
CELEBRATE

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legend

DUKE'S

**HUNTINGTON
BEACH**

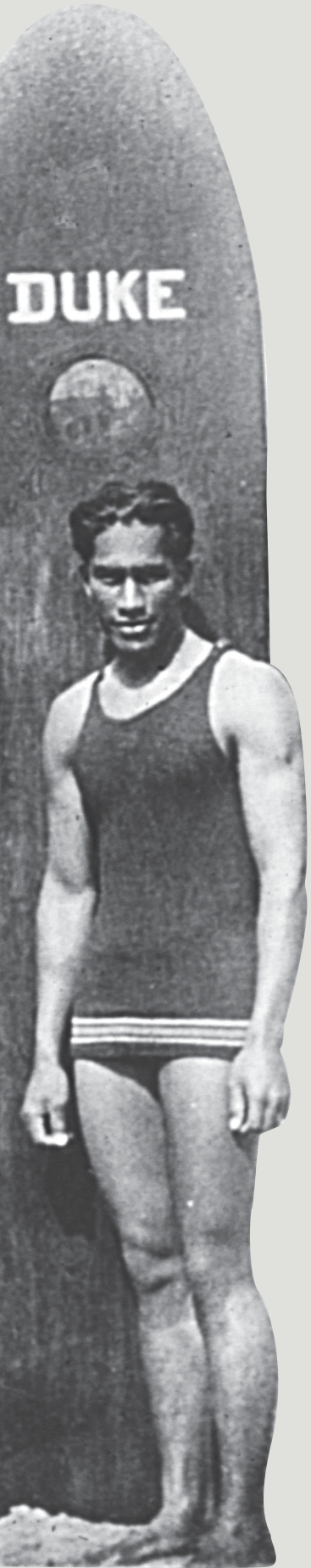
Aloha WELCOME TO DUKE'S HUNTINGTON BEACH

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.



HUNTINGTON BEACH ROOM

Offering floor to ceiling windows with sweeping views of the beach, pier and the ocean, the Huntington Beach Room can accommodate up to 86 people. Private use is offered on a limited basis. Please call for more information.



PLATED BRUNCH MENU

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

\$40.26 per person without dessert | **\$48.80** per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

FRESH FISH CHOWDER

Creamy new england-style

ENTRÉES

CHOOSE UP TO THREE

COCONUT CRUSTED FRENCH TOAST

Sweet bread, maple syrup, papaya, seasonal berries

HAWAIIAN BREAKFAST*

2 eggs your way, 9-grain wheat toast, choice of bacon or linguica sausage

BEACH BOY BREAKFAST BURRITO

Flour tortilla filled with eggs, duroc applewood smoked bacon, linguica sausage, cheddar & jack cheese, pico de gallo, charred jalapeño crema, breakfast potatoes

DUKE'S EGGS BENEDICT*

Shaved duroc smoked ham, poached eggs, english muffin, hollandaise, breakfast potatoes

LOCO MOCO

1/2 lb. angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy

SAUTEED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw

CHILLED SHRIMP SALAD

Local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard-boiled egg, lemon vinaigrette

FISH TACOS

Grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips

DUKE'S CLASSIC BURGER

1/2 lb. angus chuck & brisket blend, white cheddar, maui island dressing, iceberg, tomato, onion, pickles, brioche bun, fries

FISH & CHIPS

Beer battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries

**Gluten free bun available*

DESSERTS \$7 per guest

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 coconut 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 KAUAI

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

\$40.26 per person without dessert | **\$48.80** per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon

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, cabbage, guacamole, pico de gallo, queso fresco, chipotle salsa, tortilla chips

DUKE'S CLASSIC BURGER*

1/2 lb Angus chuck, brisket blend, iceberg, white cheddar, tomato, onion, pickles, mauai island dressing, fries.
brioche bun
veggie burger available

KALUA PORK SANDWICH

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

HULI HULI CHICKEN

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

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable 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 coconut crust, whipped cream

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PLATED LUNCH MAUI

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

\$47.58 per person without dessert | **\$56.12** per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon

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, lemon-caper butter, jasmine rice, macaroni salad, 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, hard-boiled egg, tomato, citrus avocado, maui onion, cucumber, yuzu 1000 dressing

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable 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

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

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APPETIZERS

Available for brunch, lunch or dinner

1 for \$12.20 per person

2 for \$19.52 per person

3 for \$26.84 per person

4 for \$34.16 per person

5 for \$41.48 per person

6 for \$48.80 per person

7 for \$56.12 per person

CHOICES

SHRIMP COCKTAIL

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

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO-CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRAB WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce

POKE TACOS*

Fresh raw ahi, shoyu, maui onions, chili flake, 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

Imu-cooked true story farms heirloom kurobuta pork, four cheese blend

CHICKEN SKEWERS

shoyu, garlic, ginger marinade

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PLATED DINNER ORCHID

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

\$84.18 per person without dessert | **\$92.72** per person with dessert

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

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

ROCKET

Arugula, maui onion, duroc 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, seasonal vegetables, bok choy macadamia nut slaw

ROASTED DUKE'S FISH

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

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

FILET MIGNON*

Greater omaha's corn-fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

ROASTED HULI CHICKEN

All-natural chicken, garlic shoyu marinade, mashed yukon gold 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 coconut crust, whipped cream

