

## PUPUS

---

### PANKO FRIED CALAMARI

wasabi-guava cocktail sauce 15

### AHI POKE\*

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

### KALAPAKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 14.5

### DUKE'S NACHOS

black beans, jalapeños, black olives, pico de gallo, guacamole, sour cream, cheddar-jack cheese 13  
*add fire grilled chicken or kalua pork 4*

### CRAB AND MACADAMIA NUT WONTONS

mustard-plum sauce 15

### SUN DRIED TOMATO HUMMUS

basil-macadamia nut pesto, kalamata olives, feta, cucumbers, flatbread 11.5

### AHI SASHIMI\*

cabbage, pickled ginger, wasabi, shoyu 18

### COCONUT SHRIMP

lilikoi chili water, pickled cucumber 16

## SALADS & SOUP

---

*add grilled chicken 7 or pesto shrimp 6 to any salad*

### CAESAR

duke's famous tossed caesar, romaine, parmesan, garlic croutons, homemade dressing 9

### CARAMELIZED BEET

pan roasted beets, arugula, pickled red onion, goat cheese, candied mac nuts 11

### SEAFOOD CHOWDER

new england style, local fish, clams, duroc bacon, fresh herbs 8.5

## ISLAND FAVORITES

---

### KOREAN STEAK STREET TACOS

kal-bi marinated steak\*, salsa verde, cilantro, cabbage, chili aioli, flour tortillas 16.5

### BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, white rice, island slaw 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

# ALOHA HOUR

---

DAILY 3-5PM AND 9-10:30PM

IN THE BAREFOOT BAR

---

## DRINKS

### ICE COLD 29° BEER

bud light, heineken,  
longboard lager,  
duke's blonde ale,  
lavaman red ale,  
fire rock pale ale 5.5

### BEACH DRINKS

duke's mai tai, piña colada,  
lava flow, pau hana punch,  
house margarita 8

## FOOD

### HURRICANE FRIES 5

chili aioli, furikake

### PRIME RIB BONES 6

slow roasted, fire grilled,  
while it lasts

### SUN DRIED TOMATO HUMMUS 7

herb grilled flatbread

### PRIME RIB SANDWICH 14

with fries

TACOS ON TUESDAY...  
**EVERY. DAY.**

### CAJUN FRESH FISH 5

a duke's signature dish

### KALUA PORK 4

---

## FRESH FISH 19

---

*The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing tradition and respect for the sea (Kai).*

### CAJUN FISH TACOS

flour tortillas, tomatillo sauce, cilantro, cabbage, pico de gallo, fresh chips

### FISH & CHIPS

kona brewing co. beer battered, citrus herbed tartar sauce

### FISH SANDWICH

hawaiian sweet bread, lemon caper aioli, pickled cucumbers, iceberg, fries

---

### FRESH FISH PLATE

chef's daily preparation, steamed white rice, fresh locally grown vegetables 21

---

## SANDWICHES

---

*Sandwiches & burgers come with fries | Substitute a small caesar for 3  
Gluten free bun available for burgers and sandwiches*

### CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, tomato, iceberg, pickled red onions, ranch, brioche bun 15.5

### PULLED PORK SANDWICH

imu style duroc pork, bbq & tomatillo sauces, arugula, tomato, red onions, hawaiian sweet bread 15

## BURGERS

---

*Local Medeiros Farms grass-fed beef, brioche bun | Vegetable burger substitute available*

### DUKE'S CHEESEBURGER\*

aged cheddar, shredded iceberg, tomatoes, onion, 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, caramelized onion 19

## DESSERT

---

### 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 the classic, rotating flavors with locally made ice cream 12

### PONO PIE

locally made with "ulu", passion fruit, toasted coconut, macadamia nuts, strawberries, honey 9  
*gluten, sugar, dairy free*

 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.*