

Pupus

BUFFALO WINGS

drumettes, house buffalo sauce, blue cheese sauce \$13.95

GARLIC TRUFFLE FRIES

parmesan cheese, whole grain mustard aioli, house-made ketchup \$5.95

LOADED CHILI FRIES

house-made chili, queso, pickled jalapeño, sour cream \$8.95

COCONUT SHRIMP

crispy toasted coconut shrimp, mango-chili dipping sauce \$13.95

FRIED CALAMARI & MAUI GOLD PINEAPPLE

lightly battered onion strings, house-made guava dipping sauce \$12.95

CHIPS & QUESO

house-made tortilla chips, salsa de queso, roasted tomato salsa \$6.95

FRESH POKE*

maui onion, chile pepper, fresh ginger, shoyu, alae sea salt \$14.95

KALUA PORK QUESADILLA

roasted kalua pork, napa cabbage, monterey jack cheese, guava bbq sauce \$10.95

VOLCANO Nachos

house-made chips, chili, cheese salsa, monterey jack cheese, big island guacamole, house made salsa, tomatoes, green onions \$16.95

Garden

\$7.95

CAESAR SALAD

waipoli farm organic baby romaine, from scratch caesar dressing* add chicken \$7

ORGANIC MIXED GREENS AND BACON SALAD

tomatoes, maui onion, bacon, cucumber, avocado-ranch dressing*

ENTRÉES

SLOW ROAST PRIME RIB* \$29.95

old school jus, house-made horse radish crema, garlic parmesan mashed potatoes

MACADAMIA NUT CRUSTED MAHI MAHI \$29.95

big island organic macadamia nuts, day boat caught mahi mahi, maui pineapple slaw, beurre blanc, brown rice

NEW YORK STRIP STEAK* \$29.95

red wine mushroom and blue cheese sauce, garlic parmesan mashed potatoes

GULF COAST COCONUT SHRIMP \$21.95

crispy toasted coconut shrimp, mango-chili dipping sauce, garlic parmesan mashed potatoes

CREOLA SEAFOOD MAC & CHEESE \$21.95

maine lobster, shrimp, local mahi mahi, and gruyere, monterey jack, and parmesan cheeses

EATS

BURGERS IN PARADISE*

vine-ripened tomatoes, fresh ground beef, local lettuce

Classic cheddar, lettuce, tomato, onion, special sauce \$11.95

Southwest Burger chili and queso \$14.50

Bacon Burger blue cheese and avocado \$14.50

FINS UP FISH N CHIPS \$21.95

day boat caught mahi, tempura batter, malt vinegar aioli, hand cut fries

MAUI ISLAND DRY MEIN \$14.95

fresh noodles, baby bok choy and watercress, hamakua mushrooms, fresh ginger, bean sprouts, organic cilantro

ISLAND STYLE FISH TACOS \$20.95

tomatillo salsa, avocado, jalapeño, vine ripened tomato, locally made corn tortillas

NEW YORK STRIP STEAK TACOS \$15.95

tomatillo salsa, avocado, pickled jalapeño, vine ripened tomato, locally made corn tortillas

DESSERTS

\$7.95

PINEAPPLE BEIGNETS

maui mana wheat beer battered maui pineapple, local vanilla gelato, caramel rum sauce from scratch

OLD SCHOOL BREAD PUDDING

roasted local apple bananas, butterscotch rum sauce, coconut crème fraiche

HOT BROWNIE SUNDAE

chocolate fudge, tahitian vanilla gelato, raspberry sauce, amarena cherries, fresh whipped cream

Jimmy Buffett's at the Beachcomber

CARNIVOROUS HABIT SIRLOIN STEAK* 25.95

bourbon-garlic compound butter, jalapeño mashed potatoes, house vegetables

SEARED AHI STEAK \$28.95

day boat ahi tuna*, jalapeño mashed potatoes, soy sesame maui onion sauce

SOUTHERN FRIED CHICKEN \$22.95

garlic parmesan mashed potatoes, mango-chili dipping sauce, house coleslaw

SURF AND TURF* \$29.95

sirloin steak and crispy toasted coconut shrimp, garlic parmesan mashed potatoes

SIDES

\$4.95

HOUSE CUT FRIES

GARLIC PARMESAN MASHED POTATOES

KULA BROCCOLI, BALSAMIC DRIZZLE

HOUSE MADE CHILI BOWL WITH CHEDDAR

ORGANIC MIXED GREENS & BACON SIDE SALAD

KEIKI

Noodles & cheese free for keiki under 3

\$8.95

QUESADILLA

flour tortilla, cheddar cheese

CHEESY BURGER*

fresh ground beef, cheddar cheese, house cut fries

SAIMIN

fresh noodles, broccoli, green beans, broth

*Cooked to order; consuming raw or undercooked fish, beef, poultry, or eggs could increase your risk of food-borne illness. For your convenience, an 18% gratuity is added for parties of eight or more, which can be changed or eliminated at your discretion.