

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 Kahanamoku

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	52
SCHRAMSBERG blanc de blancs brut north coast	75
TAITTINGER ‘LA FRANCAISE’ champagne brut france	120
DOM PÉRIGNON champagne brut épernay, france	399

WHITES & ROSÉ

KINGS RIDGE pinot gris willamette valley, oregon	48
MÖNCHHOF ‘MOSEL SLATE’ riesling spätlese mosel, germany	56
RAILSBACK FRÈRES vermentinu santa barbara county	62
FRIÃ FRIÕ white blend vinho verde, portugal	48
CLOUDY BAY sauvignon blanc marlborough, nz	70
HENRI BOURGEOIS sauvignon blanc sancerre, france	72
MERRY EDWARDS sauvignon blanc russian river valley	74
FOXEN chenin blanc santa maria valley	64
LIOCO chardonnay sonoma county	60
TALLEY chardonnay san luis obispo coast	66
STUHLMULLER chardonnay alexander valley	68
OLIVIER LEFLAIVE ‘LES SÉTILLES’ chardonnay bourgogne, france	74
ROMBAUER chardonnay carneros	84
CHATEAU MONTELENA chardonnay napa valley	95
FAR NIENTE chardonnay napa valley	99
WAYFARER chardonnay fort ross-seaview, sonoma coast	120
MATTHIASSEN rosé california	58

REDS

PIRO WINE CO. ‘POINTS WEST’ pinot noir santa barbara county	66
PURPLE HANDS ‘LONE OAK RANCH’ pinot noir willamette valley, oregon	82
GOLDENEYE pinot noir anderson valley	88
VINCENT GIRARDIN ‘CUVÉE ST. VINCENT’ pinot noir bourgogne, france	92
RADIO COTEAU ‘LA NEBLINA’ pinot noir sonoma coast	125
TYLER pinot noir fiddlestix vvd, sta. rita hills	135
DOMAINE SERENE ‘EVENSTAD RESERVE’ pinot noir willamette valley, oregon	150
BEDROCK ‘OLD VINE’ zinfandel california	62
THE PRISONER red blend napa valley	79
JONATA ‘TODOS’ red blend ballard canyon	85
DECOY BY DUCKHORN merlot sonoma county	62
ZUCCARDI ‘POLIGONOS’ malbec uco valley, argentina	66
MARQUÉS DE CÁCERES ‘RESERVA’ tempranillo rioja, spain	82
K VINTNERS ‘MOTOR CITY KITTY’ syrah yakima valley, washington	76
FRANK FAMILY cabernet sauvignon napa valley	105
CLIFF LEDE cabernet sauvignon stags leap district	115
SILVER OAK cabernet sauvignon alexander valley	135
NICKEL & NICKEL cabernet sauvignon napa valley	175
LA JOTA cabernet sauvignon howell mountain	205
ORIN SWIFT ‘MERCURY HEAD’ cabernet sauvignon napa valley	225

COCKTAILS

DUKE’S MAI TAI our signature cocktail made with aloha; fresh hawaiian juices with two types of rum	17
SPIKED SLUSHIE spike a pog or mango slushie with your favorite spirit	16
JAKE’S ON THE BEACH four roses whiskey, aperol, pineapple, splash of cranberry	16
KIMO’S GROG ocean organic vodka, fresh mint, lime, ginger beer	18
GUAVA DAIQUIRI kula organic rum, elderflower liqueur, guava purée, fresh lime juice	18
MOLOKAI MARGARITA silver tequila & grand marnier	17

ZERO PROOF

POG OR MANGO SLUSHIE hawaii grown fruit juice slushies	10
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WINES BY THE GLASS

POEMA brut cava, spain	13/19.5/50
LOKELANI sparkling rosé maui	17/25.5/66
LA FIERA pinot grigio della venezia, italy	12/18/46
SELBACH ‘AHI’ riesling mosel, germany	12/18/46
MOHUA sauvignon blanc marlborough, nz	13/19.5/50
ST. SUPÉRY sauvignon blanc napa valley	15/22.5/58
CHAMISAL chardonnay san luis obispo coast	13/19.5/50
TYLER chardonnay santa barbara county	16/24/62
ZD chardonnay california	20/30/78

barrel to glass we use keg wine for freshness & reduced carbon footprint

MAI KAUA’I TAI kōloa coconut & dark rum made on kaua’i, fresh hawaiian fruit juices	19
LYCHEE MARTINI a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up.	17
LAVENDER YUZU LEMONADE tito’s handmade vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda	17
WAI FY fy organic gin, elderflower liqueur, grapefruit, ginger beer, lilikoï, dash bitters	18

TROPICAL TEA mango, pineapple or passion fruit	6
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6oz/9oz/BTL

