefoot Bar invites you to enjoy a refreshing taste of the Pacific honoring Duke and Surf City. Duke's is named after the father of international surfing, Duke Kahanamoku, honoring his reputation for warm hospitality and the true spirit of Aloha.

Relax and take in the views while you enjoy the Hawaiian beach house ambiance and the freshest premium seafood and prime steaks, uniquely prepared and thoughtfully served.

Located on the beach with panoramic views of the Pacific and the Huntington Beach Pier, Duke's Huntington Beach has the ambiance of a 1940's-style beach bungalow, with Hawaiian influenced interiors featuring rich koa wood paneling, lush tropical plantings, Hawaiian artifacts and Huntington Beach memorabilia depicting the California beach and surfing lifestyle.

So whether it is an intimate gathering overlooking the sparkling waters or a large scale evening reception with the backdrop of a fiery sunset; Duke's Huntington Beach has the perfect venue for your celebration.



RESTAURANT LAYOUT

In addition to the two following function options, Duke's offers partial restaurant buy-outs for any number of event styles.

BOARD ROOM

Rich koa wood paneling, a vintage surfboard and windows out to the Pacific make this intimate, private space perfect for your next small gathering. The Board Room can be configured a number of ways and accommodates up to 28 people.





PLATED LUNCH KAUAI

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$33 per person without dessert | \$40 per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

CHOOSE UP TO THREE

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

FISH TACOS

Grilled or beer battered, flour tortillas, tomatillo sauce, guacamole, pice de gallo, queso fresco, tortilla chips

DUKE'S CLASSIC BURGER*

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

KALUA PORK SANDWICH

Imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, fries

HULI HULI CHICKEN

Grilled all-natural chicken breast, shoyu, garlic, ginger marinade

KABOCHA SQUASH & MASCARPONE RAVIOLI

Coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

**Gluten free bun available*

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

**Pre counts are required for events of more than 20 guests.*

 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.*



PLATED LUNCH MAUI

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$39 per person without dessert | **\$46** per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble
Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

CHOOSE UP TO THREE

ROASTED DUKE'S FISH

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

SAUTEED MAC NUT & HERB CRUSTED FISH

Parmesan & panko dusted fresh fish, lemon caper butter, jasmine rice, bok choy macadamia nut slaw

RIBS & CHICKEN PLATE

Compart family farms pork, mango bbq sauce, grilled huli chicken

SEARED AHI BOWL

Seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu

CHILLED SHRIMP SALAD

Shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing

KABOCHA SQUASH & MASCARPONE RAVIOLI

Coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

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APPETIZERS *Available for lunch or dinner*

1 for \$10 per person

2 for \$16 per person

3 for \$22 per person

4 for \$28 per person

5 for \$34 per person

6 for \$40 per person

7 for \$46 per person

CHOICES

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw

CRISPY COCONUT SHRIMP

Lilikoi chili water

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRAB WONTONS

Crab meat, cream cheese, macadamia nuts, mustard plum sauce

POKE TACOS*

Fresh ahi, shoyu, maui onions, avocado, wasabi aioli

KOREAN STICKY RIBS

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

MACADAMIA NUT HUMMUS


Hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

CHICKEN SKEWERS

Ginger teriyaki sauce

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PLATED DINNER ORCHID

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$69 per person without dessert | \$76 per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon, candied walnuts

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET

Arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

CHOOSE UP TO THREE

SAUTEED MAC NUT & HERB CRUSTED

Parmesan & panko dusted fresh fish, lemon caper butter, herbed jasmine farro rice, local vegetables

ROASTED DUKE'S FISH

Garlic, lemon & sweet basil glaze, seasonal vegetables, herbed jasmine farro rice

KABOCHA SQUASH & MASCARPONE RAVIOLI

Coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

FILET MIGNON*

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

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade, Yukon gold mashed potatoes, local vegetables

FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shitake mushroom, black bean bok choy, jasmine rice

