

DUKE'S Beach House MAUI

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.

ALOHA TO YOU.

Duke Kahana Moku

PŪPŪS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 15.5

POKE TACOS

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

CRAB & MACNUT WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce 16

KOREAN STICKY RIBS

crispy compart family farms pork ribs, spicy gochujang glaze, fresh herbs, lime 15

BLACKENED SASHIMI

spicy line caught fish*, edamame & cucumber salad, yuzu ponzu 19

CRISPY COCONUT SHRIMP

lilikoi dipping sauce, pickled maui cucumbers and onions 17

CRAB CAKES

lump crab, old bay seasoning, preserved lemons, meyer lemon remoulade, hearts of palm, pohole ferns 19

SHRIMP COCKTAIL

guava cocktail sauce 16

FIELD & FARM



MAUI FARM SALAD

waipoli farm greens, shaved maui vegetables, mac nuts, papaya-lime vinaigrette 10.5

ROCKET SALAD

arugula, maui onion, bacon, roasted beets, surfing goat cheese, white balsamic vinaigrette 10

WAIPOLI FARMS CAESAR

shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house made croutons 9.5

WEDGE

iceberg, blue cheese, balsamic tomatoes, bacon, candied walnuts 12

MAUI ONION SOUP

gruyère and parmesan crouton 9.5

OUR COMMITMENT TO YOU



Duke's Beach House sources ingredients from an array of Maui farms. Growing Future Farmers is a Maui chef-driven initiative, raising money to support the next generation of farmers and ranchers. This commitment allows our guests to experience a locally sourced meal, while supporting our neighboring farmers and agricultural communities.

SWIMMERS

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. Duke's only serves fresh Hawaiian fish that are available according to their season and sustainability.

BAKED DUKE'S STYLE

garlic, lemon & sweet basil glaze, local vegetables 31

SAUTÉED MACNUT & HERB CRUSTED

parmesan & panko dusted, haiku tomato lemon caper butter 34

FIRE GRILLED

thai basil rubbed, charred pineapple vinaigrette, coconut milk steamed bamboo rice, hearts of palm, hana pohole fern 29

MAUI LINE CAUGHT SNAPPER

lemon butter, mashed yukon gold potatoes, local vegetables
limited availability 44

BANANA-LEAF STEAMED ISLAND FISH & SHRIMP

locally caught, sake ginger sauce, sizzling sesame oil, coconut milk steamed bamboo rice,
black bean bok choy & mushrooms 33.5

FURIKAKE AHI STEAK

fire grilled sashimi grade ahi*, chili oil, truffle unagi glaze, shitake black bean bok choy, coconut
milk steamed bamboo rice, cucumber namasu 36

ROASTED TRISTAN DA CUNHA LOBSTER TAIL

half pound, garlic basil glazed, world's only sustainable lobster market

SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish, chardonnay herb risotto 31

MAIN LANDERS

DUROC PORK RIBS

compart family farms pork slow roasted, island style baby back ribs, original mango bbq sauce 28

GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined, wilted kale, mashed potatoes, roasted chicken jus 26

FARM TO FORK PLATTER

roasted maui root vegetables, sweet potato lau lau with coconut cream, local vegetables 27

HERITAGE PORK SHANK

all natural pork, 24-hour braise, coffee demi, maui onion-green apple gremolata,
bacon & brussel sprouts, mashed yukon gold potatoes 29

DUKE'S BEACH HOUSE FILET*

dijon rubbed, waipoli farms watercress sauce, maui onion jam, mashed yukon gold potatoes, creamed maui
grown corn 39

CHEF'S 1/2 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 18.5

NIMAN RANCH ALL NATURAL FLAT IRON STEAK*

porcini mushroom dusted, grilled hamakua alii mushrooms, roasted fennel truffle arugula salad, mashed
yukon gold potatoes 27

NEW YORK*

usda prime 14 oz. center cut, hawaiian salt massaged, meyer lemon gremolata butter,
mashed yukon gold potatoes, local vegetables 46

TAKE IT SURFING

add one of these delicious options to your meal:

coconut shrimp with lilikoi dip 11.75

roasted tristan lobster tail 15

 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.