

STARTERS

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli, pickled ginger slaw 14

CITRUS & AVOCADO

seasonal citrus, watercress, avocado, spicy sweet pumpkin seeds, pomegranate, california olive oil 10

DUROC BBQ RIBS

compart family farms, honey 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 salad 14

SEAFOOD CHOWDER

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

APPLE & 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, spicy cilantro sauce 16.5

GUAJILLO ROASTED FISH

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, roasted tomatillo vinaigrette, smoked almond pesto 19.5

STEAK & WEDGE*

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

GRILLED CHICKEN SALAD

wild arugula, dried cranberries, smoked almonds, focaccia crumbles, drunken goat cheese, buttermilk herb dressing 16

SESAME CRUSTED SHRIMP SALAD

green & red leaf lettuce, asian pears, pancetta, candy roasted cashews, manchego cheese, ginger honey vinaigrette 17

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

all burgers come with lettuce, tomato, onion, pickles, mayo and french fries. cooked medium unless otherwise specified. veggie burger available upon request

HAPPY HOUR

MONDAY ALL NIGHT

TUE-FRI 3-6PM

\$2 OFF
STARTERS

\$2 OFF
SEA DRINKS &
DRAFT BEERS

\$7 BY THE GLASS
HAPPY HOUR WHITE
HAPPY HOUR RED

MONDAY

ALL-NIGHT
HAPPY HOUR

plus

\$2 OFF
LOCAL FAVORITES

TUESDAY

FISH TACO NIGHT
STARTING AT 3PM

BAJA FISH TACO
beer battered, el nopalito
tortillas, cabbage slaw, pico
de gallo, spicy cilantro sauce,
housemade 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.*