

Ocean Bar & Grill

sunset menu 5pm – 830pm

first flavors

happy belly sliders 15

3-hour braised pork belly, house bao bun, pickled cucumbers, hoisin

keahole lobster and pork dumplings 20

house dashi, ume sesame cream

ahi poke nachos 18

crispy tortilla chips, lomilomi tomato, smashed avocado relish, sriracha mayo, sweet soy sauce, scallions

2 island style tacos 18

choice of marinated bulgogi beef or kalua style pork (or try one of each), asian slaw, guacamole salsa roja, kim chee aioli

bbq pupu bucket for 2 39

½ baby back ribs, 6 pieces chicken wings, french fries
add 2 corona's for 10

caesar salad 10/14

hand torn garlic croutons, grape tomatoes, parmesan reggiano, creamy anchovy dressing
add grilled local catch 13, kalua pork 8, or chopped bulgogi beef 8

hirabara farm's baby greens 10/14

shaved vegetables, choice of papaya seed dressing or maui onion dressing
add grilled local catch 13, kalua pork 8, or chopped bulgogi beef 8

huli huli chicken quesadilla 13

sour cream and salsa roja
add guacamole 3

sashimi & sushi

choice of nigiri sushi 2 pieces/ sashimi 5 pieces

maguro 11/22

hawaiian ahi tuna

kampachi 10/20

farm raised amberjack

sake 9/18

salmon

tako 7/14

octopus

unagi 8/16

fresh water eel

ikura 10

salmon roe

sashimi sampler 30

full flavors – entrees

hawaii ranchers beef burger 18

house made bun, french fries, choice of american, swiss, or cheddar cheese

og's smoked baby back ribs 21/33

signature bbq sauce, brown butter corn bread, potato mac salad

sunset steak frites 37

ny strip steak, french fries, baby greens, hamakua mushroom, truffle buerre compose

broiled salmon 30

misoyaki glaze, steamed rice, asparagus, grilled scallions, gingered lomi lomi tomatoes

crispy skin ½ chicken 27

coconut jasmine, garlic lemongrass sauce

island ribeye steak sandwich 21

griddled onions, caramelized provolone cheese, asian chimichurri aioli, maui onion jus

local style fresh catch 28

furikake mayonnaise, toasted macadamia nuts & panko crusted, leup chong & vegetable fried rice
sriracha aioli

kiawe smoked pork chop 32

caramelized onion yukon gold puree, poha berry demi, grill roasted brocolini

prime flat iron steak 31

california roll, gingered lomi lomi tomatoes, sweet soy glaze

rolls

california roll 17

snow crab, cucumber, avocado

spicy ahi 18

local tuna, hawaiian hot sauce, cucumber, avocado

rainbow 21

california roll, laced with ahi, salmon, and kampachi

vegetable 11

oshinko, kaiware sprouts, asparagus, cucumber, avocado

specialty roll of the moment

chefs creation of the day

poke bowl of the day 24

sushi rice, baby greens

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10" pan pizzas & pastas – entrees

the american classic 15

pepperoni, marinara, mozzarella cheese

cheese pizza 14

marinara, mozzarella cheese

bulgogi beef pizza 17

asian chimichurri, mozzarella, asian slaw, kim chee aioli

waimea tomato 15

fresh mozzarella, basil, balsamic reduction

pineapple & pork 15

og's signature bbq sauce, red onions

fusilli pasta bolognese 24

house made beef, veal and pork sugo, fresh mozzarella, basil, garlic bread

kaua'i shrimp, sicilian style 27

linguine pasta, capers, crispy iriko, olives

pint sized flavors – keiki plates

for children 12 and under

chicken nuggets 12

french fries

cheese quesadilla 11

french fries, salsa roja

sweet flavors

5 layer chocolate cake 10

beach shack s'mores 10

brownie, toasted marshmallow, graham cracker sand, chocolate sauce

hawaiian vanilla crème brulee 12

beverages

smoothies 7

choice of: strawberry | banana | guava | coconut
pineapple | mango | lilikoi | oreo | chocolate

domestic beers 6

bud | bud light | coors light | miller lite

imported and specialty beers 7

aloha lager | kona big wave | kona longboard
amstel light | corona | heineken | asahi | clauthaler

wines 12

house chardonnay
massimo sauvignon blanc
luna pinot grigio
lyric pinot noir
house cabernet sauvignon
rose 10

well alcohol brands 10

call alcohol brands 12

premium brands 14

penne past 11

butter and parmesan reggiano or marinara

cheese burger 11

french fries, choice of american, swiss, or cheddar
cheese

signature drinks 14

mauna lanai mai tai

light rum | dark rum | orange curacao | orgeat
rock candy syrup | lemon juice

aloha citrus punch

tanqueray gin | lemon | orgeat | pineapple | orange

hibiscus passion

absolute hibiscus vodka | passion fruit | cranberry juice
lemonade

ginger rum runner

captain morgan spiced rum | elixir ginger g mix | lemon
pineapple | coconut water

mojito blu

coconut rum | blue curacao | coconut | fresh mint

mauna lanai tiny bubbles

vodka | sparkling wine | pineapple juice | sweet & sour
fresh mint

lava flow

light rum | coconut cream | pineapple juice
strawberry puree

jameson mule

jameson irish whiskey | elixir g ginger mix | lime ginger

paloma

tequila | campari | grapefruit | house made sour

coconut pom

coconut rum | mango puree | orange | pineapple juice
citrus soda

lime squeeze

coconut rum | coconut cream | lemon juice
rock candy syrup | fresh lime

strawberry mint lemonade

absolute vodka | mint | fresh strawberries | lemon