



☞ **Small Plates** ☞

SOUP OF THE DAY- \$10

POKE OF THE DAY- \$19

BIG ISLE VEGETABLE GAZPACHO- \$10  
*grilled goat cheese toast*

WHOLE EDAMAME BEANS- \$10  
*miso ginger vinaigrette*

HAMAKUA TOMATO BRUSCHETTA- \$14  
*kona coffee bacon jam, pesto drizzle*

SPICED POPCORN SHRIMP- \$16  
*spicy remoulade*

KOREAN CHICKEN WINGS- \$14  
*scallions, sesame seeds*

KIAWE SMOKED BABY BACK RIBS- \$18  
*hoisin bbq sauce*

AHI SASHIMI- \$19

*ocean salad, cilantro emulsion, wasabi, shoyu, pickled ginger*

AHI DUET- \$21

*poke of the day & ahi sashimi*

ISLAND FISH TACO- \$17

*spiced cole slaw, chipotle pico de gallo, lime cilantro*

GRILLED FLAT BREAD- \$14

*olive oil, parmesan, tapenade, edamame puree, hummus*

☞ **From the Garden** ☞

SEASONAL CHOPPED FRUIT SALAD- \$14

*hawaiian honey yogurt*

ICEBERG WEDGE- \$14

*blue cheese dressing, bacon bits, cherry tomatoes, green onions*

*(add chicken \$6; shrimp \$8; catch of the day \$10)*

HIRABARA FARMS BABY GREENS- \$13

*carrots, cucumbers, cherry tomatoes, fresh herbs, balsamic vinaigrette*

*(add chicken \$6; shrimp \$8; catch of the day \$10)*

CAESAR SALAD- \$12

*pesto croutons, shaved parmesan reggiano*

*(add chicken \$6; shrimp \$8; catch of the day \$10)*

ASIAN CHICKEN SALAD- \$20

*chinese cabbage, roasted shiitake mushrooms, carrots, green onions,  
peppers, hearts of palm, roasted sesame dressing*



**PANZANELLA SALAD- \$16**

*croutons, cucumbers, cherry tomatoes, capers, basil, red onions, celery,  
herb vinaigrette, balsamic syrup, basil oil  
(add chicken \$6; shrimp \$8; catch of the day \$10)*

**SMOKED TURKEY COBB SALAD- \$20**

*blue cheese, chopped egg, tomato, avocado, bacon lardons,  
parsley, iceberg, red wine vinaigrette*

**☞ From the Sandwich Isles ☞**

*items below come with a choice of a side salad or french fries*

**TURKEY AVOCADO SANDWICH- \$16**

*croissant, garlic aioli, sprouts, hamakua tomatoes*

**HULI HULI CHICKEN WRAP- \$18**

*sun-dried tomato wrap, iceberg, carrots, sautéed local mushrooms,  
caramelized onions, tomatoes, teriyaki aioli*

**KOREAN STYLE TACOS- \$19**

*bulgogi, kim chee cabbage- cucumber- onions,  
romaine, lomi lomi tomatoes, cilantro*

**SHOYU MARINATED NEW YORK STRIP SANDWICH- \$19**

*baguette, pickled daikon & carrots, fresh herbs, aioli*

**ISLAND BEEF BURGER- \$16**

*parmesan kaiser roll, choice of swiss, blue, american or cheddar cheese*

**CITRUS MARINATED CHICKEN BREAST SANDWICH- \$18**

*brioche, tarragon aioli*

**TUNA SALAD STUFFED IN HAMAKUA TOMATO- \$15**

*garden greens, balsamic*

**CHINESE CHAR SUI PORK- \$18**

*steamed buns, vegetable stir fry, pickled cucumber, spicy mustard sauce*

**HAWAIIAN AHI WRAP- \$22**

*sun dried tomato wrap, tataki ahi, bacon, asian slaw,  
peppers, hearts of palm, sesame dressing, sweet chili aioli*

**HAMAKUA TOMATO & FRESH MOZZARELLA SANDWICH- \$19**

*ciabatta, basil pesto, aioli, add prosciutto \$2*



☞ **Large Plates** ☞

PAN ROASTED SHRIMP- \$23

*linguini, cherry tomatoes, spinach, lemon caper sauce*

HERB GRILLED CHICKEN BREAST- \$22

*penne pasta, herb blend, cherry tomatoes, parmesan cream sauce*

KONA MUSSELS- \$19.50

*garlic frites, sauce marinere*

☞ **Large Plates** ☞

CHICKEN QUESADILLA- \$17

*cheddar & jack cheese, pepper, guacamole, pineapple relish*

FISH 'N CHIPS- \$21

*catch of the day in a vodka beer batter, pineapple tartar sauce, french fries*

☞ **Midday Specialties** ☞

(from 11am – 4 pm)

HAWAIIAN HONEY MARINATED SHRIMP- \$19

*tabbouleh salad, roasted zucchini, greek salsa, lemon & mint yogurt*

GRILLED FRESH CATCH- \$21

*furikake roll, ginger miso mayonnaise - choice of a side salad or french fries*

DA HAWAIIAN \$17

*baguette, kalua pork, lilikoi mustard, pickled onions, pepper jack cheese  
choice of a side salad or french fries*

"LOMI LOMI" SALMON- \$18

*pita, cured salmon, hawaiian tomato relish, smoked bacon, avocado mayo  
choice of a side salad or french fries*

☞ **Sunset Specialties** ☞

(after 4 pm)

PUPU PLATTER- \$27

*poke of the day, popcorn shrimp, kiawe smoked baby back ribs*

GRILLED KONA LOBSTER- \$39

*(upon availability)*

GRILLED NEW YORK STEAK- \$35

*maui onion mashed potatoes, asparagus, bbq demiglaze*



**LOCAL MAHI MAHI- \$28**

*jasmine rice, asian inspired sausage, zucchini, carrots, mango jalapeno vinaigrette*

**FRIED (HALF) CHICKEN- \$29**

*prosciutto & goat cheese stuffing, roasted potatoes, caramelized onions in red wine, pommery mustard sauce*

**ISLAND STYLE SEAFOOD TREASURE- \$36**

*locally sourced seafood in a cioppino broth, jasmine rice  
inquire about tonight's selection*

**OG's Side Kicks- \$7**

**(after 4 pm)**

bbq french fries - maui onion mashed potatoes - steamed broccoli - grilled asparagus with parmesan  
stir fried vegetables - steamed rice - fried rice (add shrimp for \$6)

**Desserts**

**TWO SCOOPS OF ALOHA 7**

*vanilla macadamia nut, vanilla, chocolate, green tea, guinness milk chocolate  
kona coffee, hibiscus white chocolate chunk, lavender honey, and coconut sorbet*

**FIVE LAYER WAIALUA CHOCOLATE CAKE 8**

**LAVA BROWNIE 8**

*with vanilla macadamia nut ice cream*

**OLD FASHIONED ROOT BEER FLOAT 8**

**FRESH WAIMEA STRAWBERRIES, VANILLA WHIPPED CREAM 7**

**LILIKOI CHEESECAKE 8**

**SHAKE 7**

*select a flavor or create a blend from the following:  
chocolate, vanilla, strawberry, oreo cookie*

**SMOOTHIE 7**

*select a flavor or create a blend from the following:  
strawberry, banana, coconut, pineapple, mango, liliko'i, Guava*

**BEVERAGES 4**

Coffee or Iced Coffee, Hot Tea or Hot Chocolate

Iced Tea: Unsweetened, Green Tea, Flavor of the Day