

## Starters and Salads

\*All Salads are served with the dressing on the side.

Dressing Selections: Liliko'i Vinaigrette, Miso Vinaigrette or Extra Virgin Olive Oil and Balsamic Vinegar

◆ **Oysters on a Half Shell**    \$7.95/3 pieces    \$14.95/6 pieces

Liliko'i Mignonette, Wasabi Cocktail, Cucumber Mignonette

◆ **Ahi Poke**    \$12.95

**North Shore Limu**, Onions, **Inamona**, **Kahuku Sea Asparagus**, Togarashi Tobiko Aioli, Sesame Soy

**Poke Bowl**, Brown, Jasmine or Hapa Rice    \$13.95

◆ **Fruit and Cheese Platter**    \$14.95 / \$8.95 Half Oder

Assortment of Imported and Domestic Cheese with Fresh Strawberries, Grapes, Dried Apricots, Cranberries and Crackers

◆ **Roasted Garlic Edamame**    \$6.95 / \$4.95 Half Order

Soy Beans, **Hawaiian Alae Salt**, Roasted Garlic

◆ **Steamed Manila Clams**    \$12.95

Served with North Shore Cattle Co. Andouille Sausage, Watercress, Spinach, Roasted Garlic Broth

◆ **Soup of the Day**    \$5.95

◆ **Lomi Salmon Salad**    \$14.95 / \$8.95 Half Order

Roasted New Zealand King Salmon, Watercress, Cucumber, Bean Sprouts, **Big Island Hearts of Palm**, **Pupukea Field Greens**,

Grape Tomatoes, Miso Sesame Dressing, Green Onions and Crisp Won Ton Strips

◆ **Pupukea Field Greens**    \$9.95 / \$6.95 Half Order

Julienne Carrots & Beets, Grape Tomatoes, Mandarin Oranges, **Liliko'i Champagne Vinaigrette**

◆ **Add Grilled Fresh Island Fish or Grilled Shrimp "Sakanoi"**    \$18.95 With Entree Only

◆ **Curried Chicken Salad**    \$12.95

**Pupukea Field Greens**, Papaya, Cranberries, Cucumbers, Toasted Pecans

◆ **Spinach Salad**    \$11.95 / \$7.95 Half Order

Pancetta, Red Onions, Red Grape Tomatoes, Goat Cheese, Balsamic Vinaigrette

- Not all ingredients are listed on this menu, please inform your Server if you have a food allergy.
  - A \$5.00 plate charge will be added for all split entrees.
  - 18% gratuity will be added to all parties with 6 or more Guests.

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# Sandwiches

\* All Sandwiches are accompanied with French fries. \* Steamed White, Brown or Hapa Rice may be substituted for French fries.

\* Mixed Greens Salad may be added in place of fries for \$1.00.

## ◆ "North Shore Burgers"

**North Shore Cattle Company All-Natural Beef** with Onions & Mushrooms, Herb Cream Cheese **\$9.95**

**Cheddar Cheese Burger \$10.95**

**Bacon Cheddar Cheese Burger \$11.95**

**Pepper Jack Cheese and Sliced Avocado \$12.95**

Add a side of Guacamole, Seared Mushrooms or Grilled Onions \$1.95 each

## ◆ Curried Chicken on Pita Bread \$11.95

Oven Roasted Chicken, Cranberries, Pecans, Cucumber, Clover Sprouts, **Pupukea Field Greens**

## ◆ Grilled Fresh Island Fish Sandwich \$15.95

Lemongrass Cilantro Oil, Clover Sprouts, Wasabi Soy Aioli on Ciabatta Bread

## ◆ Kalua Pork Sandwich \$11.95

Oven Roasted and Smoked with **Guava BBQ Sauce** and **Grilled Onions**

## ◆ OLA Slider Trio \$16.95

Kalua Pork Slider with Guava BBQ Sauce, **North Shore Burger** with Herb Cream Cheese  
AND Seared Ahi Poke Slider with Wasabi Soy Aioli

## ◆ Grilled Thai Chicken Lettuce Wrap "Sandwich" \$12.95

Diced Grilled Chicken Breast, Bell Peppers, Red Onions, Julienne Carrots, Fresh Mint,  
Iceberg and Butter Lettuce wrapped in Grilled Pita Bread

# Entrees

## ◆ Roasted Chicken "Long Rice" \$17.95

Boneless Half Chicken with Long Rice, Julienne Vegetables, Citrus Herb Oil, Sage Jus

## ◆ Hamakua Mushroom "ORZO" VEGAN SELECTION \$17.95

**Sautéed Ali'i Hamakua**, Crimini & Shiitake Mushrooms, Watercress, **Kahuku Sea Asparagus**, **Hau'ula Tomato Concasse**,

ORZO Pasta, Porcini Mushroom Vegetable Stock, **Hamakua Enoki Mushrooms**, Truffle Oil

**Add Diced Chicken Breast \$19.95**      **Add 3 Shrimp or Grilled Fish \$22.95**

*\*Chef's Wine Pairing Suggestion: Esser Pinot Noir \$8.50/glass*

## ◆ Shrimp "Sakanoi" \$22.95

Grilled U-12 Prawns, **Roasted Garlic Alae Aioli**, **Hamakua Mushrooms**, Garlic Orchette Pasta

*\*Chef's Wine Pairing Suggestion: Estancia Pinot Grigio \$9.00/glass*

## ◆ Grilled Fresh Island Fish \$23.95

**Hawaiian Alae Salt**, Roasted Fingerling & Okinawan Sweet Potatoes, **Maui Onion**,  
**Poamoho Green and Yellow Beans**, Poamoho Seasonal Vegetables, Spinach Crab Luau Cream

*\*Chef's Wine Pairing Suggestion: Natura "Organic" Chardonnay \$9.00/glass*