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PLATED DINNER PLUMERIA

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

\$108.58 per person without dessert | \$117.12 per person with dessert

APPETIZERS

CHOOSE TWO

SHRIMP COCKTAIL

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

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRAB WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce

POKE TACOS*

Fresh ahi, shoyu, maui onions, chili flake, 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

Shoyu, garlic, ginger marinade

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon

GARDEN GREENS SALAD

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

ROCKET

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

FRESH FISH CHOWDER

Creamy new england-style

ENTRÉES

CHOOSE UP TO THREE

ROASTED "DUKE'S FISH"

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

SEAFOOD HOT POT

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

WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetables

ROASTED HULI CHICKEN

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

FILET MIGNON*

Greater omaha's corn-fed angus beef, 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, seasonal vegetables, bok choy macadamia nut slaw

ROASTED TRISTAN LOBSTER

Two 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 coconut crust, whipped cream

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BEVERAGE OPTIONS

TINY BUBBLES

	GLASS	HALF/BOTTLE
FRATELLI COSMO prosecco, italy		51.24
POEMA brut cava, spain	14.64	56.12
VEUVE CLICQUOT brut reims, france		73.20/146.40
DOM PERIGNON brut épernay, france		486.78

WHITES & ROSÉ

MONT GRAVET rosé pays d'oc, france	13.42	51.24
CHÂTEAU MIRAVAL rosé côtes de provence, france		63.44
BOLLINI pinot grigio vigneti delle dolomiti, italy	14.64	56.12
KINGS RIDGE pinot gris willamette valley, oregon		53.68
SELBACH 'INCLINE' riesling mosel, germany	13.42	51.24
FOXEN chenin blanc santa maria valley		58.56
MASSICAN 'ANNIA' white blend napa valley		75.64
MOHUA sauvignon blanc marlborough, new zealand	14.64	56.12
MORGAN sauvignon blanc arroyo secco	17.08	65.88
DUCKHORN sauvignon blanc napa valley		34.16/68.32
MERRY EDWARDS sauvignon blanc russian river valley		80.52
CHAMISAL chardonnay san luis obispo coast	14.64	56.12
LA CREMA chardonnay russian river valley		58.56
KESSLER-HAAK chardonnay sta. rita hills		68.32
TYLER chardonnay santa barbara county	18.30	70.76
ZD chardonnay california		80.52
CHANIN 'LOS ALAMOS' chardonnay santa barbara county		87.84
ROMBAUER chardonnay carneros	24.40	95.16
KISTLER 'LES NOISETIERS' chardonnay sonoma coast		107.36
FAR NIENTE chardonnay napa valley		112.24
WAYFARER chardonnay for ross-seaview, sonoma coast		146.40

REDS

	GLASS	HALF/BOTTLE
BANSHEE pinot noir sonoma county	15.86	61
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county		69.54
lichen 'MOONGLOW' pinot noir anderson valley		74.42
LIOCO pinot noir mendocino county	20.74	78.08
KEN WRIGHT CELLARS pinot noir willamette valley, oregon		81.74
MAGGY HAWK 'JOLIE' pinot noir anderson valley		108.58
TWOMEY pinot noir russian river valley		119.56
PENNER-ASH pinot noir willamette valley, or		91.50
TWOMEY pinot noir russian river valley		96.38
BEDROCK 'OLD VINE' zinfandel california		53.68
ZUCCARDI 'POLIGONOS' malbec uco valley, argentina		63.44
ROBERT HALL merlot paso robles	15.86	61
SHAFER 'TD-9' merlot blend napa valley		115.90
THE OJAI VINEYARD syrah santa barbara county		58.56
STOLPMAN 'LA CUADRILLA' syrah blend ballard canyon	15.86	61
JOEL GOTT 'PALISADES' red blend california	12.20	46.36
ORIN SWIFT '8 YEARS IN THE DESSERT' red blend california		82.96
JONATA 'TODOS' red blend ballard canyon		103.70
CAPE D'OR cabernet sauvignon south africa	14.64	56.12
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon washington		63.44
DAOU cabernet sauvignon paso robles	19.52	75.64
HEITZ cabernet sauvignon napa valley		115.90
SILVER OAK cabernet sauvignon alexander valley		134.20
CHAPPELLET 'SIGNATURE' cabernet sauvignon napa valley		158.60
CHÂTEAU MONTELENA cabernet sauvignon napa valley		164.70
PAUL HOBBS cabernet sauvignon napa valley		183
MAYACAMAS cabernet sauvignon mt.veeder, napa valley		274.50

Availability and prices are subject to change.



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 22% Service Fee is included in the prices listed on each banquet menu provided, state and local sales tax will be added. 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 a maximum of 4 bottles of their own wine & champagne (combined total of 4) with a \$20 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 are 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 a maximum of 4 average size bottles (750ml) of your own wine & champagne (or a combination to total 4 bottles). A \$20 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. A 22% Service Fee is included in the prices listed on each banquet menu provided, state and local sales tax will be added.

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@dukes huntington.com

Phone: (714) 374-6446



DUKE'S
HUNTINGTON
BEACH

DUKESHUNTINGTON.COM

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