

HOT ISLAND *nights*

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TACO NIGHT *all* NIGHT

add a draft beer for \$19, a glass of select wines or a margarita for \$20

TWO TACOS WITH CHIPS & SALSA choice of cajun fresh fish, kalua pork, grilled chicken, or vegetarian 14

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EARLY EATS *3:00 pm - 5:00 pm*

PRIME RIB pupu style with rice & au jus 15

INIKI FRIES chili aioli, furikaki 5

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TACO PLATE choice of fresh fish, kalua pork, grilled chicken, or vegetarian w/chips & salsa 14

PRIME RIB BONES slow roasted, fire grilled, *while it lasts* 6

PULLED PORK SANDWICH imu style duroc pork, roasted tomatillo & cabbage slaw, caramelized sweet onions, potato chips, brioche bun, mango bbq sauce 16

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KALBI RIB PLATE 24 hr. marinade, fire grilled, macaroni salad, steamed rice, namasu 15

ALASKAN KING CRAB NIGHT

add ½ lb. crab legs to any entrée for \$16

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PRIME RIB & CRAB slow roasted double r ranch beef, mashed potatoes, au jus, horseradish cream, ½ lb. Alaskan king crab 45

FILET MIGNON & CRAB center cut usda choice tenderloin steak, maui onion jam, watercress sauce, creamed corn, mashed potatoes, ½ lb. steamed crab legs, drawn butter, lemon 49

1 LB CRAB PLATE with all the goodies, butter, lemon, house rice and fresh vegetables 42