

DUKE'S

WAIKIKI

In Hawaii we greet friends, loved ones and strangers with ALOHA, which means love. ALOHA is the key-word to the universal spirit of real hospitality, which makes Hawaii renowned as the world's center of understanding and fellowship.

Duke's creed and words we live by. **Aloha to you!**

STARTERS



HULI HULI CHICKEN SUMMER ROLLS Lilikoi-soy dipping sauce	8.95
CRAB AND MAC NUT WONTONS Crabmeat, cream cheese, macadamia nuts, mustard plum sauce	9.95
POKE ROLLS Hawaii's favorite pupu! Raw Ahi, Maui onions, sautéed in rice paper	12.95
PANKO CRUSTED CALAMARI Calamari strips, tropical cocktail sauce	8.95
CRISPY COCONUT CRUSTED BLACK TIGER SHRIMP Spicy lilikoi sauce	10.95
SHRIMP COCKTAIL Guava cocktail dip	10.95
SASHIMI Fresh Ahi with wasabi and shoyu	14.95
COCONUT CORN CHOWDER Coconut milk, Okinawan sweet potato, applewood smoked bacon, chipotle crema and chives	5.95

ISLAND FAVORITES



DUKE'S FAMOUS SALAD BAR A bountiful selection of fresh vegetables, garden salads and fresh fruits	14.95
HULI HULI CHICKEN®* Grilled fresh breast of chicken marinated in garlic, ginger and shoyu served with pineapple gremolata	18.95
KUSHIYAKI KABOB Grilled skewers of teriyaki chicken, steak, peppers, onions and zucchini served with roasted pineapple salsa	19.95
BABY BACK PORK RIBS Pork ribs glazed with our Original Mango BBQ sauce, served with tropical slaw	25.95
HULI HULI CHICKEN®* & BABY BACK PORK RIBS A combination of these two island favorites	22.95

DESSERTS

KIMO'S ORIGINAL HULA PIE® <i>This is what the sailors swam to shore for in Lahaina!</i>	7.95
DOUBLE CHOCOLATE FUDGE CAKE	5.95
PINA COLADA BREAD PUDDING Served warm with caramel sauce, pineapple, toasted coconut and vanilla ice cream	6.95

**Duke's is proud to have permission to use the classic Huli Huli name and recipe.*

EACH ENTREE INCLUDES:

Duke's Famous Salad Bar, freshly baked muffins & breads, seasonal vegetables and the Chef's selection of basmati rice pilaf or Yukon Gold garlic mashed potatoes.

FRESH FISH

27.95-31.95

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh Hawaiian fish we serve are available according to their season.

Your server will explain which fresh fish are available with the following preparations:

BAKED "DUKE'S STYLE"

Baked in a garlic, lemon and sweet basil glaze

LIME AND CHILI ROASTED

Smothered in tomato, onion and cilantro with just a hint of jalapeño

SAUTÉED MAC NUT AND HERB CRUSTED

Lightly dusted in parmesan cheese and bread crumbs, topped with lemon and caper butter

SEVEN SPICE AHI

Seared medium rare, papaya mustard sauce, served with steamed white rice

SEAFOOD

SHRIMP SCAMPI

Sautéed in garlic butter, with mushrooms, tomatoes and capers, served with linguini

24.95

SEAFOOD LUAU

Scallops, shrimp, fresh island fish and vegetables in coconut cream, served with steamed white rice

25.95

TRISTAN LOBSTER TAILS

Two lobster tails roasted in brandy-shallot herb butter

Market



STEAKS & PRIME RIB

PRIME TOP SIRLOIN

Grilled USDA Prime beef served with caramelized Maui onion demi glace

24.95

PRIME TERIYAKI SIRLOIN

Grilled USDA Prime beef marinated in shoyu, ginger and garlic

24.95

SLOW ROASTED PRIME RIB (while it lasts)

A cut of the finest CERTIFIED ANGUS BEEF®

28.95

KONA STYLE GRILLED FILET

Center cut beef tenderloin rubbed with Kona coffee and sea salt

29.95

NEW YORK STEAK

Grilled pulehu style, topped with roasted garlic butter

32.95

TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Crispy Coconut Shrimp 8.95

1/4 lb. Roasted Tristan Lobster Tail 14.95



*We accept MasterCard, VISA, American Express, Diners Club, Discover Card and JCB
An 18% gratuity is requested from all parties of eight or more.*