MONT GRAVET rosé of cinsault pays d’oc, france	13/19.5/50
STOLPMAN ‘LOVE YOU BUNCHES’ rosé of gsm santa barbara	15/22.5/58
HEAD HIGH pinot noir sonoma county	14/21/54
ARGYLE ‘BLOOM HOUSE’ pinot noir willamette valley	16/24/62
TENTADORA malbec salta, argentina	13/19.5/50
JOEL GOTT ‘PALISADES’ red blend california	12/18/46
ROBERT HALL merlot paso robles	14/21/54
CAPE D’OR cabernet sauvignon south africa	14/21/54
OBSIDIAN cabernet sauvignon red hills lake county, ca	18/27/70

BEERS ON TAP

Duke’s proudly uses the 29º Blizzard Draft System

DUKE’S BLONDE kailua-kona big island	10/13
BIG WAVE GOLDEN ALE kailua-kona big island	10/13
LONGBOARD LAGER kailua-kona big island	10/13
PAU HANA PILSNER maui brewing kihei	10/13
BIG SWELL IPA maui brewing kihei, maui	10/13
STELLA ARTOIS brouwerij artois leuven, belgium	9/12
PACIFICO mazatlán mexico	9/12
MODELO ESPECIAL mexico city mexico	9/12
ESTRELLA tecate mexico	9/12
COORS LIGHT golden, colorado	8.5/11.5
MICHELOB ULTRA anheuser-busch st louis, mo	8.5/11.5
SEASONAL SELECTION	10/13

CANNED

POG HARD SELTZER maui brewing co. hawaii	9
DRAGON FRUIT SELTZER maui brewing co. hawaii	9

In an effort to reduce our environmental footprint, the TS 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 places to play.

DAILY AT DUKE'S

BREAKFAST DAILY

7:30am - 11:00am

join us for breakfast daily featuring banana mac nut pancakes, avocado toast, loco moco, beach boy burrito, kamaʻāina omelet, and many more of your duke's favorites alongside breathtaking ocean views.

LIVE MUSIC DAILY

12:30pm - 2:30pm

3:00pm - 5:00pm

5:30pm - 8:00pm

enjoy live entertainment from local musicians daily.

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.

PŪPŪS

PANKO-CRUSTED CALAMARI

guava cocktail sauce, meyer lemon rémoulade 21

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi crema 25

CRAB & MACADAMIA NUT WONTONS

crabmeat, cream cheese, mac nuts, mustard plum sauce 19

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 23

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 18

AHI SASHIMI* *(LIMITED AVAILABILITY)*

local line caught ahi, shredded cabbage, pickled ginger, shoyu 27

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 23

FIELD & FARM

ROCKET

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 15

MAUI SUNFLOWER CAESAR

romaine, kale, radicchio, sunflower sprouts, cherry tomatoes, garlic focaccia crumble, sunflower seeds, parmesan, made with maui grown sunflowers 15

WEDGE

iceberg, ranch, blue cheese crumbles, balsamic tomatoes, duroc bacon, candied walnuts 16

DESSERT

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

LILIKOI PONO PIE

hana breadfruit inspired, pohā berry & tropical fruit compote 14
gluten, sugar & dairy-free

CRÈME BRÛLÉE

kona espresso, tahitian vanilla, hawaiian vintage chocolate 17

SWIMMERS

the fresh fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the kai (sea)

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, jasmine farro rice, lemon caper butter 39

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 47

FIRE GRILLED FRESH FISH

thai basil herb marinated, fire grilled, charred pineapple vinaigrette, coconut lychee jasmine rice, bok choy & mushrooms 38

ROASTED LOBSTER TAILS

two lobster tails, roasted with a basil garlic glaze, herbed jasmine farro rice, butter & lemon 74

FISH TACOS

lime-chili marinated mahi-mahi, flour tortillas, shredded cabbage, roasted tomatillo sauce, pico de gallo, queso fresco, tortilla chips 27

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut lychee rice, black bean bok choy 41

SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish, kale chardonnay herb risotto 39

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice 41

PRIME RIB *(WHILE IT LASTS)*

greater omaha's angus prime beef, hawaiian salt rubbed, slow roasted, hand carved, creamy horseradish, au jus, locally sourced fresh vegetables, mashed yukon gold potatoes

12 oz. Nadine's cut 47 | 24oz. Duke's cut 89

MAINLANDERS

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 56

RIB & CHICKEN PLATE

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers 33

HERITAGE PORK SHANK

all natural pork, 24-hour braise, ali'i mushroom demi, maui onion-green apple gremolata, mashed yukon gold potatoes, locally sourced vegetables 47


FARM TO FORK

roasted kula grown kabocha squash, filled with upcountry maui grown roasted carrots, golden beets, pineapple, seasonal vegetables, tamari soy & sesame glaze 29

Take it Surfing add to your entrée

COCONUT SHRIMP 19

DUKE'S GLAZED LOBSTER TAIL 33

 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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is requested from parties of eight or more. | A 5% surcharge will be added to takeout orders.