

# Dinner

Served daily from 4:00pm to 10:00pm

## 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

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.

## 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

## COOPERATING WITH THESE LOCAL FARMS

Ka Lei Farm Eggs, Ho Farmers, Otsuji Farms 

(v) vegetarian, (g) gluten free

## 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 KUROBUTA PORK 25

Pineapple-chipotle BBQ sauce, pickled pineapple

### 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

 **DECK.**

