

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.

ALOHA TO YOU.

Duke Kahanamoku

PUPUS

PANKO FRIED CALAMARI

wasabi-guava cocktail sauce 15

COCONUT SHRIMP

lilikoi chili water, pickled cucumber 16

AHI POKE*

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

SEAFOOD CHOWDER

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

CRAB CAKES

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

SUN DRIED TOMATO HUMMUS

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

CRAB AND MACADAMIA NUT WONTONS

mustard-plum sauce 15

AHI SASHIMI*

cabbage, pickled ginger, wasabi, shoyu 18

KOREAN STICKY RIBS

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

ISLAND FAVORITES

HULI HULI CHICKEN

all natural chicken breast, garlic, ginger, and shoyu marinade, pineapple relish 25.5

KUSHIYAKI KABOB*

grilled skewers of teriyaki chicken, steak, peppers, onion, zucchini, roasted pineapple salsa 27

BABY BACK PORK RIBS

all natural duroc pork, yukon gold mash, mango bbq sauce 27

LILIKOI GLAZED TOFU

charred bok choy, sesame grilled asparagus, forbidden rice 23.5

ADD **DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE FOR 4**

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit and warm breads | a la carte 18

T S RESTAURANTS OF HAWAII AND CALIFORNIA

An 18% gratuity is requested from all parties of eight or more.

FRESH FISH 28-32

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh Hawaiian fish we serve are available according to their season.

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

BAKED “DUKE’S STYLE”

lemon-garlic-basil glaze, black forbidden rice, tomato gastrique

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

SPICY SESAME-GINGER ROASTED

spicy ko choo jang glaze, basmati wheatberry rice, asian pear relish

SEAFOOD

COCONUT GINGER BRAISED SEAFOOD

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

SHRIMP PASTA

jumbo shrimp, fresh pasta, chardonnay, kale, charred tomatoes, fresh herbs, meyer lemon cream 26.5

ROASTED LOBSTER TAIL

sustainably harvested, brandy-shallot herb butter 49

STEAK & PRIME RIB

RR SIGNATURE TOP SIRLOIN*

grilled usda prime beef, yukon gold mash, caramelized maui onion demi glaze 27

SLOW ROASTED PRIME RIB* (WHILE IT LASTS)

a cut of the finest double r ranch signature® beef 33

PULEHU STYLE FILET OF BEEF TENDERLOIN*

grilled with hawaiian sea salt, brown sugar, cracked pepper, roasted garlic butter 36

TAKE YOUR STEAK SURFING

add one of these delicious options to your steak:

crispy coconut shrimp 12

1/4 lb. roasted lobster tail 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

CHOCOLATE CAKE

chocolate cookie crust, chocolate fudge cake, topped with white and dark chocolate mousse, raspberry sauce 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 food borne illness.