

Dinner Menu

Appetizers, Soups and Salads

Soup of the Day

Cup: 5.95 Bowl: 7.95

Daily creation, prepared with only the freshest local ingredients

Lobster Guacamole 16.50

Asian guacamole with taro and sweet potato chips

Curried Chicken Lumpia 8.50

With mango salsa and a sweet and sour sauce

Wasabi Coconut Shrimp 12.95

Large prawns dressed with shredded coconut, panko breading and wasabi powder. Served with orange wasabi sauce.

Kalua Pig Kanaka Nachos 12.50

With tortilla chips, Monterey and mozzarella cheese, Asian guacamole, lomi tomato relish and Hawaiian chili pepper sour cream

Molokai Spicy Calamari Salad 10.95

Deep fried calamari tossed with bean sprouts, pineapple, bell peppers, green peas, water chestnuts with yakiniku dressing

Lobster Bisque

Cup: 5.95 Bowl: 7.95

Our signature soup topped with cream fraiche and fried basil

Maui Citrus Shrimp Salad 14.95

Shrimp on a bed of Romaine lettuce with sweet onions, tomatoes, capers, feta cheese, taro sweet potato sticks with lime coriander dressing

Macadamia Coconut

Chicken Salad 13.50

Mixed greens with baby corn, water chestnuts, cucumbers, tomatoes, green onions with ginger sesame oriental dressing

Haiku Pineapple Fruit

Boat Salad 12.95

Refreshing fruit salad with shredded coconut, macadamia nuts and vanilla yogurt

Blackened Ahi Caesar Salad 12.95

Served with hearts of romaine lettuce, Caesar dressing, garlic croutons and Parmesean cheese

Main Entrees

All entrees include soup of the day or freshly tossed salad with your choice of dressing, accompanied by your choice of Cal Rose white rice, gingered sweet potatoes or soba noodles with stir-fried broccolini

Hawaiian Blackened Ahi 23.50

Fresh ahi steak dressed with Caribbean jerk seasoning, cooked your way and finished with papaya basil sauce

Tamarind and Ginger Crusted Salmon 22.50

Fresh salmon steak, encrusted with fresh ginger and a tamarind glaze, pan seared and baked to perfection. Served with minted mango relish

Macadamia Nut Mahi-Mahi 21.95

Fresh island mahi-mahi filet, lightly coated with macadamia nuts topped with pineapple triple-sec sauce

Sword Fish Hibachi 24.95

Marinated center cut sword fish steak broiled and topped with apple curry sauce

Munga Mango Chicken 18.50

Marinated chicken breast, served over tortilla salad with mango relish

Chicken Teriyaki 18.50

Traditional marinated chicken breast, basted with teriyaki sauce, served with Thai cucumber salsa

Sesame Paniolo New York Steak 24.95

Marinated steak, served on a bed of bell peppers and finished with tomato ginger salsa

Surf and Turf 30.50

Tender loin of beef topped with lobster-scallop medallions and truffle yaki sauce

Tenderloin of Beef 23.95

Grilled filet mignon, topped with Hawaiian macadamia nut pesto, Monterey cheese, spinach and drizzled with balsamic reduction

Seafood Lau Lau 24.95

Ginger marinated mahi-mahi, shrimp, scallops and crab, wrapped in a banana leaf purse with mai tai curry sauce

Hoisin Baby Back Ribs 22.50

Full rack of ribs, fire broiled and marinated in Hoisin barbeque sauce

A 15% Service Charge will be added to all parties of 6 people or more
Applicable sales tax will be added to all items served

Sandwiches and Burgers

All sandwiches are served with your choice of macaroni and cheese,
Molokai sweet potato fries or pineapple island slaw.

Hawaiian Burger	10.95
<i>Glazed with teriyaki sauce and topped with a pineapple ring, slice of ham and Romaine lettuce</i>	
Mahi-Mahi Katsu	13.50
<i>Crispy breaded Mahi-Mahi, served on ciabatta bread with lettuce, tomato and sweet Maui onions</i>	
Lobster Momi Kai Club	18.95
<i>Lobster tail stuffed with crabmeat, bacon, ginger, lettuce and tomato, served on your choice of bread</i>	
Big Island Cajun Chicken Sandwich	11.95
<i>Grilled chicken breast served with soy mustard aioli spread, red onion compote, lettuce and tomato on your choice of bread</i>	
Ahi Sandwich Tapenade	13.50
<i>Fresh Ahi served with Maui onions, olives, tomato and goat cheese on ciabatta bread</i>	
Salmon Fish and Chips	14.95
<i>Beer battered deep fried salmon, served with sweet potato fries, lemon, malt vinegar and tartar sauce</i>	

Desserts

Pineapple and Banana Creme Brulée	7.95
<i>Homemade creme brulee with brown sugar, fresh berries and mint</i>	
Chocolate Crunch Bar	8.50
<i>Crunchy bottom made of imported wafers, topped with a silky chocolate mousse</i>	
Macadamia Nut Cheese Cake	8.95
<i>New York style cheese cake, covered with crunchy macadamia nuts</i>	
Hawaiian Fresh Cake	7.95
<i>White cake layered with cream and generously crowned with an array of fresh fruit</i>	
Mango Raspberry Cake	8.50
<i>Soft cake layered with raspberry and mango mousse</i>	

Beverages

Soft Drinks and Lemonade	2.75
Fresh Squeezed Orange Juice or Grapefruit Juice	4.50
Fresh Brewed Coffee	2.75
Assorted Hot Tea with Mint or Lemon	3.25

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