

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 Kahamamoku

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	56
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
FRIÃ FRIÕ white blend vinho verde, portugal	48
LIEU DIT sauvignon blanc santa ynez valley	66
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	62
TALLEY chardonnay san luis obispo coast	66
STUHMULLER chardonnay alexander valley	68
OLIVIER LEFLAIVE 'LES SÉTILLES' chardonnay bourgogne, france	74
ROMBAUER chardonnay carneros	88
CHATEAU MONTELENA chardonnay napa valley	99
FAR NIENTE chardonnay napa valley	110
WAYFARER chardonnay fort ross-seaview, sonoma coast	120
MATTHIASSEN rosé california	58

REDS

PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	68
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 vyd, 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 18
our signature cocktail made with aloha; fresh hawaiian juices with two types of rum

SPIKED SLUSHIE 16
spike a pog or mango slushie with your favorite spirit

JAKE'S ON THE BEACH 17
four roses whiskey, aperol, pineapple, splash of cranberry

KIMO'S GROG 18
ocean organic vodka, fresh mint, lime, ginger beer

KULA IF YOU DID 18
kula organic rum, grand marnier, pineapple, coconut, orange juice, guava

MAI KAUA'I TAI 20
kōloa coconut & dark rum made on kaua'i, fresh hawaiian fruit juices

MOLOKAI MARGARITA 17
silver tequila & grand marnier

LYCHEE MARTINI 18
a perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up.

LAHAINA LEMONADE 17
citrus vodka, razzmatazz, cranberry, lemonade

GIN-K EM UP 18
fy organic gin, lychee, lavender, lemon

ZERO PROOF

POG OR MANGO SLUSHIE 10
hawaii grown fruit juice slushies

KOLEA SPARKLING WATER 6.5

TROPICAL TEA 6
mango, pineapple or passion fruit

WINES BY THE GLASS

POEMA 13/19.5/50
brut | cava, spain

LOKELANI 17/25.5/66
sparkling rosé | maui

LA FIERA 13/19.5/50
pinot grigio | della venezia, italy

SELBACH 'AHI' 13/19.5/50
riesling | mosel, germany

MOHUA 14/21/54
sauvignon blanc | marlborough, nz

ST. SUPÉRY 16/24/62
sauvignon blanc | napa valley

CHAMISAL 14/21/54
chardonnay | san luis obispo coast

TYLER 16/24/62
chardonnay | santa barbara county

ZD 20/30/78
chardonnay | california

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

BEERS ON TAP 16oz/20oz

Duke's proudly uses the 29th Blizzard Draft System

DUKE'S BLONDE 11/14
kailua-kona | big island

BIG WAVE GOLDEN ALE 11/14
kailua-kona | big island

LONGBOARD LAGER 11/14
kailua-kona | big island

LAVAMAN RED ALE 11/14
kailua-kona | big island

PAU HANA PILSNER 11/14
maui brewing | kihei, maui

BIG SWELL IPA 11/14
maui brewing | kihei, maui

PACIFICO 10/13
mazatlán | mexico

STELLA ARTOIS 10/13
brouwerij artois | leuven, belgium

COORS LIGHT 9/12
golden, colorado

MICHELOB ULTRA 9/12
anheuser-busch | st louis, mo

SEASONAL SELECTION mkt

CANNED 12oz

SEASONAL HARD SELTZER 9

VODKA ICED TEA 9
suncruiser | boston

SEASONAL NON-ALCOHOLIC 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, kama'aina 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 21.5

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 19.5

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 18.5

AHI SASHIMI* (LIMITED AVAILABILITY)

local line caught ahi, shredded cabbage, pickled ginger, shoyu 29

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 23.5

FIELD & FARM

ROCKET

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette 16

MAUI SUNFLOWER CAESAR

romaine, kale, radicchio, sunflower sprouts, cherry tomatoes, garlic focaccia crumble, sunflower seeds, parmesan, made with maui grown sunflowers 16.5

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, poha berry & tropical fruit compote 14.5
gluten, sugar & dairy-free

CRÈME BRÛLÉE

kona espresso, tahitian vanilla, hawaiian vintage chocolate 18

 Gluten-conscious - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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.

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 39.5

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut lychee rice, cucumber namasu 48.5

FIRE GRILLED FRESH FISH

thai basil herb marinated, fire grilled, charred pineapple vinaigrette, coconut lychee jasmine rice, bok choy & mushrooms 39

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 29

BANANA LEAF STEAMED FISH & SHRIMP

yuzu ponzu, sizzling sesame oil, cilantro, mushrooms, coconut lychee rice, black bean bok choy 43

SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish, kale chardonnay herb risotto 39.5

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB-CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice 43

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 57

RIB & CHICKEN PLATE

compart family farms mango BBQ pork ribs, all natural huli huli chicken, sesame seeds, macaroni salad, steamed rice, pickled onions & cucumbers 31

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 49

SMOKED CANNELLINI & MAUI ONION RAVIOLI

vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes 33.5

Take it Surfing add to your entrée

COCONUT SHRIMP 19

DUKE'S GLAZED LOBSTER TAIL 33