

Appetizers

Escargots

baked on our famous garlic butter 13

Poisson cru

Tahitian style fresh auction fish marinade in coconut milk and lime comes with cucumber and tomato 14

Poke table side

your server will mix poke at your table the way you like it!! good for 2 people 18

Single Order Deluxe Poke 6oz

oggo, onions, and sesame oil 11

Spanish octopus

with olive oil, lemon, and arugula 16

Steak tartare

classic recipe 17

Crab and artichoke dip 14

Shrimp Cocktail

shrimp served with cocktail sauce 16

Half Dozen NZ Oysters

Served with a shallot mignonette 17

Portuguese style steamed clams

served with bread 14

Rosemary garlic fries

with garlic truffle aioli 8

Soup & Salad

French onion soup

gratinee with comté and swiss cheese 13

House salad

Waipoli greens from Maui with Dijon vinaigrette 9

Classic Caesar salad

with a pesto caesar dressing 12

Side order veggies 8

- asparagus
- baby bok choy
- brussels sprouts
- creamy spinach
- side salad 4

Side order starch

- white or brown rice 3
- french fries 6
- gratin dauphinois 7
- basmati rice 3
- bread rolls 3

Drinks

- soda or iced tea 3.5
- coffee or tea 2.5
- Espresso 3.5

Desserts

- Crème brulee 8
- Gelato 8
- Cast iron skillet s'mores 9
- Chocolate mousse 9
- Lilikoi mango cheesecake 6.5
- Salted caramel crunch 6.5
- Key lime pie 9

From the Sea

Served with white, brown or basmati rice and veggies

“Harbor” Misoyaki Chilean seabass 39

Mahi Mahi a la plancha with Island watercress, Jalapeno cream sauce 36

Auction fresh Hawaiian bottom fish of the day “en Papillote” Chinese style 38

Bistro style fresh Grilled ahi steak with green peppercorn cream sauce 29

“Saumon a l’oseille” pan seared Ora NZ king salmon with sorrel sauce
famous dish from France invented by Michelin star “trois gros” 38

Maine Lobster 1 & 1/4 pound MP

Catch of the Day MP

* side house salad or Caesar salad 4

From the Land

New York steak (USDA Prime) 12oz & fries 38

Rib eye steak 14oz (USDA choice aged) & fries 38

Filet Mignon 8oz (USDA choice) & Gratin Dauphinois 36

Pork chop 12oz thyme baked, finished with brie sauce & gratin dauphinois 32

Surf & Turf of the night 45

* side house salad or Caesar salad 4