"IN HAWAI‘I 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 HAWAI‘I RENOWNED AS THE WORLD’S CENTER OF UNDERSTANDING AND FELLOWSHIP ALOHA TO YOU."

**PÔPÛS**

**PANKO CRUSTED CALAMARI**

Guava cocktail sauce, meyer lemon remoulade 19.5

**POKE TACOS**

Fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi crema 23

**CRAB & MAC NUT WONTONS**

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce 19

**KOREAN STICKY RIBS**

Crispy compact family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

**MACADAMIA NUT HUMMUS**

Hawaiian grown mac nuts, seasonal vegetables, lemon evo, herb flatbread, sumac 17.5

**AHI SASHIMI** (limited availability)

Local line caught ahi, shredded cabbage, pickled ginger, shoyu 25

**CRISPY COCONUT SHRIMP**

Lilikoi chili water, pickled cucumbers 21

**FIELD & FARM**

**ROCKET**

Arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 13

**WAIPOLI FARMS CAESAR**

Romaine, parmesan, lemon-anchovy dressing, cherry tomatoes, garlic focaccia croutons 12.5

**WEDGE**

Iceberg, blue cheese, balsamic tomatoes, duroc bacon, candied walnuts 15

**DESSERT**

**KIMO’S ORIGINAL HULA PIE**

Chocolate crumb crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

**LILIKOI PONO PIE**

Hana breadfruit inspired, poka berry & tropical fruit compote 12

Gluten, sugar & dairy free

**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)

**BAKED “DUKE’S FISH”**

Garlic, lemon & sweet basil glaze, jasmine farro rice 36

**FURIKAKE AHI STEAK**

Fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut bamboo rice, cucumber namasu 43

**ROASTED TRISTAN LOBSTER**

Two Tristan de Cunha tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 69

**FISH TACOS**

Lahaina pressed corn tortillas, roasted tomatillo sauce, maui onion rajas, cabbage, pico de gallo, chips 25

**BANANA LEAF STEAMED FISH & SHRIMP**

Yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut bamboo rice, black bean bok choy 39

**SEAFOOD RISOTTO**

Lobster, shrimp, scallop & fresh fish, chardonnay herb risotto 37

**DUKE’S FAVORITES**

**SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH**

Parmesan & panko dusted, lemon caper butter, jasmine farro rice 39

**FILET MIGNON** (limited availability)

Greater Omaha’s corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 54

**MAINLANDERS**

**RIB & CHICKEN PLATE**

Compact family farms mango BBQ pork ribs, all natural halu huli chicken, macaroni salad, steamed rice, pickled cucumbers 29

**HERITAGE PORK SHANK**

All natural pork, 24-hour braise, alli’s mushroom demi, maui onion-green apple gremolata, mashed yukon gold potatoes, locally sourced vegetables 39

**FARM TO FORK**

Roasted kula grown kabocha squash, filled with upcountry maui grown roasted carrots, golden beets, pineapple, seasonal vegetables, tamari soy & sesame glaze 27

**Take it Surfing ADD TO YOUR ENTREE**

**COCONUT SHRIMP** 16

**DUKE’S GLAZED TRISTAN LOBSTER TAIL** 27

**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 20% gratuity is requested from parties of eight or more.
In an effort to reduce our environmental footprint, the T & S family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite place to play.