



LEILANI'S

Pupus

Sashimi Fresh Hawaiian ahi with wasabi and pickled ginger	Market
Sunnyside Zucchini Sticks - since 1965 Ranch dipping sauce	7.95
Spicy Tuna Tower Sushi rice, avocado, micro greens and spicy ahi	13.95
Jumbo Shrimp & Scallop Saté Lemon butter and sweet chili sauce	11.95
Portobello Mushroom Ravioli Truffle butter, shaved Parmesan, fresh thyme leaves	9.95
Blue Crab Cakes Roasted garlic, tomatillo aioli	12.95
Fish House Chowder Fresh island fish, new potatoes, and clams	5.95

Fresh Salads

Baby Kula Greens Papaya lime dressing, Maui onion, and crispy wonton	5.95
The Wedge Iceberg, bleu cheese, bacon bits	6.95
Caprese Salad Vine ripened Olowalu Nui tomatoes, chilled golden beets, fresh mozzarella with white balsamic and extra virgin olive oil	9.95
Macadamia Nut and Spinach Spinach, onion, egg, bacon dressing	7.95

Desserts

Kimo's Original Hula Pie® This is what the sailors swam to shore for in Lahaina	7.95
Messy Apple Crisp Dreyer's macadamia nut ice cream	5.95
Chocolate Decadence Seven layer chocolate cake	6.95
Tropical Cheesecake Maui Gold pineapple, mango raspberry swirl	5.95

We accept MasterCard, VISA, American Express, Diner's Club, Discover Card and JCB
18% Gratuity will be included on all parties of 8 or more.

T S RESTAURANTS OF HAWAII AND CALIFORNIA



EACH ENTREE INCLUDES:
Seasonal vegetables and fresh baked sourdough bread

Fresh Fish

26.95-31.95

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh Hawaiian fish we serve are available according to their season.

Your server will explain which fresh fish are available with the following preparations:

Grilled Fish and Shrimp

Island catch, jumbo prawns, crunchy vegetable slaw, soy ginger sauce

Pistachio Roasted

With risotto cake and mustard butter sauce

Sesame Crusted Ahi

Lilikoi balsamic glaze, wasabi cream

Cracker and Parmesan Dusted

Lemon caper reduction

From the Grill

Add Coconut Prawns 9.00

Maui Style Teriyaki Steak	24.95
USDA Prime top sirloin	
Free Range Chicken Breast	18.95
Jamaican Jerk seasoning, pineapple jus, risotto cake	
Braised Short Ribs	26.95
Red currant cabernet sauce with Yukon Gold mashed potatoes	
Baby Back Ribs	25.95
Full rack, Kiawe wood smoked with Leilani's BBQ sauce, served with fresh garlic-parmesan fries	
Steak and Shrimp	27.95
Prime top sirloin and coconut prawns	
Filet Mignon	31.95
Caramelized Maui onions, wild mushrooms	

Certified Angus Beef® Prime Rib

14 oz. Leilani's Cut 27.95

32 oz. Full Bone-in Kahuna Cut 35.95

Lobster, Shrimp, and Crab

Shrimp Scampi	19.95
Shaved parmesan, tomato, garlic butter	
Steamed Alaskan King Crab Legs	Market
A full pound of crab legs	
Oven Roasted Lobster Tails	39.95
Two Tristan da Cunha tails, over a half pound, sweet basil lemon glaze	