

STARTERS

HAMACHI POKE STACK*

sustainably raised, avocado, ogo, yuzu white soy, pickled green papaya, gochujang aioli, furikake taro chips **16**

PANZANELLA SALAD

heirloom tomato, cucumber, red onion, burrata, focaccia, aged balsamic, california olive oil **10**

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce **15**

SEA SALT VINEGAR CHIPS

fresh dill **4**

CRISPY CALAMARI

macadamia panko crusted, sweet & sour sauce **13.5**

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan **9.5**

AHI SASHIMI*

wasabi aioli, yuzu ponzu, pine nut, daikon, radish **14**

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth **9**

STRAWBERRY & CANDIED WALNUT SALAD

organic field greens, goat cheese, cranberry balsamic **8.5**

CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese **8.5**

BLACK MUSSELS

fennel and onion, white wine herb butter, grilled focaccia toast **14**

GRILLED PRAWNS

basil, prosciutto wrapped, garlic dijon vinaigrette **15**

CEVICHE*

lime marinated fresh fish, verde pico, corn chips **15.5**

LOCAL FAVORITES

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream **16.5**

ACHIOTE ROASTED FISH

grilled asparagus, corn, israeli cous cous, roasted tomatillo vinaigrette **19.5**

STEAK & WEDGE*

double r ranch prime top sirloin, iceberg, roasted tomato, bacon, balsamic, blue cheese dressing **19**

GRILLED CHICKEN SALAD

organic field greens, dried cranberries, almonds, focaccia crumbles, goat cheese, buttermilk herb dressing **16**

SHRIMP & CRAB SALAD

dungeness crab, poached shrimp, local butter lettuce, heirloom tomatoes, citrus, avocado, egg, green goddess dressing **21**

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, special sauce, brioche bun **16**

add avocado **2**

add duroc applewood smoked bacon **3**

gluten free bun and veggie burger available

all burgers come with lettuce, tomato, onion, pickles, mayo and french fries. cooked medium unless otherwise specified.

HAPPY HOUR

MONDAY ALL NIGHT

TUE-FRI 3-6 PM

\$2 OFF
STARTERS

\$2 OFF
SEA DRINKS &
DRAFT BEERS

\$7 BY THE GLASS
WHITE, ROSÉ,
OR RED WINE

MONDAY

**ALL-NIGHT
HAPPY HOUR**

plus

\$2 OFF
LOCAL FAVORITES

TUESDAY

**FISH TACO NIGHT
STARTING AT 3 PM**

BAJA FISH TACO
beer battered, el nopalito
tortillas, cabbage slaw,
pico de gallo, cilantro cream,
corn chips **4**

\$2 OFF
DRAFT BEERS

WAIKIKI WEDNESDAYS




PLATE LUNCH
AVAILABLE ALL DAY

*a local favorite from the streets of Waikiki, served
with steamed jasmine rice and macaroni salad*

DUROC BBQ RIBS
compart family farms, honey sambal bbq sauce **13**

AHI POKE* 
sesame shoyu dressing, maui onion, ogo,
kimchi, jasmine rice **13**

DUKE'S MAI TAI
duke's signature cocktail made with aloha,
fresh hawaiian juices, two kinds of rum **9**

 *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 foodborne illness.*