

PUPUS

PANKO FRIED CALAMARI

wasabi-guava cocktail sauce 15

AHI POKE*

local ahi, shoyu style, shaved jalapeño, furikake cracker, chili aioli 17

WAIKIKI HOT WINGS

‘spicy’ all natural chicken wings, duke’s special sauce 14.5

DUKE’S NACHOS

black beans, jalapeños, pico de gallo, guacamole, sour cream, colby-jack cheese 14
add fire grilled chicken or kalua pork 4

SUN DRIED TOMATO HUMMUS

basil-macadamia nut pesto, kalamata olives, feta, cucumbers, flatbread 11

GRILLED CHICKEN QUESADILLA

all natural chicken, colby-jack cheese, guacamole, chipotle crema 13

AHI SASHIMI*

daikon, carrot, wasabi, shoyu 18

COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 16.5

SALADS & SOUP

add grilled chicken 7 or fresh fish 9 to any salad

CAESAR

duke’s famous tossed caesar, romaine, parmesan, homemade dressing 10

CARAMELIZED BEET

pan roasted beets, arugula, goat cheese, candied mac nuts 11.5

SEAFOOD CHOWDER

new england style, local fish, clams, duroc bacon, fresh herbs 9

WAIPOLI FARMS MIXED GREENS

local lettuces, carrots, watermelon radish, tomatoes, cucumbers, balsamic vinaigrette 8.5

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

kal-bi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas 16.5

BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, fries 17

STEAK & FRIES

usda prime grade sirloin*, roasted garlic butter, arugula salad, fries 21

CHICKEN KATSU

all natural chicken, panko crusted, katsu dipping sauce, steamed rice, macaroni salad 16.5

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free.

Please inform your server of any allergies. *Consuming raw or undercooked foods may increase your risk of food borne illness.

T S RESTAURANTS OF HAWAII AND CALIFORNIA

An 18% gratuity is requested from all parties of eight or more.

FRESH FISH 19.5

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

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, guacamole, pico de gallo, fresh tortilla chips

FISH & CHIPS

kona brewing co. beer battered, citrus herbed tartar sauce

FISH SANDWICH

hawaiian sweet bread, lemon caper aioli, pickled cucumbers, iceberg, potato chips

LUNCH BUFFET

11:30AM TO 3:00PM

our bountiful salad bar highlighting locally grown hawaii produce

hukilau fresh fish stew | teriyaki chicken | made to order pasta | all natural kalua pork & cabbage | grilled panini special | healthy ancient grain salads 19

SANDWICHES & BURGERS

substitute a small caesar or garden salad for \$3

gluten free buns available

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, ranch, brioche bun, chips 15.5

PULLED PORK SANDWICH

imu style duroc pork, bbq & tomatillo sauces, watercress, tomato, red onions, hawaiian sweet bread, chips 15

BURGERS

half pound, hand ground chuck, brisket, hanging tender angus blend, brioche bun, fries

Vegetable burger substitute available

DUKE'S CHEESEBURGER*

aged cheddar, shredded iceberg, tomatoes, maui island dressing 15.5

MANGO BBQ BACON BURGER*

applewood smoked duroc bacon, white cheddar, ranch dressing, grilled onions 17.5

CHEF'S BURGER*

blue cheese, arugula, balsamic tomato jam, bacon, carmelized onion 19

DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11

SPECIALTY HULA PIE®

a twist on our classic, your server will explain today's chef's preparation 12