Soups

Chilled Mauna Loa Papaya Bisque
Creamy essence of Puna papaya whipped with cream
and served in a most delightful fashion.
3.95

Saimin
A local favorite. Hearty and hot with noodles,
Char Siu pork and fish cake in a delicate oriental broth.
4.50

Maui Onion Gratinee
Served with French bread croutons, Swiss
and Jack cheeses - browned to golden perfection.
3.95

Salads

The Orient Express
Harmony from the Far East. Boneless breast of chicken
julienne with crisp Waimea greens and watercress,
tossed in an oriental dressing.
7.50

Bali Hai
Five delicious fruits in season sprinkled with
macadamia nuts and fresh grated coconut flakes.
Served with your choice of lowfat yogurt,
cottage cheese or rainbow sherbet.
6.95

Sunomono Salad
From a simple yet elegant Japanese recipe;
mariinated cucumbers and fresh Manoa lettuce
with tomato slices, crabmeat and succulent baby
bay shrimp - tossed in an oriental dressing.
7.95

Taco Salad
Seasoned ground beef with guacamole, sour cream,
lettuce, tomatoes and olives; served in a
crisp tortilla shell.
5.95

Specialty Sandwiches

All sandwiches are served with your choice of
Maui style potato chips, french fried potatoes or potato salad.

Grilled Teriyaki Breast of Chicken
Served with Mung beansprouts, sliced tomatoes
and our own smoky flavored sesame soy sauce.
6.95

Striploin Steak
6 oz. center cut garnished with sauteed mushrooms
and grilled onions; served open face on sliced
sourdough bread.
9.95

Crabhouse Club
Dungeness crabmeat, crab broiled bacon and thinly
sliced turkey breast with lettuce and tomato
on your choice of toasted bread.
7.95

Vegetarian Triple Decker
Served on toasted stone ground whole wheat with
avocado, sprouts, shredded carrots, tomatoes,
Waimea lettuce, mayonnaise and your choice of
Wisconsin cheddar or Swiss cheese.
5.95

Keauhou Burger
6 oz. beef patty grilled to order and garnished
with lettuce, tomato and pickle.
5.25
... with your choice of crispy broiled bacon,
Wisconsin cheddar, Swiss or American cheese.
7.25 additional

Fresh Moana I'A (ocean fish)
The fisherman's catch of the day on toasted
sourdough bread with fresh local spinach,
a hint of cilantro and our chef's special
mustard - mayonnaise sauce.
8.25

Entrees

Ahi Sashimi
Served on a bed of shredded daikon with fresh
ginger, soy sauce and hot wasabi mustard.
(When available)
Market Price

Cajun Style Mahimahi
A tender filet of Mahimahi pan seared and
served in a lightly seasoned seafood consomme,
garnished with fresh garden vegetables and farfalle pasta.
7.50

Hawaiian Style Short Ribs of Beef
Marinated in a sesame garlic soy sauce
and grilled to perfection.
7.95

Indonesian Medley
Skewered beef, chicken and pork grilled in
a satay sauce of peanut butter, garlic and ginger
served in vegetable filled Mano lettuce
cups with sesame dip.
7.50

Pu'u O'o Volcano Pie
Rich and creamy chocolate with Kona coffee
sabayon ribboned with raspberry lava sauce.
2.95

Fresh Strawberries
with Lilikoi Sauce
An unusual and delightful combination.
2.95

Big Island Macadamia Nut Pie
Famous the world over.
2.95

Mango Creme Brulee
Vanilla custard topped with a golden
mango cinnamon crumb crust.
2.95

Frozen Yogurt Coconut Pie
From a special island recipe.
2.95

Assorted Island-made Ice Creams
This is as fresh as it gets - no preservatives.
2.50

Beverages

Kona Coffee 1.25
Kona DeCaf Coffee 1.25
Peppermint Tea 1.25
Constant Comment Tea 1.25
Earl Grey Tea 1.25
Kuakini Iced Tea 2.75
Fresh Fruit Smoothy 3.50

Full Bar Service available from 11:30 a.m.

Please inquire about Keiki selections for children in your party.

4.17% Hawaii sales tax will be added.