

Starters

| | |
|---|----|
| CHILLED SEAFOOD MEDLEY* | 68 |
| <i>Prawns, Big Island abalone, oysters, ahi sashimi, hamachi sashimi</i> | |
| <i>Served with cocktail sauce, chili pepper water, kizami wasabi & soy sauce</i> | |
| 53's POKE* | 19 |
| <i>Big eye tuna, spicy soy, diced cucumbers, jalapenos, rice crackers</i> | |
| HAMACHI CEVICHE* | 18 |
| <i>Sliced hamachi with soy, lime & sesame sauce, red onions, jalapenos, crispy shallots, cilantro</i> | |
| OYSTERS ON THE HALF SHELL* | 24 |
| <i>Chili pepper water gel, compressed cilantro, jalapeno</i> | |
| CRAB CAKES | 18 |
| <i>Blue crab, Japanese pickled vegetable relish, caper aioli</i> | |
| HONEY MACADAMIA NUT SHRIMP | 20 |
| <i>Crispy fried tiger shrimp with macadamia nut honey glaze, sautéed choy sum</i> | |
| GOAT CHEESE BRUSCHETTA | 12 |
| <i>Hawaii Island Goat Dairy chevre mousse, tomato jam</i> | |
| SEARED FOIE GRAS | 24 |
| <i>Foie gras, li hing orange marmalade, macadamia nuts, Hawaiian sweet bread</i> | |

Soup

| | |
|--|----|
| LOBSTER BISQUE | 18 |
| <i>Lobster tail & claw meat, milk foam, crostini</i> | |

Salads

| | |
|--|----|
| FARMERS MARKET SALAD | 10 |
| <i>Waipoli mixed greens with Ho Farms cherry tomatoes, cucumbers, heart of palm, radish, pomegranate vinaigrette</i> | |
| STEAKHOUSE INSPIRED SALAD | 15 |
| <i>Kula baby romaine lettuce with Ho Farms cherry tomatoes, red onions, bacon, egg, creamy blue cheese dressing</i> | |

Seafood

| | |
|--|----|
| CIOPPINO | 58 |
| <i>Atlantic lobster tail, king crab, scallop, Manila clams, mussels, prawns, local fish, garlic tomato broth</i> | |
| PAN SEARED AHI STEAK | 40 |
| <i>Ahi steak, stir fried vegetables, watercress relish, "truffle-yaki" sauce</i> | |
| PAN ROASTED NEW ZEALAND KING SALMON | 38 |
| <i>New Zealand king salmon, Nueske's bacon, fingerling potatoes, sautéed kale, eryngi mushroom relish</i> | |

Meat

| | |
|--|----|
| SWEET & SAVORY BRAISED SHORT RIB | 37 |
| <i>Braised short rib, mushroom risotto, pickled carrot & daikon, nuoc cham caramel</i> | |
| PAN ROASTED PRIME FILET | 58 |
| <i>8oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, peppercorn sauce</i> | |
| ✦ Add 4oz LOBSTER TAIL | 25 |
| ✦ Add 3oz KING CRAB LEG | 20 |
| GRILLED PRIME RIBEYE | 58 |
| <i>12oz Ribeye, onions, mushrooms, mashed potatoes, soy shallot compound butter, veal jus</i> | |
| ✦ Add 4oz LOBSTER TAIL | 25 |
| ✦ Add 3oz KING CRAB LEG | 20 |