

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

GLASS WINE

line 39
chardonnay or pinot noir 6.5

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.*