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

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PLATED DINNER PLUMERIA

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

\$89 per person without dessert | \$96 per person with dessert

APPETIZERS

CHOOSE TWO

FROM THE SELECTIONS
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STARTERS CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET

Arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

CHOOSE UP TO THREE

BAKED "DUKE'S FISH"

Garlic, lemon & sweet basil glaze, seasonal vegetables, herbed jasmine farro rice

SEAFOOD HOT POT

Lobster, shrimp, mussels, fresh fish, coconut cilantro broth, oyster mushrooms, jasmine rice

KABOCHA SQUASH & MASCARPONE RAVIOLI

Coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade, Yukon gold mashed potatoes, local vegetables

FILET MIGNON*

Dijon rubbed, Maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

SAUTEED MAC NUT & HERB CRUSTED FISH

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

ROASTED TRISTAN LOBSTER

Two ¼ lb. tristan da cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon

FURIKAKE TOFU

Truffle unagi glaze, chili oil, shitake mushroom, black bean bok choy, jasmine rice

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

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BEVERAGE OPTIONS

WINES BY THE GLASS

	GLASS	BOTTLE
MERCAT brut cava, spain	11	42
MONT GRAVET rosé pays d'oc, france	11	42
LA FIERA pinot grigio veneto, italy	11	42
SELBACH "INCLINE" riesling germany	10	38
MOHUA sauvignon blanc marlborough, nz	11	42
ST. SUPERY sauvignon blanc napa valley	13	50
RICKSHAW chardonnay california	11	42
TYLER chardonnay santa barbara	15	58
ZD chardonnay california	17	66
THE PINOT PROJECT pinot noir california	11	42
BROADLEY pinot noir willamette valley, oregon	14	54
OLELO merlot paso robles	10	38
SANTA JULIA malbec mendoza, argentina	11	42
STOLPMAN 'LA CUADRILLA' syrah blend santa barbara	13	50
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon washington	12	46
DAOU cabernet sauvignon paso robles	13	52

WINES BY THE BOTTLE (375ML/750ML)

REDS

	HALF/BOTTLE
BANSHEE pinot noir sonoma county	48
FOXEN pinot noir santa maria valley	64
PENNER-ASH pinot noir willamette valley, or	75
SAMSARA 'RANCHO LA VIÑA' pinot noir sta. rita hills	88
WILLIAMS SELYEM pinot noir sonoma coast	115
BEDROCK 'OLD VINE' zinfandel california	44
WHITEHALL LANE merlot napa valley	48
SHAFFER 'TD-9' merlot blend napa valley	95
BAKER LANE syrah sonoma coast	52
SEÑORIO DE P Peciña tempranillo rioja, spain	48

BEVERAGE OPTIONS

WINES BY THE BOTTLE (375ML/750ML)

TINY BUBBLES

ADAMI 'BOSCO DI GICA' prosecco superiore | italy

VEUVE CLICQUOT brut | reims, france

DOM PERIGNON brut | epernay, france

HALF/BOTTLE

42

45/95

250

CABERNET SAUVIGNON

FRANK FAMILY napa valley

CHAPPELLET napa valley

SILVER OAK alexander valley

CAYMUS napa valley

PAUL HOBBS napa valley

HALF/BOTTLE

85

95

99

120

130

WHITES & ROSÉ

DRY CREEK VINEYARD chenin blanc | clarksburg

DUCKHORN sauvignon blanc | napa valley

LA CREMA chardonnay | sonoma county

SONOMA CUTRER chardonnay | russian river valley

ROMBAUER chardonnay | carneros

GRAN MORAINÉ chardonnay | yamhill-carlton, or

KISTLER 'LES NOISETIERS' chardonnay | sonoma coast

CHÂTEAU MIRAVAL rosé | côtes de provence, france

HALF/BOTTLE

40

28/56

44

24/48

35/69

74

82

52



ADDITIONAL POLICY INFORMATION

We require that Special Events of 13 guests and greater are assigned with a set menu. To guarantee your reservation, we require a completed Deposit Form, signed Contract and a processed deposit.

