



Locally Inspired | Tropically Elevated | Gourmet Comfort

STARTERS

Hamachi Collar GF	MP
Charred and tender glazed with blood orange honey glaze served with a tomato pineapple relish	
Seared Steak	18
Chilled sliced marinated steak sashimi-style served with toasted focaccia	
Bone Marrow Boats	25
Roasted marrow marinated in olive oil, kalamansi and garlic. Served with herb salad and toasted focaccia	
Homemade Meatball	18
Stuffed with Bacon Guava Jam and cheese	
Grilled Brie cheese w/ Chardonnay	18
toasted focaccia	
Watermelon w/ Fetta & Mint GF	18
Served w/ red wine Vinaigrette	
Fried Enoki Mushrooms	18
Crisp Enoki mushrooms served with a bright caper aioli.	
Steamed Artichokes GF & Vegan	15
Tender, chilled artichoke hearts with a smooth whipped artichoke dip	

SALADS

Namaka Salad Bar (as Entree)	25
Caesar Salad	18
Crispy romaine hearts tossed in garlic aioli with Parmesan and croutons	
Arugula Salad GF & Vegan	18
Fresh arugula, shaved fennel, and Parmesan with citrus and sea salt	

OCEAN & LAND ENTREES

(Salad Bar inclusive w/ Entree)

Osso Buco GF	47
Pork shank braised in red wine reduction served over creamy house risotto	
Ribeye 16oz GF	MP
Topped with a peppercorn cream sauce, sautéed onions, and mashed potatoes	
Kiawe Wood Roasted Pork GF	47
With Bacon Jam, served with Mash potatoes	
Roasted Cornish Hen GF	38
Herb poached and baked until golden brown, served with house creamy risotto	
Mussels & Shrimp Pasta	MP
New Zealand mussels and shrimp in creamy sauce over pasta	
Fried Fish & Chips	37
Crispy local catch served with house tartar sauce	
Mushroom & Corn Risotto GF	28
Creamy risotto with roasted corn and mushrooms	
Vegetarian Special	38
Panko-crusted tofu steak and marinated portobello mushrooms with cream sauce, over mashed potatoes	

DESSERTS

Puff Pastry	17
Served with Vanilla Ice Cream	
Pineapple Upside-Down Cake GF	17
Naturally sweetened roasted pineapple	

KEIKI MENU *12 years old & under

Fried Fish & Chips	17
A smaller portion of our fresh catch served with golden fries.	
Crunchy Quesadilla	17
Cheese-stuffed tortilla with a crisp golden top.	

White rice may be substituted upon request
Be sure to ask your server about signature cocktails and mocktails

A 20% gratuity will be added to parties of six or more | No more than two checks per party.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.