

Savor It!

PUPUS

AHI POKE

Ahi, Wakame, Avocado, Ginger, Sweet Potato Chips MP

WASABI DUSTED FRITTO MISTO

Calamari, Shrimp, Artichoke Hearts, Asian Dipping & Spicy Tomato Sauces 16

EDAMAME <V>

Chile Pepper Water, Shoyu, Sesame Oil 8

STANDING AHI NACHOS

Individual Red Rub Blackened Ahi & Guacamole on Standing Flour Tortilla Chips 15

RIB TEASER

A tasting portion of our Low and Slow Baby Back Ribs, Guava-Hoisin BBQ Sauce, Coconut Cole Slaw 14

SIZZLING SHRIMP <G>

A Skillet of Garlic, Butter, Herbs & Shrimp, Garlic Bread 17

FOB SASHIMI

Fresh off the Boat Ahi, Pickled Ginger, Wasabi, Wakame MP

SHAKE-EM FRIES <V>

Full Pound 'O' Fries ~ Furikake, Parmesan & Volcano Spices to Shake & Share 11

GARLIC BREAD <V>

Baguette, Garlic, Herb, Parmesan, Butter, *must try* 6

TROPICAL SALSA & CHIPS <V>

House Fried Tortilla Chips, Mango-Pineapple Salsa 8

CLUB MED PLATE <V>

Hummus, Tapenade, Pepperoncini, Tomato, Cucumber, Feta Cheese, Local Greens & Grilled Pita 16

PARMESAN LAVA TOTS

Truffle Oil, Sea Salt 12

SOUPS & SALADS

GAZPACHO <G, V>

Local Tomatoes, Sweet Potato Chip, Macadamia Nut Pesto 6

HUKILAU CHOWDER

Chef's Choice of Local Seafood 8

"DA HALE" <G, V>

Mixed Greens, Tomato, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette 9

HAIL CAESAR

Local Baby Romaine, Aged Parmesan, Croutons 11

SPINUGULA <G, V>

Spinach, Arugula, Strawberries, Candied Macadamia Nuts, Gorgonzola, Red Onion, Balsamic Vinaigrette 11

*"Nothing says fun
like sandy ankles."*

...NIKO

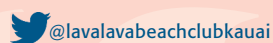
ISLAND INSPIRED FLAT BREADS

Hamakua Mushrooms,
Caramelized Onion,
Mozzarella, and Pesto 16

Kalua Pork, Spiced Candied
Pineapple, Hoisin-Honey
Mustard, Mozzarella and
Scallions 16

Hapa Meatballs,
Hamakua Mushrooms,
Spinach, Mozzarella,
Tomato Sauce 16

Kaiwe Smoked Chicken,
Arugula, Caramelized
Onions, Gorgonzola, and
White Garlic Sauce 16



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

Savor It! OF THE SEA

SIMPLE FISH <G>

Freshly caught off the Kona Coast, Seared, Furikake Crusted or Blackened, Mango-Pineapple Salsa, Coconut Jasmine Rice, Chef's Fresh Vegetables 35

LAVA-ROSCHI AHI

Our very own Citrus Peel Togarashi Blend, Seared Ahi, Unagi, Lemon-Honey Aioli, Asian Pickle, Cherry Tomato, Arugula, White Rice 36

HOOK, LINE & SINKER

The Chef goes crazy with Fresh Fish from our Local Waters MP

COCONUT SHRIMP

House made Ginger-Guava Sauce, Coconut Jasmine Rice 31

OF THE LAND

GRILLED NEW YORK STEAK

Gorgonzola-Rosemary Butter, Roasted Garlic Mash, Frizzled Onions 35

LOW & SLOW BABY BACK RIBS

Guava Hoisin BBQ Sauce, Fries, or Make 'em Sweet 30

WHEN YOU VISIT KONA, STOP BY OUR PARENT RESTAURANT, HUGGO'S

PINEAPPLE FRIED RICE BOWL <V>

Jasmine Rice, Green Beans, Carrots, Garlic, Ginger, Egg 19
Add Chicken +6, Tofu +6, Garlic Marinated Shrimp +9,
Coconut Shrimp +11, Teriyaki Steak +10, Lobster Tail + 17

LLBC BURGER

Local Beef, Stuffed: Blue Cheese, Topped: Avocado, Fried Sweet Onion, Local Tomato, Arugula, Chive Aioli, Fries 18
Cheddar or Swiss +2, Bacon +2

CHEF ERIC'S HALF HULI CHICKEN

Smoked and Roasted, Lilikoi-Yuzu Glaze, Roasted Garlic Mashed, Asparagus 27
Add half portion of Low & Slow Baby Back Ribs +10

FARM TO BEACH <V>

Local Purple Sweet Potatoes, Kabocha Pumpkin, Bell Pepper, Cauliflower, Cashews, Pumpkin Seeds, Coconut Curry Sauce. Jasmine Rice.
Seasonal & Locally Grown Vegetables 21
Add Chicken +6, Coconut Shrimp +11, Grilled Shrimp +9,

HUGGO'S

TERIYAKI STEAK – SINCE 1969

Flank Steak, Coconut Jasmine Rice,
Bok Choy 30

TAKE YOUR STEAK SURFING

Add Four oz Lobster Tail +17,
Trio of Coconut Shrimp +11,
Garlic Shrimp +9

Sides & Extra Stuff <G, V>

QUINOA SALAD 5

COCONUT JASMINE RICE 3

COCONUT SLAW 5

FRIES OR SWEET POTATO FRIES 6

ROASTED GARLIC MASHED POTATO 5

<G> Gluten Free

<V> Vegetarian or can be made Vegetarian

Desserts is stressed spelled backwards – don't skip it!