

# 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*

## TO START

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### **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 duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts 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

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### **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 PASSION FOR QUALITY



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

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*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

### **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

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### **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, squash and brussel sprouts 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.*