

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen. We source produce from over 40 family owned Maui farmers. We receive fresh Hawaiian caught fish daily. We only use socially conscious all natural chicken and Compart Family Farms Duroc pork. Enjoy your meal with our family.

Pupus

Hawaiian Ahi* Poke Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips 18

Sashimi Fresh Hawaiian ahi*, shiso-daikon salad, sesame edamame 18

Shrimp Cocktail © Pickled vegetable, ginger-yuzu cocktail 15

Jumbo Lump Crab Cakes Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli 19

Saigon Spareribs Sambal bbq, pea shoots, jicama & mint leaves, lemongrass oil 15

Seafood Chowder New England style, local fish, Duroc bacon, fresh herbs 9

Fresh Salads



Maui Fresh © Kumu Farms shaved fennel, upcountry greens, local cherry tomato, organic Maui beets, toasted macadamia nuts, Surfing Goat cheese, white balsamic vinaigrette 12

The Wedge © Crisp iceberg, Shaft blue cheese, Duroc bacon, Kula cherry tomatoes 10

Local Romaine Caesar Shaved parmesan, classic dressing, house made croutons 9

Local Tomatoes & Fresh Mozzarella © pickled red onion, radish, basil oil, lava salt 12.5

Desserts

Kimo's Original Hula Pie®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 10

Chef's seasonal Hula Pie also available 11

Lilikoi Pono Pie © Hana breadfruit inspired

Maui honey Kula strawberries, nut crust, gluten free, no refined sugar or dairy 9

Apple Banana Bread Pudding Hawaiian sweet bread, chocolate chips, vanilla bean ice cream 9

Molten Chocolate Cake

Warm chocolate center, Kula strawberries 11

Tropical Sorbet

 ©

Hawaii made seasonal flavors 8



A portion of the proceeds from the sale of this item will be donated to the Lahainaluna High School culinary department. Improving their facility, educating the students, and growing their own vegetables at the school will help produce Maui's next generation of chefs.

Executive Chef: Ryan Luckey, Dining Room Chef: Steven Crosier

Off the Hook

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:

Pan Seared Catch

Kula corn & local greens,
Molokai sweet potato gnocchi,
charred tomato vinaigrette 31

Parmesan Crusted

Fresh herbs, lemon-caper reduction,
farmer's market vegetables 34

Sesame Crusted Ahi* Steak ©

Coconut & citrus jasmine rice, shiitake-soy
butter, grilled Kula asparagus 36

Herb Roasted

Watercress pesto, poached baby potato,
local vegetables, toasted
macadamia nut 29

From the 'Āina

Add Alaskan Crab 17, Tristan Lobster 19
Herb Shrimp 8

Maui Onion Marinated Flat Iron © USDA Prime Steak*
sautéed Maui onion, bacon mashed potato, red wine reduction 26

Pan Roasted All Natural Chicken Upcountry ratatouille,
Waipoli watercress & macadamia nut pesto, Molokai sweet potato
gnocchi, opal basil gastrique 27

Dry Aged Duroc Pork Chop pickled Kula cabbage,
Maui Beer mustard mashers, chile-plum glaze 28

Grilled Filet Mignon* © Black truffle compound butter, green
peppercorn reduction, grilled Kula asparagus 36

Double R Signature Ranch® Prime Rib* ©
Hawaiian salt rubbed 14 oz. traditional hand-carved, or paniolo grilled 32

Seafood

Pan Seared Day Boat Scallops © Yukon gold potato, Duroc bacon,
local kale, charred tomato 27

Seafood Pasta Local catch, shrimp, Tristan lobster, fresh pasta,
Meyer lemon cream 29

Steamed Alaskan King Crab Legs © A full pound of crab legs *Market*

Butter Poached Tristan Lobster Tails © two cold water tails,
poached in beurre monte, coconut-citrus jasmine rice,
farmers market vegetables 49

T S RESTAURANTS OF HAWAII AND CALIFORNIA

18% Gratuity will be included on all parties of 8 or more.

© 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.

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