

Appetizers

Kalua Pig Quesadilla 14.00
Papaya-Tomato Salsa

Poached and Chilled Shrimp 15.00
Avocado Cocktail Sauce

Wild Ahi Sashimi 16.00
Wasabi, Soy Sauce, Lemon

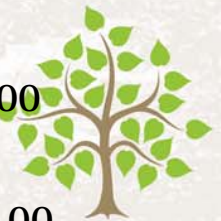
Crab Cakes 14.00
Roasted Loeffler Corn Salsa, Spicy Aioli

Big Fat Greek Salad 12.00
Organic Cucumber, Kamuela Tomato, Red Onion, Garden Oregano,
Big Island Feta Cheese, Red Wine Vinaigrette

Kamuela Tomato Salad 12.00
Shaved Kula Onion, Garden Basil,
Balsamic Vinaigrette

Cool Organic Beet Gazpacho 8.00
Cucumber, Maui Onion, Garlic Croutons, Sour Cream, Olive Oil

Hirabara Spinach Salad 17.00
Warm Bacon, Sherry Dressing, Egg, Red Onion, Garlic Croutons,
Goat Cheese, Rincon Strawberries



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BEACHSIDE AT KAUNA'OA BAY

Mains

Buckwheat Soba Noodles 22.00

Baby Watercress, Snow Peas, Shrimp Tempura,
Sesame Dressing

Big Island Wagyu Burger 16.00

Sautéed Hamakua Mushroom, Swiss Cheese,
Horseradish Aioli, Fries

Grilled Ahi Sandwich 18.00

Napa Cabbage Slaw, Wasabi Aioli, Fries

“Loaded” Garden Burger 14.00

Housemade Guacamole, Sprouts, Greens, Nakano Farms Tomatoes,
Roasted Garlic Vinaigrette, Artichoke Salad

Mains with two Side Choices

Jawaiian Jerk Half Chicken 24.00

Maui Pineapple Chutney, Jerk Vinaigrette

Beef Filet Skewers 25.00

Aged Brandy-Peppercorn Sauce, Maitre D' Butter

Fresh Day Boat Catch 28.00

Lilikoi Brown Butter, Capers, Preserved Lemon

Sides

Yukon Gold Fries 6.00

Local Sweet Potatoes 6.00

Coconut Rice 6.00

Hamakua Mushrooms 8.00

Green Asparagus 8.00

Fresh Loeffler Corn 8.00



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BEACHSIDE AT KAUNA'OA BAY