

## PUPUS

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### 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

lilikoï dipping sauce, pickled cucumber 16

## SALADS & SOUP

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*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

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### 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, mac salad 17

### STEAK\* & FRIES

usda prime grade sirloin, roasted garlic butter, arugula salad, fries 21

### CHICKEN KATSU

all natural chicken, panko crusted, katsu dipping sauce, white rice, island slaw, mac salad 16.5

# ALOHA HOUR

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

IN THE BAREFOOT BAR

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## DRINKS

### ICE COLD 29° BEER

bud light, heineken,  
longboard lager,  
duke's blonde ale,  
fire rock pale ale,  
gold cliff ipa 5.5

### BEACH DRINKS

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

### GLASS WINE

line 39  
chardonnay or pinot noir 6.5

## FOOD

**INIKI 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  
red peppers, mushrooms, cheese,  
with potato chips

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

**CAJUN FRESH FISH** 5  
a duke's signature dish

**KALUA PORK** 4

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## FRESH FISH 19

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*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, guacamole, fresh chips

### FISH & CHIPS

kona brewing co. beer battered, citrus herbed tartar sauce

### FISH SANDWICH

hawaiian sweet bread, tartar sauce, pickled cucumbers, iceberg, potato chips

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### FRESH FISH PLATE

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

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## SANDWICHES

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*Sandwiches come with potato chips | 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

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*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

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### 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.*