

DUKE'S

Beach House

In Hawaii we greet friends, loved ones and strangers with ALOHA, which means love. ALOHA is the key-word to the universal spirit of real hospitality, which makes Hawaii renowned as the world's center of understanding and fellowship.

Duke's creed and words we live by. *Aloha to you!*

PUPUS

PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade 9.75

POKE ROLLS

Hawaii's favorite pupu! Raw Ahi, Maui onions, seared in rice paper 11.75

CRAB AND MACNUT WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce 10.75

BLACKENED SASHIMI

Spicy line caught fish, edamame & cucumber salad, Yuzu Ponzu 13.75

CRISPY COCONUT SHRIMP

Lilikoi dipping sauce 12.50

LAYERED SEAFOOD COCKTAIL

Shrimp, lobster, avocado, orange chili sauce 12.50

STEAMED PORK BUNS

Korean marinated pork, pickled vegetables, hoisin, cilantro, sriracha, steamed rice bun 9.75

SOUPS & GREENS

DUKE'S FAMOUS CAESAR SALAD

Crisp romaine, garlic croutons, Parmigiano Reggiano 6.50

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, Surfing Goat cheese, white balsamic vinaigrette 7.50

FARM SALAD

Spinach, macadamia nuts, Asian pear, vine ripened tomatoes, papaya seed dressing 7.25

MAUI ONION SOUP

Sourdough croutons, Parmesan cheese 6.00

LOBSTER COCONUT SOUP

Thai style with shiitake mushrooms, bamboo shoots and a touch of spice 7.75

SIDES

4.75

FIVE CHEESE "MAC N CHEESE"

CREAMED MAUI GROWN CORN

BLACK BEAN BOK CHOY
AND MUSHROOMS

MACADAMIA NUT ROASTED
BROCCOLINI

FRESH FISH

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh Hawaiian fish we serve are available according to their season and sustainability.

BAKED DUKE'S STYLE

Garlic, lemon & sweet basil glaze 28.75

SAUTÉED MACNUT AND HERB CRUSTED

Parmesan & panko dusted, Haiku tomato lemon caper butter 32.25

BANANA-LEAF STEAMED ISLAND FISH AND SHRIMP

Locally caught, sake ginger sauce, sizzling sesame oil 29.50

AHI STEAK

Edamame rice cake, avocado wasabi puree, baby bok choy and shiitake mushrooms, soy ginger sesame vinaigrette 28.75

LOCAL FAVORITES

MANGO BBQ RIBS

Slow roasted, island style baby back ribs, original mango BBQ sauce 22.50

CITRUS ROASTED CHICKEN BREASTS

Kalua pork and sweet bread stuffing, herb jus 19.75

SCAMPI KEALOHA

Sautéed garlic butter shrimp, fresh cheese ravioli, sun dried tomatoes 26.50

KAANAPALI KABOB

Brochettes of teriyaki chicken & steak, pineapple, peppers, Maui onion 23.75

SEAFOOD RISOTTO

Lobster, shrimp, scallops & fresh fish, chardonnay herb risotto 28.25

ROASTED TRISTAN DA CUNHA LOBSTER TAIL

Half pound, garlic basil glazed, world's only sustainable lobster Market Price

STEAKHOUSE GRILL

Served with Yukon Gold mashed potatoes and creamed Maui grown corn

DUKE'S BEACH HOUSE FILET

Dijon rubbed, Waipoli Farms watercress sauce, Maui onion jam 29.75

NEW YORK

12 oz. center cut, Hawaiian salt massaged, Meyer lemon gremolata butter 31.25

TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Coconut Shrimp with lilikoi dip 9.75

¼ lb. roasted Tristan Lobster Tail 14.50

Shrimp Scampi 9.75

Our Passion for Quality

Duke's Beach House sources ingredients from over twenty local farms on Maui. We highlight these items throughout our menus. Our commitment to "Farm to Fork" dining allows our guests to experience a locally sourced meal and support our local farmers and their families.

An 18% gratuity is added to all parties of eight or more.