

To Start With . . .

Edamame steamed, Hawaiian pink sea salt 6

Hummus grilled naan, evoo 6

Crab Queso roasted chilies, lump crab, tortilla chips 8

Tuna Tartare

chopped Ahi, chilies, green apple jicama mignonette, sesame emulsion 11

Beef Tenderloin Carpaccio

truffle goat cheese, dry tomato, crispy capers and lemon arugula salad 13

Mini Lobsta' Rolls

butter poached lobster, celery, aioli 18

Charred Octopus

roasted beets, goat cheese, arugula, micro herbs, lemon verbena vinaigrette 10

Poached Farm Egg " Carbonara "

applewood bacon, exotic mushroom, brioche, Reggiano crema 11

Pan Roasted Mussels

tomato, roasted chili and garlic shellfish cream, fresh herbs with grilled bread 12

Iron Skillet Jumbo Prawns

roasted pepper grits, porkbelly, chili butter 13

Pan Seared Fois Gras

tropical fruit confit, Jerez gastrique 18

Smoked Chicken Flatbread

crispy thin, spinach, peppers, chili oil, Haloumi, Feta cheese and hummus 11

Fritto Misto

calamari, pink shrimp, seasonal veg, crispy tempura, gazpacho mayonaise 11

Sushi

Maine Thing

lobster, asparagus, radish and cream cheese with ginger blueberry lobster salad 18

Ohana Crab Cucumber

lump Crab, cucumber, shiso leaf and avocado puree 10

Spicey Hawaiian Tuna

Yuzu pickled pineapple, red curry coconut cream 10

Greens

Ohana Local Baby Lettuce

cucumber, carrot, radish, tomato, jack cheese and toasted almond passion fruit vinaigrette 6

Romaine Hearts anchovy, lemon, olive oil with focaccia croutons and sundried tomatoes 6

Baby Spinach Salad

feta, pecans, mango and warm sesame bacon vinaigrette 6

Local Grown Tomatoes

peeled and sliced, homemade buttermilk dressing, bleu cheese, raw onion, micro herbs and basil 9

Red Chili Rock Shrimp Chop Salad

chopped romaine, spiced pecans, tomato, cucumber, roasted shiitakes, beets, blue cheese and buttermilk tarragon dressing 13



the Big Kahunas . . .

Twice Cooked Miso Short Ribs

whipped Yukon potatoes, roasted wild mushrooms 28

Apple Cider Brined Pork Chop

16 ounce grilled chop, root vegetable potato gratin, Jack Daniels grain mustard glaze 28

Filet Mignon, Aged Rum " Caramel "

8 oz choice beef, whipped yukon gold potato, green beans 39

Sauteed Chicken Breast

natural pan juices, Carribean chiles, caperberries, olives, roasted pepper truffle grits, aruglua 23

Waygu A7 Striploin

root vegetable pave, olive oil bernaise sauce 32

Grilled Golden Beets

miso portobello, goat cheese risotto cake pimento vinaigrette 22

Local Black Grouper

roasted cauliflower, lump crab, lardons, chervil soubise 30

Organic King Salmon

lemon, caper cream, lump crab, artichoke, fennel and pea sprouts 29

Sauteed Gulf Snapper

vegetable stir fry, citrus butter and harissa vinaigrette 26

Jumbo Sea Scallops

leek, mushroom "creamed" corn coconut curry and arugula 30

Lobster Coconut Tempura

cauliflower bean salad, and sweet garlic sesame emulsion 32

Steamed Shellfish " en fuego "

local grouper, jumbo shrimp, mussels and scallops with lemon tomato soffrito broth and sticky rice cake 28

Tagliatelle and Jumbo Prawns

housemade pasta with tomato, bacon, roasted garlic, spinach and sherry brown butter 25

"Steak Frites " Burger

ground Prime steak, short ribs, bernaise sauce and arugula on a brioche bun 23

the Sweetest things . . .

White Chocolate Pineapple Upside Down Cake

Jamaican dark rum caramel and vanilla ice cream 9.5

Creme Brullee Daily Flavor

Ask your server! With cane sugar, whipped cream and berries 9.5

Sweet Potato Sopaipilla

warm pastry topped with cinnamon, orange blossom honey, chocolate sauce and vanilla ice cream 9.5