

PUPUS

PANKO FRIED CALAMARI

wasabi-guava cocktail sauce 14

COCONUT SHRIMP

spicy lilikoi dip 15

SUN DRIED TOMATO HUMMUS

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

SASHIMI

fresh local ahi*, wasabi, shoyu 17

DUKE'S NACHOS

black beans, cheddar cheese, guacamole, sour cream, pico de gallo, jalapeños, olives 12
add kalua pork 4

KALAPAKI HOT WINGS

'spicy' free range chicken wings, duke's special sauce 14.5

AHI POKE*

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

CRAB AND MACADAMIA NUT WONTONS

mustard-plum sauce 14

SALADS

CAESAR

crisp romaine, aged parmesan, garlic croutons 8.5

CARAMELIZED BEET 🍷

arugula, goat cheese, roasted beets, pickled red onion, macadamia nut brittle 10

GRILLED CHICKEN CAESAR

all natural chicken breast, romaine, garlic croutons, house made dressing 15.5

SHRIMP & ARUGULA 🍷

pesto shrimp, goat cheese, roasted beets, pickled red onion, macadamia nut brittle 15

ALOHA HOUR

daily from 4-6 PM

BUD LIGHT

COORS LIGHT

5.0

ALL OTHER BEER SELECTIONS

5.5

DUKE'S MAI TAI BEACH DRINKS

8.0

LINE 39

CHARDONNAY

LINE 39 PINOT NOIR

7.0

TACO TUESDAY *4-6 PM*

FRESH FISH TACO 4.5

While it lasts

KALUA PORK TACO 3.5

MARGARITAS 7.0

LIVE MUSIC

Monday, Wednesday, Thursday,
Friday & Sunday from 4-6 PM

Friday & Saturday
8:30-10:30 PM

VISIT DUKESKAUAI.COM FOR MORE INFORMATION ON OUR MUSIC SCHEDULE AND SPECIAL GUEST PERFORMANCES.

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

An 18% gratuity is requested from all parties of eight or more. Please Kōkua - No Smoking

FRESH FISH 18.5

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

MACADAMIA NUT & CRAB CRUSTED

furikake, miso lemon butter sauce, sweet soy, steamed white rice

CAJUN FISH TACOS

two grilled tacos, flour tortillas, tomatillo sauce, cabbage mix, fresh salsa & guacamole

FISH SANDWICH

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

FISH & CHIPS

kona brewing co. beer battered, citrus herbed tartar sauce

ISLAND FAVORITES

CHEDDAR BURGER

local grass fed beef*, aged cheddar, iceberg, vine ripened tomato, red onion, maui onion dressing, fries 15
add bacon 2.5

CHEF'S HANDCRAFTED BURGER

local beef*, bacon, blue cheese, mango bbq sauce, caramelized onions, tomato, arugula, garlic aioli, fries 18

PULLED PORK SANDWICH

imu style duroc pork, bbq & tomatillo sauces, arugula, tomato, onion, hawaiian sweet bread, fries 14

MANGO BBQ BABY BACK RIBS

slow cooked, mango bbq sauce, steamed white rice, island slaw 17

CRISPY CHICKEN BLT

free range chicken, panko crust, applewood smoked bacon, iceberg lettuce, tomato, onion, ranch, brioche bun, fries 15

STEAK & FRIES

usda prime grade sirloin*, compound herb butter, arugula, tomato, cucumber salad, local beer fry gravy 20

KOREAN STREET TACOS

kal-bi marinated steak*, salsa verde, cilantro, cabbage mix, chili aioli, flour tortillas 16


MAC NUT CHICKEN KATSU

all natural chicken, mac nut crusted, katsu dipping sauce, steamed white rice, macaroni salad 16.5

DESSERT

KIMO'S ORIGINAL HULA PIE[®]

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11

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