

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.

**ALOHA TO YOU.**

*Duke Kahanamoku*

## **PUPUS**

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### **PANKO FRIED CALAMARI**

wasabi-guava cocktail sauce 15

### **COCONUT SHRIMP**

lilikoi chili water, pickled cucumbers 16.5

### **AHI POKE\***

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

### **SEAFOOD CHOWDER**

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

### **CRAB CAKES**

lump crab, old bay, preserved meyer lemon, lemon caper aioli 19

### **SUN DRIED TOMATO HUMMUS**

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

### **AHI SASHIMI\***

daikon, carrot, wasabi, shoyu 18

### **KOREAN STICKY RIBS**

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 15.5

## **ISLAND FAVORITES**

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### **HULI HULI CHICKEN**

all natural chicken breast, garlic, ginger, and shoyu marinade, pineapple relish 25.5

### **KUSHIYAKI KABOB\***

grilled skewers of teriyaki chicken, steak, peppers, onions, zucchini, roasted pineapple salsa 27

### **BABY BACK PORK RIBS**

all natural duroc pork, yukon gold mash, mango bbq sauce 27

### **LILIKOI GLAZED TOFU**

charred bok choy, sesame grilled asparagus, forbidden rice 23.5

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## ADD DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE FOR 5

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads,  
fresh fruit and warm breads | a la carte 18

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## FRESH FISH 28-33

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*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"**

lemon-garlic-basil glaze, black forbidden rice, tomato gastrique

### **SAUTÉED MAC NUT & HERB**

panko and parmesan crust, basmati wheatberry rice, lemon caper butter

### **SEVEN SPICE AHI\***

seared rare, black forbidden rice, papaya mustard sauce

### **SPICY GOCHUJANG-GINGER ROASTED**

spicy gochujang glaze, basmati wheatberry rice, asian pear relish

## SEAFOOD

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### **COCONUT GINGER BRAISED SEAFOOD**

lobster, shrimp, fresh island fish, mushrooms, spinach, steamed white rice 28

### **SHRIMP PASTA**

jumbo shrimp, fresh pasta, chardonnay, kale, charred tomatoes, fresh herbs, meyer lemon cream 26.5

### **ROASTED LOBSTER TAILS**

half pound, worlds only sustainable lobster, brandy-shallot herb butter 49

## STEAKS & PRIME RIB

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### **RR SIGNATURE TOP SIRLOIN\***

grilled usda prime beef, yukon gold mash, caramelized maui onion demi glace 27

### **SLOW ROASTED PRIME RIB\* (WHILE IT LASTS)**

a cut of the finest double r ranch signature® beef 33

### **PULEHU STYLE FILET OF BEEF TENDERLOIN\***


grilled with hawaiian sea salt, brown sugar, cracked pepper, roasted garlic butter 36

### **TAKE YOUR STEAK SURFING**

add one of these delicious options to your steak:

crispy coconut shrimp 12

1/4 lb. roasted lobster tail 19

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free.  
Please inform your server of any allergies.

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

*\*Consuming raw or undercooked foods may increase your risk of foodborne illness*