

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

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 16

BLACKENED SASHIMI

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

CRISPY COCONUT SHRIMP

lilikoi dipping sauce, pickled maui cucumbers and onions 17

BLACK BEAN NACHOS

house fried chips, four cheeses, roasted tomatillo sauce, pico de gallo, avocado 13

add all natural kalua pork or chicken 4

MAUI ONION SOUP

gruyère and parmesan crouton 9.5

FIELD & FARM

FARRO & MIXED GREENS

fire roasted vegetables, cucumbers, tomatoes, olives, surfing goat feta, basil lemon vinaigrette 14

add all natural chicken 6 or local fish 8

WAIPOLI FARMS CAESAR

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

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 16.5

SHRIMP & CRAB SALAD ©

lump crab, poached shrimp, maui greens, lemon vinaigrette, local vegetables, launiupoko egg, yuzu 1000, avocado 19

OUR COMMITMENT TO YOU

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

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 21

DUKE'S STYLE PLATE LUNCH

fresh fish roasted with garlic, lemon & fresh basil, macaroni salad, white rice 21.5

KOREAN FISH BOWL

herb grilled thai basil marinated fish, pickled maui onions and cucumber, local ogo, kimchi, wasabi edamame cucumber salad 19.5

FISH SANDWICH

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

MAIN LANDERS

Gluten free bun available upon request

DUKE'S CHEESEBURGER

hand ground angus chuck-brisket-hanging tender blend*, onion bun, aged cheddar, maui island dressing, fries 16

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 18.5

MOKU ROOTS TARO BURGER

hana taro, waipoli greens, upcountry tomatoes, pickled maui onions, roasted garlic aioli, hawaiian sweet bread, truffle chips 16

ROASTED TURKEY, BACON & BRIE

applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, sourdough baguette, salad 16

RIBS & CHICKEN PLATE LUNCH

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, rice 19

ROCKET GRILLED CHEESE

9 grain wheat, arugula, roasted golden beets, surfing goat cheese, brie, salad 15.5

KOREAN STEAK STREET TACOS

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

DESSERTS

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.