

STARTERS

Volcano Maui Onion Rings - 10

Aurora Dipping Sauce

Fire Baked Spinach Dip - 11

Selection of Cheeses, Spinach, Water Chestnuts
Served with Warm Pita Bread

Kalua Pork and Vegetable Spring Rolls - 10

Nuoc Cham Sweet Chili Dipping Sauce

Panko Crusted Ahi Tiger Eye - 17

Stuffed with Crab Meat and Topped with Chili Tobiko,
Green Onions, and Soy Mustard Butter Sauce

Fire Baked Flat Bread - 9

Roasted Garlic & Oil, Chili Flakes, Parsley
Fresh Grated Romano Cheese

Ono Hawaiian Shoyu Ahi Poke - 11

Fresh Ahi Tossed in a Special Soy Sauce, Onions,
Green Onions, Ogo, Sesame Seeds

Black & Blue Ahi Sashimi - 13

Seared Ahi with Daikon, Carrots, Pickled Ginger, Wasabi

Fried Calamari - 11

Miso Sesame Cream, Tobiko, Spicy Soy Mustard

Fire Roasted Waialua Asparagus - 11

Toasted Pine Nuts, Goats Cheese, Roasted Garlic,
Balsamic Vinaigrette

Steamed Clams - 14

Garlic Butter Sauce & Garlic Bread

SOUPS AND SALADS

Hawaiian Seafood Chowder - 8

Fresh Seafood, Potatoes, Taro Leaves, Coconut Milk
Bacon, Drizzle of Chili Oil

Soup of the Day - 7

House Salad - 11

House Greens, Cashews, Cucumbers, Carrots, Olives,
Sprouts, Grated Cheddar Cheese, Cherry Tomatoes,
Bell Peppers, Onions, Garlic Crostini, Choice of Dressing

Arugula Salad - 10

Gorgonzola Cheese, Sweet Pears, Walnuts,
Shaved Onions, Balsamic Walnut Vinaigrette

Turtle Bay Caesar Salad - 9

Crisp Romaine Leaves, Shaved Romano Cheese, Tomatoes
Chicken - 13 Seared Ahi - 15

Greek Salad - 9

Tomatoes, Cucumbers, Olives, Bell Peppers, Red Onion,
Feta Cheese, Pepperoncini Peppers, Red Wine Oregano Vinaigrette

Caprese Salad - 11

Sliced Hau'ula Tomatoes, Fresh Papaya, Buffalo Mozzarella,
Basil, Warm Truffle Bacon Vinaigrette
****Meatless Vinaigrette Available****

ENTRÉES

Add Hawaiian Chowder, Soup of the Day, Caesar or Arugula Salad
With any items below for an additional \$6

Of the Sea: Daily Selection of Fresh Local Fish

Spice Sautéed - 25

Catch of the Day Served with Sesame Miso Vinaigrette and Okinawan Sweet Potato Puree
Topped with Sweet Kahuku Corn Relish

Chinese Style Steamed Catch - 26

“Splash” of Hot Peanut Oil, Ginger, Cilantro, Green Onions, Spicy Soy Sauce

Boneless Pan Fried Moi - 25

Locally Raised Moi with a Chili Soy Glaze, Chinese Style Vegetables, and Jasmine Rice

Sautéed Shrimp

Butter Garlic Shrimp served with Jasmine Rice - 19

Sweet and Spicy Shrimp served with Jasmine Rice - 19

On The Range:

**These Entrees Come with Your Choice of Starches,
Yukon Gold Mash, Okinawan Sweet Potato Puree, or Jasmine Rice**

Filet Mignon & Spiny Lobster Tail - 45

Served with Kabayaki Sauce and Vegetable Medley
With an Infused Kaffir Lime-Lemon and Garlic Butter Sauce

Filet Mignon & Sautéed Jumbo Prawns - 34

Served with a Béarnaise Sauce and a Kabayaki Demi Glace, Vegetable Medley

Grilled Center Cut Top Sirloin - 26

Mash Potatoes, Vegetable Medley

Grilled Hoisin Glazed Baby Back Ribs Full - 30 Half - 21

Asian Slaw, Hawaiian Style BBQ Sauce

Pan Roasted Garlic Chicken - 26

With a Chili-Soy Glaze and Stir-Fry Vegetables

Slow Braised Short Rib - 24

Tender Chuck Short Ribs with a Drizzle of Roasted Garlic-Truffle Sour Cream
And Vegetable Medley

“House Made” Meatloaf - 21

Served on a Bed of Mashed Potatoes, Brown Gravy, Vegetable Medley,
Topped with Crispy Onions

Spaghetti & “House Made” Meat Balls - 18

Marinara Sauce and Garlic Bread

From the Earth to the Table:

Portobello Mushroom Raviolis - 20

Sun Dried Tomato-Pesto Cream Sauce

Fire Roasted Eggplant Parmesan - 21

Served in a Iron Cast Pan with Marinara Sauce, Side Pasta, and Garlic Bread

BURGERS

Grilled Chicken Breast Sandwich - 15

Crispy Bacon, Avocado, Pepper Jack Cheese,
And Teriyaki Sauce on a Toasted Potato Bun

Bacon Avocado Cheddar Burger - 17

½ lb Kobe Burger, Crispy Bacon, Avocado,
Cheddar Cheese, Grilled Onions, and Mushrooms
On a Toasted Potato Bun

Kahuku Surf and Turf Burger - 18

½ lb Kobe Burger, Grilled Shrimp, Mushrooms, Onions,
Pepper Jack Cheese, and House Made Special Sauce
On a Toasted Potato Bun

STONE FIRED PIZZA

Margarita Pizza - 18

Fresh Mozzarella Cheese, Tomatoes, Basil,
Olive Oil

Pepperoni, Sausage, and Mushroom Pizza

- 20

Hawaiian Pizza - 21

Fresh North Shore Pineapple, Canadian Bacon,
Mozzarella Cheese, Italian Tomato Sauce

Pizza Salad - 17

Caramelized Romano Pizza Crust Topped,
Assorted Organic Greens, Waialua Tomatoes,
Feta Cheese, Balsamic Dressing

Sides:

Steamed Jasmine Rice 2.50

Yukon Gold Mashed Potatoes 3.50

Sweet Okinawan Potato Puree 3.50

Garlic Bread 3.00

Side of Fries 4.00

Steamed Vegetable Medley 4.50

Taxes and Gratuity Not Included

**Parties of 8 or More Will Be Subject To an Applied
17% Gratuity**

DESSERTS...

The Waialua Smore

Waialua Chocolate Cake with Toasted Vanilla Meringue and Cinnamon Graham Sticks

10

“Da Kine” Candy Bar

Chocolate Mousse on a Macadamia Nut Brittle Crust

9

Panna Cotta

Vanilla Bean Panna Cotta with Strawberries and Kula Lavender Honey

8

Coconut Date Cake

Coconut Cake with Dates, Vanilla Ice Cream and Rum-Toffee Sauce

9

Crème Brulee

Citrus Crème Brulee with Sweet Dark Cherries and Macadamia Shortbread

9

Ice Cream

Three Scoops of Ice Cream Served in a Macadamia Nut Tuile Basket
Choices: Vanilla, Chocolate, Macadamia Nut, Strawberry, Coffee, or Rocky Road,

7

After Dinner Drinks Specialty Coffee and Cordials

Espresso 3.75

Cappuccino 4.50

Latte 4.50

Bailey’s Irish Cream 10.00

Drambuie 9.00

Grand Marnier 11.00

Kahlua 9.50

Hennessey VS 10.00

Executive Pastry Chef – Benjamin Tabios