

IN HAWAII WE GREET FRIENDS, LOVED ONES AND STRANGERS WITH ALOHA, WHICH MEANS LOVE.

ALOHA IS THE KEY-WORD TO THE UNIVERSAL SPIRIT OF REAL HOSPITALITY, WHICH MAKES HAWAII RENOWNED AS THE WORLD'S CENTER OF UNDERSTANDING AND FELLOWSHIP.

Duke Kahanamoku

THIS IS THE DUKE'S CREED. ALOHA TO YOU!

PUPUS

PANKO CRUSTED CALAMARI

wasabi-guava cocktail sauce 14

SASHIMI

fresh local ahi* with wasabi and shoyu 17

AHI POKE

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

CRISPY COCONUT SHRIMP

spicy lilikoi sauce 15

MAUI ONION SOUP

garlic crouton, italian blend of parmesan & mozzarella cheese 7

SUN DRIED TOMATO HUMMUS

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

KOREAN STICKY RIBS

crispy duroc pork ribs, spicy gochujang glaze, chicharone crumbles, lemongrass, peanuts 15

CRAB AND MACADAMIA NUT WONTONS

mustard-plum sauce 14

CRAB CAKES

lump crab, old bay, preserved meyer lemon, lemon caper aioli 18

DUKE'S FAMOUS SALAD BAR

a bountiful selection of fresh vegetables, garden salads and fresh baked muffins & breads 18

ISLAND FAVORITES

Add Duke's Famous Salad Bar to your entrée for \$4

HULI HULI CHICKEN

free range all natural chicken breast, garlic, ginger, and shoyu marinade, pineapple relish 25

KUSHIYAKI

teriyaki all natural chicken breast and teriyaki beef tenderloin* skewer, basmati wheatberry rice 26.5

BABY BACK PORK RIBS

all natural duroc pork, mango bbq sauce 27

LAWAI MUSHROOM PARMESAN GNOCCHI

fresh cucina della cucina, shaved parmesan, vine ripe tomato, basil 23.5

 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*

T S RESTAURANTS OF HAWAII AND CALIFORNIA

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

FRESH FISH 28-32

Your server will explain which fresh Hawaiian fish are available with the following preparations:

BAKED “DUKE’S STYLE”

lemon-garlic-basil glaze, basmati wheatberry rice, tomato gastrique

SPICY SESAME-GINGER ROASTED

spicy ko choo jang glaze, black forbidden rice, Asian pear relish

SAUTÉED MAC NUT & HERB

panko and parmesan crust, basmati wheatberry rice, lemon caper butter

SEVEN SPICE AHI*

seared rare, black forbidden rice, papaya mustard sauce

SEAFOOD

SHRIMP PASTA

jumbo shrimp, fresh pasta, chardonnay, kale, tomatoes, fresh herbs, meyer lemon cream 26

TRISTAN LOBSTER TAIL

world’s only sustainable lobster, roasted in brandy-shallot herb butter 49

COCONUT GINGER BRAISED SEAFOOD

scallops, shrimp, fresh island fish & vegetables, steamed white rice 27

STEAKHOUSE GRILL

RR SIGNATURE TOP SIRLOIN*

grilled usda prime beef, garlic mashed potatoes, caramelized maui onion demi glace 26.5

SLOW ROASTED PRIME RIB (WHILE IT LASTS)

a cut of the finest double r ranch signature® beef, garlic mashed potatoes 33

PULEHU STYLE FILET MIGNON

grilled with Hawaiian salt, brown sugar, cracked pepper, roasted garlic butter, mashed potatoes 36

TAKE YOUR STEAK SURFING

add one of these delicious options to your steak:

quarter pound tristan lobster tail 19

coconut shrimp with lilikoi dip 12

ADD DUKE’S FAMOUS SALAD BAR TO YOUR ENTRÉE

a bountiful selection of fresh vegetables, garden salads and fresh baked muffins & breads 4

DESSERT

KIMO’S ORIGINAL HULA PIE®

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

CHEF’S FEATURED HULA PIE®

rotating flavors 12

Your server will offer more dessert specials.