



November

3



STARTERS, SOUPS & SALADS

AHI SASHIMI* (gf) 19
Wasabi, Pickled Ginger, Lemon,
Yamasa Soy

**SHRIMP & VEGETABLE
TEMPURA** 19
Kona Shrimp, Sweet Potato,
Asparagus, Sweet Onion,
Tempura Sauce

POKE NACHOS 20
Won Ton Chips, Ahi Poke,
Avocado, Sweet Onion, Green Onion,
Yuzu Aioli

**GRILLED SHRIMP
COCKTAIL** (gf) 22
Shrimp, Mango, Tomato,
Avocado, Pickled Jalapeno, Corn Chips

**ROASTED BEET &
KAMUELA GAZPACHO** (v) (gf) 12
Big Island Chevre, Baby Herbs,
EVOO

CAJUN HAWAIIAN SALAD* (gf)
HALF 18 | FULL 26
Blackened Mahimahi on Mixed Greens,
Papaya, Avocado, Tomato, Mango
Vinaigrette

KEKELA CAESAR SALAD
HALF 13 | FULL 18
Baby Romaine, Avocado, Caesar
Dressing, Shaved Parmesan Cheese,
White Anchovy, Herb Croutons

**CRAB & GRILLED SHRIMP
LOUIE SALAD** (gf) 28
Mixed Greens, Crab Meat, Shrimp
Avocado, Asparagus, Tomatoes,
Cucumber, Boiled Egg, Red Wine
Vinaigrette

ASIAN SALAD
HALF 12 | FULL 17
Mixed Greens, Cherry Tomato, Cilantro,
Cashews, Cucumber, Crispy Won Ton,
Asparagus, Sweet Chili Vinaigrette

SALAD ADDITIONS

CHICKEN 7
TEMPURA SHRIMP 10
FRESH CATCH 12
AHI SASHIMI 12

SANDWICHES & ENTREES

ALL SANDWICHES, BURGERS, AND HOT DOGS SERVED WITH FRENCH FRIES,
SWEET POTATO FRIES, SLICED PINEAPPLE, OR SIDE CAESAR

**PARKER RANCH
BEEF BURGER*** 24
Brioche Bun, Lettuce, Tomato,
Onion, Truffle Aioli, Cheddar Cheese

FISHWICH* 23
Fresh Catch of the Day,
Brioche Bun, Lettuce, Tomato,
Avocado, Garlic Aioli

#19 HOLE NOODLES 28
Stir Fried Vegetables, Char Siu Pork,
Fish Cake, Sun Noodles

FRESH CATCH* MP
Chef's Daily Preparation

BLTA 22
Spiced Bacon, Lettuce, Heirloom
Tomato, Avocado, Chipotle Aioli

THE REUBEN 22
Corned Beef, Rye Bread,
Sauerkraut, Swiss Cheese,
Spicy Russian Aioli

QUARTER POUND HOT DOG 14
Grilled All Beef Hot Dog,
Toasted Bun, Chopped Onion,
Pickled Jalapeno

FISH TACOS* 24
Fresh Catch Grilled or Tempura Fried,
Flour Tortilla, Grilled Corn Slaw,
Liliko`i Vinaigrette, Corn Chips,
Salsa Blanco

FISH'N'CHIPS 24
Local Beer Battered Catch,
Tartar Sauce, Grilled Lemon,
Malt Vinegar, French Fries

DESSERTS

TROPICAL BANANA SPLIT 14
Mac Nut Ice Cream, Pineapple,
Banana Bread, Toasted Coconut,
Whip Cream, Cherries

**ASSORTED LOCAL ICE CREAM
& SORBET** (gf) 8

**ASSORTED MOCHI
ICE CREAM** (gf) 12
Green Tea, Strawberry, Mango

**FLOURLESS CHOCOLATE
CAKE** (gf) 12
Island Fruits, White Chocolate,
Coco Nibs, Whip Cream

(v) Vegetarian (gf) Gluten Free

A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available,
we will use a similar product to ensure quality and/or freshness. Please alert your server to any food allergies.