

Aloha Tapas

Ahi Tar Tar 14

Poke style red onion, capers, chive, avocado seasoned with Hawaiian sea salt and a smooth chili sambal served with crostini

Calamari Rings 12

Fried rings and tentacles served with a spicy sweet and sour dipping sauce

Steamed Manila Clams 16

Steamed clams in a garlic herb cream sauces with a toasted parmesan baguette

AK Crab Legs 16

Steamed Crab legs topped with ginger black bean sauce, cilantro and scallions

Korean BBQ Chicken Sliders 12

Chicken Korean style with Asian slaw and Swiss on a locally prepared bun

Seafood Crab Cakes 14

Shrimp, Scallops and Crab cake served with a sambal aioli

Jumbo Chicken Wings 12

Traditional Spicy Buffalo or Korean style

St. Louis BBQ Rib Teaser 14

BBQ Pork Ribs served with house coleslaw

Escargot 14

Served with a Hamakua mushroom ragout, pesto butter and a parmesan crostini

3 Appetizer Sampler 30

Ask your server about today's Chef selections

Gatherer's Grinds

Fish +8, Chicken +6, Shrimp +6

Local Mixed Greens 12

Kekela Farms Mixed Greens with roasted beets, radishes and feta topped with an aged balsamic vinaigrette

Caesar 12

Tepa baby romaine lettuce with house made garlic croutons, anchovies

Kale Cobb 14

Bacon, Feta, Tomatoes, Cucumbers, Eggs, Kalamata Olives, Garlic Crouton with a Lemon Basil Vinaigrette

Soup de Jour

Cup 7 Bowl 10

Surfer's Grinds

Sandwiches served on fresh Ciabatta bun with your choice of French Fries, Side Farm Salad, or House Coleslaw

Cajun Chicken BLT 16

Grilled breast of chicken, bacon, avocado, Swiss, lettuce, onion, tomato Dijon aioli

A-Bay's Fresh Catch Sandwich 18

Sautéed battered fresh catch, Swiss cheese, salami, onion, tomato, lettuce and a pesto sauce

B-N-B Burger 16

½ pd all beef patty grilled to perfection, topped with bacon bleu cheese and lettuce, tomato and onion

Fisherman's Dinner

Fish Tacos 21

Blackened fresh Fish of the day served with house slaw, Pico de Gallo, guacamole on house made corn tortilla shells

Sauteed Ono ala Meuniere 28

Served on Truffle whipped potatoes, sautéed Kekela farms spinach and topped with a brown butter sauce.

Pan Roasted Opakapaka 32

Served with a Keahole lobster and hamakua mushroom red thai curry sauce.

Grilled Blackened Ahi Steak 34

Seared ahi rare served with a fresh scallop guacamole and a tequila lime beurre blanc.

Hunter's Trophies

Veal Scallopini 28

Sautéed thin sliced pork loin with fettuccine pasta and a lemon caper sauce

Peppercorn crusted NY Steak 42

Pan seared and served with grilled asparagus, truffle mashed potatoes and sauce Au poivre

Blackened Rib Eye Steak 42

Grilled to perfection served with Hamakua mushrooms, truffle mashed potatoes and a roasted tomato mango demi

Niihau Lamb Shanks Bourguignon 48

Burgundy slow braised Niihau Lamb shanks served with roasted turned root vegetables

Fish and Hunt

Surf and Turf ala Oscar 60

Grilled Filet Mignon topped with asparagus Spiny lobster and a béarnaise sauce

Sides:

Salad 8

Vegetable de Jour 8

Mashed Potatoes 5

Cole Slaw 5

French Fries 7