

Dinner

STARTERS

CHILLED AINA BOWL 12

All the greens! Avocado, edamame, cucumber, broccoli, mizuna, sprout & celery gazpacho style. (v, g)

PACIFIC OYSTERS*

½ Dozen m/p (g)

KONA KAMPACHI SASHIMI* 16

Yuzu-kosho ponzu, white sesame seed, radish, chives

KAUAI SHRIMP COCKTAIL 20

Papaya, cucumber, house cocktail sauce (g)

SPICY AHI POKE* 14

Soy ginger, sriracha, tomato, cucumber, brown rice

JUMBO CHICKEN WINGS 14

Spiced black vinegar glaze, cashew

COCONUT CRUSTED SHRIMP 13

Mango-chili dipping sauce

GARLIC SHRIMP DECK STYLE! 20

Soft shell Kauai shrimp & tamari toast

LOLO'S FISH TACOS 15

Modelo battered mahi, red cabbage slaw, shaved radish, serrano aioli

IRON SKILLET POT SPAM & KIMCHI FRIED

RICE 14

Egg, sesame, cilantro, arare, shoyu, gochujang

FRIED SHISHITO PEPPER (v) 8

BAKED KONA LOBSTER MAC & CHEESE 28

GUACAMOLE 9

Served with tortilla chips

SALADS

KAUAI SHRIMP 18

Avocado, grapefruit, Kona sea salt, olive oil

BABY KALE CHICKEN CAESAR 16

Haas avocado, caesar dressing

AHI NICOISE* 16

Lightly seared ahi, Ho Farms tomatoes, broccoli, potatoes, boiled egg, olives, Mediterranean vinaigrette, sardines (upon request) (g)

OTSUJI FARM GREEN 12

Otsuji Farm greens & vegetables, Kombu vinaigrette (v)

FARMER'S VEGETARIAN COBB 11

Tofu, garbanzos, tomato, cucumber, avocado, artichoke, corn, mint, Kombu vinaigrette (v)

ADD GRILLED...

Chicken 6 · Shrimp 12 · Ahi tuna 12 · Strip steak 12

FLATBREADS

MARGHERITA 12

Kamuela tomato, buffalo mozzarella, basil (v)

KALUA PORK 13

Sweet chipotle BBQ, pineapple, pickled jalapeno, ranch

KAUA'I SHRIMP 22

Basil pesto sauce, boursin, Ho Farm cherry tomatoes, mozzarella

MAINS

SOUTH SHORE FISH AND CHIPS 21

Mahi mahi, french fries, 3 dipping sauce

HAWAIIAN OCEAN CATCH OF THE DAY m/p

Chef's selection & preparation

PAN SEARED HOKKAIDO SCALLOPS 26

Kahuku sweet corn salsa, avocado, basil oil (g)

PAN ROASTED JIDORI CHICKEN BREAST 18

Airline cut, Thai green curry sauce, brown rice

KOBE BEEF TERIYAKI BURGER* 18

Sweet teriyaki-glazed patty, umami onions, mayo on sesame bun

KOBE BEEF CHEESE BURGER* 18

Smoked gouda sauce, jalapeno mustard relish on sesame bun

GRILLED SPICY PORK RIBS 25

Chili BBQ sauce, sauteed Chinese water spinach

GRILLED 16 OZ. RIB-EYE STEAK* 38

Certified angus beef, house chimichurri, Umami potato

GRILLED 8 OZ FILET MIGNON* 35

Certified Angus beef, house chimichurri, Umami potato

SIDES

EDAMAME 8 · FRENCH FRIES 5

UMAMI CRUNCHY POTATO 7

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase risk of foodborne illness. Price does not include tax and tip, parties of 6 or more 18% service charge apply.

(v) vegetarian, (g) gluten free

COOPERATING WITH THESE LOCAL FARMS

Ka Lei Farm Eggs, Ho Farmers, Otsuji Farms 



DECK.

DECK.



DESSERT • 8

PALEY'S POPCORN ICE CREAM

Caramel corn, feuilletine, brown butter powder

TED'S HAUPIA PIE

Chocolate & coconut cream

JOE'S LILIKOI ICE CREAM CHEESECAKE

Delicious layered cheesecake and ice cream

TROPICAL FRUIT CREME BRÛLÉE

Seasonal Fruits

MOLTEN CHOCOLATE CAKE

Lava hot!

DECK. SIGNATURE SOFT SERVE

Ask your server about our flavor of the week!

DESSERT WINE

2015 ROYAL TOKAJI LATE HARVEST 12

A delicious & sweet wine with notes of white peach and honey

