

Starters

<p>CHILLED SEAFOOD SHOWCASE* <i>Lobster tail, crab leg, ahi poke, prawns, Big Island abalone, oysters, ahi sashimi, hamachi sashimi</i> <i>Served with cocktail sauce, chili pepper water, kizami wasabi & soy sauce</i></p>	115
<p>53's POKE* <i>Big eye tuna, spicy soy, diced cucumbers, jalapenos, rice crackers</i></p>	19
<p>HAMACHI CEVICHE* <i>Sliced hamachi with soy, lime & sesame sauce, red onions, jalapenos, crispy shallots, cilantro</i></p>	18
<p>OYSTERS ON THE HALF SHELL* <i>Chili pepper water gel, compressed cilantro, jalapeno</i></p>	24
<p>CRAB CAKES <i>Blue crab, Japanese pickled vegetable relish, caper aioli</i></p>	18
<p>HONEY MACADAMIA NUT SHRIMP <i>Crispy fried tiger shrimp with macadamia nut honey glaze, sautéed choy sum</i></p>	20
<p>GOAT CHEESE BRUSCHETTA <i>Hawaii Island Goat Dairy chevre mousse, tomato jam</i></p>	12
<p>SEARED FOIE GRAS <i>Foie gras, li hing orange marmalade, macadamia nuts, Hawaiian sweet bread</i></p>	24

Soup

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

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

Seafood

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

Meat

<p>SWEET & SAVORY BRAISED SHORT RIB <i>Braised short rib, mushroom risotto, pickled carrot & daikon, nuoc cham caramel</i></p>	37
<p>PAN ROASTED PRIME FILET <i>8oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, peppercorn sauce</i></p>	58
<p style="padding-left: 40px;"> † Add 4oz LOBSTER TAIL 25 † Add 3oz KING CRAB LEG 20 </p>	
<p>GRILLED PRIME RIBEYE <i>12oz Ribeye, onions, mushrooms, mashed potatoes, soy shallot compound butter, veal jus</i></p>	58
<p style="padding-left: 40px;"> † Add 4oz LOBSTER TAIL 25 † Add 3oz KING CRAB LEG 20 </p>	