

## PUPUS

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### **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

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*add grilled chicken 7 or fresh fish 9 to any salad*

### **CAESAR**

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

### **CARMELIZED 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

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### **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

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*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

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## 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

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## SANDWICHES & BURGERS

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*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

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## DESSERT

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### 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