

Dinner



Welcome to Deck.

COLD APPETIZER

CHILLED AINA GREEN GAZPACHO 14

Avocado, edamame, cucumber, broccoli, celery (v, g, vegan)

CEVICHE MINI TACOS* (4PCS) 14

Marinated King Salmon, daikon radish, avocado, cilantro, tomato, jalapeno (g)

LOCO GARDEN SALAD 14

Local fresh greens with kombu dressing (v, vegan)

ORGANIC QUINOA SALAD 14

Organic white quinoa, broccoli, edamame, summer squash, avocado, green beans (v, g, vegan)

CAESAR SALAD WITH GRILLED BACON 14

Romaine lettuce, grilled thick sliced bacon, anchovy flavored panko, parmesan cheese

ONO AHI POKE* 16

Tuna, avocado (half), soft egg, cilantro, tomato, seaweed, edamame, crispy noodles

WAGYU CARPACCIO* 18

Wagyu beef, arugula, mushroom, parmesan cheese, fresh lemon oil (g)

ENTRÉE

TOMATO & SMOKED BACON PASTA 18

Bacon marinara sauce, smoked bacon, Maui onion, linguine pasta

GRILLED KING SALMON WITH CHERRY TOMATO & CAPER SAUCE 26

King Salmon, mashed potatoes, green beans, cherry tomato, caper, butter (g)

OVEN BAKED WHOLE BRANZINO WRAPPED IN HAWAIIAN TI LEAF 35

Whole Branzino, herbs, Hawaiian Ti leaf [Limited availability daily] (g)

SAUTÉED SCALLOP WITH BASIL OIL 28

Scallop, butter, corn, diced tomato, jalapeno, cumin, onion, basil oil

OVEN BAKED WHOLE LOBSTER WITH UNI MISO MAYO SAUCE 38

Lobster, sea asparagus, uni, miso paste, mayo, panko

BAR SNACK

HOT DOG ON DECK. 13

Wagyu beef sausage, sauerkraut, horseradish mustard, house made ketchup, classic bun, pickle

KOBE SLIDERS 12

Snake River Farms beef, house made ketchup, mustard, mayo

GUACAMOLE 9

Tortilla chips (v)

HOT APPETIZER

GRILLED ASPARAGUS MILANESE 13

Grilled asparagus, soft egg, brown butter, mushroom, parmesan cheese (g)

GRILLED CALAMARI AND CITRUS SALAD 16

Calamari, celery, beets, ruby grapefruit, sprinkle of bottarga, fresh lemon oil (g)

LOLO'S FISH TACOS (2PCS) 15

Local beer battered mahi-mahi, red cabbage slaw, shaved radish, chipotle mayo, salsa verde + \$7 for each additional taco

MEDITERRANEAN STYLE GRILLED OCTOPUS 15

Herb marinated octopus, arugula, mashed potato (g)

JUMBO CHICKEN WINGS 12

Spiced black vinegar glaze, cashew

FLATBREADS

TODAY'S FLATBREAD

[Please ask your server]

DECK. SIGNATURE KOBE BEEF CHEESE BURGER 19

House made Snake River Farm Kobe beef patty, smoked gouda sauce, jalapeno, mustard, relish, on Deck. branded buns + \$3 for each additional topping - guacamole, grilled pineapple, sunny side up

CRISP ROASTED CHICKEN & MAUI SWEET ONION 24

Chicken, Maui sweet onion, garlic (g)

GRILLED MARINATED SPICY BERKSHIRE PORK RIBS 25

Pork ribs, chili BBQ sauce, corn rice, seasonal vegetable

GRILLED SNAKE RIVER FARM ANGUS RIBEYE STEAK [16oz] 42

Snake River Farm certified Angus ribeye steak, served with Japanese BBQ sauce, scallion sauce and Hawaiian salt.



DECK. SIGNATURE PRIX FIXE MENU 40

CHOICE OF APPETIZER

CAESAR SALAD WITH GRILLED BACON

or

CEVICHE MINI TACOS

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CHOICE OF ENTREE

GRILLED KING SALMON AND CHERRY TOMATO BROWN BUTTER SAUCE

or

GRILLED MARINATED SPICY BERKSHIRE PORK RIBS

or

GRILLED SNAKE RIVER FARM ANGUS RIBEYE STEAK [16oz]

+\$10 Supplement

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TODAY'S DESSERT

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WINE PAIRING OF A GLASS OF WHITE AND RED WINE +\$15

SIDES

TRUFFLE MASHED POTATO 9.50

Mashed potato, butter, truffle oil (v, g)

SAUTÉED GREEN BEANS 9

Green beans, butter, salt (v, g)

CARAMELIZED BRUSSELS SPROUTS 9

Brussels sprouts, spicy teriyaki sauce (v)

SLOW ROASTED VEGETABLE IN COCOTTE 15

Varieties of seasonal vegetables (v, g, vegan)

FRENCH FRIES 6

Thick hand cut fries (v, g)

BROWN RICE 3.5

(v, g, vegan)

We use local eggs from Ka Lei Eggs. 

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.

 DECK. Signature

(v) vegetarian, (g) gluten free, (vegan) vegan