

STARTERS

TARTARE TOSTADA*

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

HEIRLOOM TOMATO PANZANELLA

fresh mozzarella, aged balsamic, petite basil, california extra virgin olive oil, herb focaccia croutons **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**

CRISPY LOBSTER SPRING ROLLS

shiitake ginger cabbage, thai basil pesto, red chile lime sauce **16**

SEAFOOD CHOWDER

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

STRAWBERRY & CANDIED WALNUT SALAD

organic field greens, goat cheese, cranberry balsamic **9.5**

CAESAR SALAD

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

PRESSED WATERMELON

roasted yellow tomatoes, pistachios, feta, blackberry basil vinaigrette **10**

SURF AND TURF

japanese bbq glazed pork belly, sweet chili aioli, grilled octopus apple salad, wonton crackers **15**

GRILLED PRAWNS

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

CEVICHE

key 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

herb citrus tabbouleh, roasted tomatillo vinaigrette, smoked almond pesto **19.5**

STEAK & WEDGE*

prime top sirloin, petite iceberg, roasted tomato, bacon, balsamic, blue cheese dressing **19**

GRILLED CHICKEN SALAD

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

SESAME CRUSTED SHRIMP SALAD

frisee, butter lettuce, grilled pears, pancetta, candy roasted cashews, manchego cheese, ginger honey vinaigrette **17**

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, special sauce, potato 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 3-6 PM

\$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 3 PM

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
STARTING AT 3 PM

*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
raw ahi, maui onions, yuzu soy dressing, furikake,
seaweed salad **13**

DUKE'S MAI TAI
duke's signature cocktail made with aloha, fresh
hawaiian juices, two kinds of rum **8**

 *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.*