TO START

CALAMARI
mac nut panko crusted, guava mustard remoulade 12

MUSSELS ADOBO
chili, soy, vinegar, coconut, pan de sal 11

MAUI ONION SOUP
gruyere crostini 8

TAHITIAN OCTOPUS G
char grilled, smoked papaya, cucumber, lime, coconut milk 15

COCONUT SHRIMP CROQUETTES
coconut crust, pickled mango, lilikoi chili water 12

KOREAN STICKY RIBS
crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass 12

CHARRED SNAP PEAS G
local radish, burnt pineapple vinaigrette, marcona almond, brie 9

IN THE RAW

POKE TACOS*
raw ahi, shoyu, maui onions, avocado, wasabi crème fraiche 14

BLACKENED SASHIMI*
hawaiian line caught tuna, edamame & cucumber salad, yuzu ponzu 13

LILIKOI CEVICHE*
red onion, coriander stem, tomato, avocado, fresno chili, tortilla chips 12

SIDES

ROASTED CARROTS G
hot basil sesame, citrus 7

SPAM FRIED RICE 7

KIMCHEE MACARONI SALAD 6

LONG BEAN ALMANDINE G
lemon brown butter, almonds 6

EGGPLANT MISO
sesame yogurt, mint 7

ROASTED TRISTAN LOBSTER TAIL
quarter pound, drawn butter 18

FIELD & FARM

ROCKET G
arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette 8

GEM LETTUCE CAESAR
shaved parmesan, grilled baguette, tomato, lemon anchovy dressing 7

WEDGE
baby iceberg, smoked blue cheese, balsamic tomatoes, chicharrones, duroc bacon 8

SWIMMERS

ROASTED DUKE'S FISH G
basil lemon glaze, coconut bamboo rice, roasted carrots, blackberry vinaigrette 28

SEAFOOD HOT POT G
lobster, shrimp, fish, mussels, coconut cilantro broth, jasmine rice 30

KAFFIR CRUSTED AHI STEAK* G
hawaiian line caught tuna, 3 bean salad, avocado, grapefruit vinaigrette, jasmine rice 29

FISH TACOS
corn tortillas from el nopalito, salsa verde, cabbage, radish sprouts, rajas, chips 16

ROASTED FIRECRACKER FISH G
suzie's farm cabbage, gailan, ginger sprouts, citrus, black rice 28

MISO GRILLED KING SALMON
sustainably raised, coconut ginger black rice, arugula & summer squash salad 27

BANANA LEAF STEAMED FISH & SHRIMP
yuzu ponzu, sizzling sesame oil, mushrooms, coconut bamboo rice 29

MAIN LANDERS

PAN ROASTED JIDORI CHICKEN
preserved lemon, lacinato kale, pearl onion, asian pear jus, potato leek smash 23

DUKE'S CLASSIC BURGER*
half pound, chuck, brisket & hanger grind, white cheddar, yellow mustard aioli, potato bun, yukon gold fries 15
gf bun available

VEGETARIAN RED CURRY G
coconut lime broth, jasmine rice, asian herbs, local vegetables, garlic chips 17

USDA PRIME SIRLOIN*
crab, lilikoi hollandaise, grilled cauliflower, sesame basil potatoes 29

KING RANCH BEEF FILET* G
potato leek smash, blue cheese, fennel, roasted hearts of palm, chimichurri 39

G GF- item is prepared gluten conscious, for your safety please inform your server of any allergies

*Consuming raw or undercooked foods may increase your risk of food borne illness.