



TROPICAL BEACH DRINKS

\$8.00

"Dig Me" Daiquiri

Passion fruit juice, strawberries, lemon and lime juices blended with rum

Mai Tai

Hawaiian juices with two different types of rum and orange curacao

Tropical Itch

Passion fruit juice, orange curacao, vodka and rum

Lava Flow

Blended pineapple juice, coconut syrup, strawberries and rum

Mango-Rita

Jose Cuervo Gold, mango, lime and Triple Sec

EXOTIC ISLAND COCKTAILS

\$9.00

Shorebreak

Stoli Strawberry, passion fruit juice and strawberry puree

Ambassador

Lychee vodka, coconut rum, passion fruit juice and raspberry puree, served up

Endless Summer

P.O.G. vodka, citrus vodka, passion fruit juice, guava puree and coconut syrup

Hawaiian Salt

Ocean Vodka with lemonade passion fruit juices and Li Hing powder

VIRGIN TROPICAL DRINKS

\$6.00

Banana Split

Thick chocolate, fresh bananas and vanilla cream

Tropical Smoothie

Mango, fresh bananas, vanilla cream

Volcano

A blend of pineapple juice & coconut syrup with strawberries

Virgin "Dig-Me" Daiquiri

Passion fruit juice, strawberries

T S RESTAURANTS

is a small, privately owned company with spectacular, unique waterfront sites in Hawaii and California. We have a passion for fun, friendly, enthusiastic service, fresh seafood and great steaks, in a casual atmosphere. Because our roots are in the islands of Hawaii, we extend the Aloha spirit to you. Our commitment is to do anything it takes to make you a long lasting, loyal customer and friend.

E Komo Mai!

(Welcome!)

The owners, managers and staff of

DUKE'S WAIKIKI

DUKE'S CANOE CLUB WAIKIKI



Duke Paoa Kahanamoku *"Father of International Surfing"*

Raised in Waikiki, Duke was a full blooded Hawaiian, who symbolized Hawaii to millions of people. He developed into an Olympic champion and the world's fastest swimmer. Between 1912 and 1932, he won three gold medals, two silver, and a bronze in four Olympics.

Duke introduced surfing to the western and eastern seaboard of America, Europe and Australia. He has been recognized as Hawaii's Ambassador of Aloha since 1912.

DUKE'S

PUPUS

CALAMARI seasoned panko breading with lemon caper aioli	8.95
WAIKIKI HOT WINGS 'spicy' chicken wings with Duke's special house sauce	10.95
GRILLED CHICKEN QUESADILLA with jack and cheddar cheese and guacamole	8.95
SASHIMI fresh ahi with wasabi and soy sauce	14.95
FRESH ISLAND POKE fresh raw ahi with Maui onions and lightly sweetened sesame soy sauce	12.95
DUKE'S NACHOS with black beans, jalapeños, pico de gallo, guacamole and sour cream	11.95
SMOKED MARLIN FLATBREAD with horseradish cream cheese, capers, and red onion	9.95
BEACH FRIES Duke's classic seasoned waffle fries	3.95

SALADS

CAESAR SALAD Duke's famous tossed Caesar with GRILLED CHICKEN add 4.95 with CAJUN MAHI MAHI add 6.95	5.95
GARDEN VEGETABLE SALAD julienned vegetables with edamame and creamy tropical dressing	5.95
MANDARIN SHRIMP SALAD spicy grilled shrimp, julienned vegetables, edamame and creamy tropical dressing	12.95
SUMMER SALAD Spinach and summer fruit with roasted onions, spiced macadamia nuts and a goat cheese crostini with balsamic vinaigrette	10.95



LUNCH BUFFET 14.95

11:30 AM TO 2:30 PM

OUR BUFFET SELECTIONS INCLUDE

- Our Bountiful Salad Bar
- Island Style Fish
- Grilled Teriyaki Chicken
- Kalua Pork & Cabbage
- Seasonal Special

PIZZA

10.95

PEPPERONI tomato sauce and five cheese blend

TOMATO AND BASIL sliced tomato, five cheeses, tomato sauce and fresh basil

SPINACH AND GOAT CHEESE roasted red onion, spinach and goat cheese

We accept MasterCard, VISA, American Express, Diners Club, Discover Card and cash.
An 18% gratuity is requested from all parties of eight or more.
Please Kokua - No Smoking

T S RESTAURANTS of HAWAII & CALIFORNIA



ISLAND FAVORITES

Served with Hapa rice and macadamia nut pesto pasta

FRESH FISH

Market

The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing traditions and respect for the sea (Kai).

BAKED in a sweet basil glaze with a hint of lemon
GRILLED with cilantro miso glaze, served with tropical salsa

MANGO BBQ BABY BACK RIBS

Pork ribs glazed with mango barbeque sauce

14.95

FIRE GRILLED USDA PRIME STEAK

Butcher's favorite cut, dry rubbed and topped with roasted garlic butter

14.95

MAC NUT CHICKEN KATSU

Served with guava and lilikoi-honey mustard sauces

12.95



BAJA FISH TACOS 12.95

Grilled fish available with or without Cajun seasoning.
Flour tortillas, tomatillo sauce, guacamole, pico de gallo

SANDWICHES & BURGERS

All sandwiches and burgers come with Seasoned Waffle Fries.

Sub a small Caesar or garden salad for \$2

KALUA PORK ON TARO ROLL

BBQ and tomatillo sauces, served with watercress, tomato and red onions

9.95

MAHI MAHI SANDWICH

Grilled with tomato, Napa cabbage and lemon caper aioli

11.95

CAJUN GRILLED CHICKEN SANDWICH

Boneless breast with avocado, Swiss cheese, bacon and ranch dressing

11.95

ROAST TURKEY AND AVOCADO SANDWICH

Deli sliced turkey, avocado, sprouts and honey mustard sauce

9.95

GRILLED TURKEY, BACON AND SWISS SANDWICH

Sliced tomato with mild jalapeño dressing on wheat bread

10.95

GRILLED VEGGIE BURGER

Basil pesto, goat cheese, tomato, balsamic roasted onions

10.95

DUKE'S CHEDDAR BURGER

100% Angus chuck, sesame seed bun, aged cheddar, shredded lettuce, tomato, Maui island dressing

10.95

MANGO BBQ BACON BURGER

100% Angus chuck, white cheddar, ranch dressing and grilled onions

12.95



DESSERTS

KIMO'S ORIGINAL HULA PIE® 7.95

This is what the sailors swam to shore for in Lahaina