

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 Kahanamoku*

THIS IS THE DUKE'S CREED. **ALOHA TO YOU!**

## TO START

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### **PANKO CRUSTED CALAMARI**

calamari strips, guava cocktail sauce, meyer lemon remoulade 15.5

### **KOREAN STICKY RIBS**

crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 15

### **POKE TACOS**

fresh ahi\*, shoyu, maui onions, chili flakes, avocado, wasabi aioli 19

### **CRAB & MACNUT WONTONS**

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 15.5

### **BLACKENED SASHIMI**

spicy line caught fish\*, edamame and cucumber salad, yuzu ponzu 18

### **CRISPY COCONUT SHRIMP**

lilikoï dipping sauce, pickled maui cucumbers and onions 16.5

### **BLACK BEAN NACHOS**

house fried chips, four cheeses, roasted tomatillo sauce, pico de gallo, avocado 13  
add kalua pork or chicken 4

### **MAUI ONION SOUP**

gruyère and parmesan crouton 9.25

## FIELD & FARM

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### **FARRO & MIXED GREENS**

fire roasted vegetables, cucumbers, tomatoes, olives, surfing goat feta, basil lemon vinaigrette 13  
add all natural chicken 6 or local fish 8

### **WAIPOLI FARMS CAESAR**

shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house made croutons 9  
add all natural chicken 6 or local fish 8

### **MANGO BBQ CHICKEN SALAD**

grilled chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing 16

### **SHRIMP & CRAB SALAD**

lump crab, poached shrimp, maui greens, lemon vinaigrette, local vegetables, launiupoko egg, yuzu 1000, avocado 18.5

## 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.

## SWIMMERS

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*The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing traditions, sustainability practices and respect for the sea (kai)*

### **FISH TACOS**

lahaina pressed corn tortillas, roasted tomatillo sauce, maui onion rajas, cabbage, pico de gallo, chips 19.5

### **FISH & CHIPS**

kona brewing co. fire rock pale ale battered, citrus herbed tartar sauce, fries 19.5

### **DUKE'S STYLE PLATE LUNCH**

fresh fish roasted with garlic, lemon & fresh basil, macaroni salad, jasmine rice 21

### **KOREAN FISH BOWL**

herb grilled thai basil marinated fish, pickled maui onions and cucumber, local ogo, kimchi, wasabi edamame cucumber salad 19

### **FISH SANDWICH**

herb grilled, waipoli greens, zuhair farms tomato, meyer lemon remoulade, hawaiian sweet bread, salad 19

## MAIN LANDERS

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### **DUKE'S CHEESEBURGER**

hand ground angus chuck-brisket-hanging tender blend\*, onion bun, aged cheddar, maui island dressing, fries 15.5

### **CHEF'S ½ LB. CHEESEBURGER**

hand ground angus chuck-brisket-hanging tender blend\*, shredded iceberg, upcountry tomatoes, pickled maui onions, cabot white cheddar, roasted garlic aioli, onion bun, fries 18

### **ROASTED TURKEY, BACON & BRIE**

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, sourdough baguette, salad 15.5

### **RIBS & CHICKEN PLATE LUNCH**

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, rice 18

### **KOREAN STEAK STREET TACOS**

kal-bi marinated steak\*, salsa verde, cabbage, onions, cilantro, corn tortillas, chips 17.5

## DESSERTS

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### **KIMO'S ORIGINAL HULA PIE**

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11

### **TWISTED HULA PIE**

a variation of the classic, local ice cream 12

## T S RESTAURANTS OF HAWAII AND CALIFORNIA

 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.*

*An 18% gratuity is requested from parties of eight or more.*