



December

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

**POACHED 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.