

WEEKEND BRUNCH

11:00am - 3:00pm

PŪPŪS

PANKO CRUSTED CALAMARI

calamari strips, guava cocktail sauce, meyer lemon remoulade 15.5

POKE TACOS

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

KOREAN STICKY RIBS

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

BLACK BEAN NACHOS

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

CRISPY COCONUT SHRIMP

lilikoï dipping sauce, pickled maui cucumbers and onions 17

CRAB CAKE

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

MAUI GROWN FRUIT PLATTER

fresh and organic 12

BEVERAGES

KULALANI

ocean vodka, fresh strawberries, muddled orange, lemonade, lokelani sparkling rose float 14

BEACH HOUSE MIMOSA

fresh squeezed orange juice 8

ALI`I BLOODY MARY

crater lake pepper vodka, tomato, herbs, spices, spicy pickle spear 9

BIKINI BELLINI

sparkling wine, peach liqueur, mango 10

FRESH JUICE

orange, passion-orange-guava-pineapple 5

DUKE'S ICED COFFEE

maui oma coffee, macadamia nut syrup, cream 6

ALL DAY BREAKFAST

BANANA & MACNUT PANCAKES

local bananas, molokai macadamia nuts 14.75

DUKE'S BREAKFAST SANDWICH

slow roasted pork, lahaina egg*, pepper jack, hawaiian sweet bread, sriracha aioli, fries 13.5

DUKE'S EGGS BENEDICT*

buttermilk biscuit, shaved duroc ham, fried rice 15.5

LOCO MOCO

hand ground angus chuck- brisket-hanging tender blend*, lahaina eggs*, white rice, maui onion, ali'i mushroom demi glaze 19

FARMER'S BREAKFAST

maui grown kale, upcountry tomatoes, ali'i mushrooms, poached eggs*, hollandaise, mac nut pesto, sliced papaya with lime 15

KAMA'AINA OMELET

ham, smoked bacon, portuguese sausage, green onion, cheddar, fried rice 15.5

BEACH BOY BURRITO

flour tortilla filled with eggs, sausage, bacon, cheddar cheese blend, roasted tomatillo sauce, pico de gallo, avocado, fried rice 16.75

SIGNATURE BRUNCH

MAC NUT CRUSTED FISH

local line caught fresh fish, macadamia nut crust, oven roasted, citrus butter sauce, basmati farro rice, maui grown vegetables 26

STEAK & WEDGE*

niman ranch all-natural flat iron steak*, meyer lemon gremolata butter, iceberg wedge salad, blue cheese, bacon, balsamic tomatoes, candied walnuts 24

STEAK & EGGS*

niman ranch all-natural flat iron steak*, maui onion jam, lahaina farm fresh eggs, fried rice 24

BLACKENED AHI SALAD*

waipoli farms mixed greens, chili rubbed ahi seared rare*, pohole ferns, hana hearts of palm, edamame, cucumbers, local ogo, avocado, radishes, crisp taro, papaya lime vinaigrette 25

LUNCH

Gluten free bun available upon request

FISH TACOS

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

FARRO & MIXED GREENS

fire roasted vegetables, cucumbers, tomatoes, olives, surfing goat feta, basil lemon vinaigrette 14
add all natural chicken 6 and 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

KOREAN STEAK STREET TACOS

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

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 18.5

SHRIMP & CRAB SALAD

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

FISH SANDWICH

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

DUKE'S STYLE PLATE LUNCH

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

T & 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 food borne illness.*

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