A 20% Service Fee will be added to the entire bill at the conclusion of your event. You are able to pay the balance with a credit card or cash at the conclusion of your event. We believe our service program is world class and with the care taken in personally designing your event, any changes to the event menu or timing need to be made 72 hours in advance to suit your needs. Final guest count numbers must also be guaranteed 72 hours prior to your event.

ALCOHOL POLICY

Duke's Huntington Beach practices responsible service of alcohol in alignment with Liquor Laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's Huntington Beach reserves the right to refuse alcohol to any guests. Duke's Huntington Beach does not allow outside beer or liquor in the restaurant. Our guests may bring in their own wine & champagne with a \$15 Corkage Fee to be applied to the final bill for each opened average size (750ml) bottle. Any wine or champagne provided by our guests may not duplicate the selections we offer on our Beverage Menu.

WEDDING & BIRTHDAY CAKES

Duke's Huntington Beach does charge a \$2. per guest Dessert Fee to be applied to the final bill.

CONTACT INFORMATION

Suzanne Larkin, Special Events Manager

events@dukeshuntington.com | 317 Pacific Coast Highway, Huntington Beach, CA 92648



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S HUNTINGTON BEACH?

Duke's Huntington Beach is available for all types of functions including wedding receptions, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties. Lunch and Dinner events are also available.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Board Room: 13-28 guests seated

Huntington Beach Room: 86 guests seated

Full Duke's Buyout: 480 guest maximum occupancy

DO I NEED TO SELECT A MENU?

Groups of 13 guests and more are considered "Special Events" and are required to select from one of our Special Events menu options.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Public Valet, self-parking and nearby garages (for a fee) are the available parking options.

CAN I BRING MY OWN DESSERT?

Yes, you may bring in your own dessert with a \$2.00 Dessert Fee per guest to be applied to the final bill. Desserts should be labeled and delivered the day of the event. Please inform the Special Events Manager if you will have a dessert delivered for your Special Event.

CAN I BRING DECORATIONS?

Yes, you may bring in decorations to add to the table 30 minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Scented candles, birdseed, confetti, glitter or rice is not permitted in the restaurant.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, children 12 and younger may order from our Keiki Menu. Please let the Special Events Manager know the number of children you are expecting.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

We offer 2 hours for our Special Events and additional time can be rented (when available) for additional fees.

MAY WE BRING IN OUR OWN WINE & CHAMPAGNE?

Yes, you are welcome to bring in your own wine & champagne. A \$15. Corkage Fee for an average size bottle (750ml) will be applied to the final bill for each opened bottle. Your wine & champagne selections must be other than the selections we offer on our Beverage Menu.

DO YOU HAVE A FOOD AND BEVERAGE MINIMUM OR ANY ADDITIONAL FEES?

We do have Food & Beverage minimums; they are dependent on event size and time and guest count. The additional charges will be Ca. State Tax & a 20% Service Fee on the final bill.

WHEN DO YOU REQUIRE THE CONFIRMED SPECIAL EVENT DETAILS?

The Special Event details are required 5 working days prior to your reservation.

CAN YOU ACCOMMODATE A VEGETARIAN, VEGAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian, vegan guests as well as guests with allergy restrictions. Please let the Special Events Manager know if you have guests with special dietary needs.

IS A DEPOSIT REQUIRED?

Yes, along with the completed Deposit Form and the signature page of the Contract a deposit will be processed to confirm your reservation. The deposit will be applied to the final bill. Deposit payments can be made with a credit card by providing the information over the phone with the Special Events Manager.

WHEN IS FINAL PAYMENT DUE?

The balance of the Special Event can be paid by cash or credit card upon the conclusion of your special event.

WHOM DO I CONTACT FOR MORE INFORMATION OR TO PROCEED FORWARD WITH A SPECIAL EVENT?

Special Events Manager: Suzanne Larkin

Email: events@dukeshuntington.com

Phone: (714) 374-6446



DUKE'S
HUNTINGTON
BEACH

DUKESHUNTINGTON.COM

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