

DINNER

The Reef Bar & Market Grill is a unique grilling experience located beach front in Waikiki. We offer the finest butcher selection, hand cut steaks and chops. Our fresh seafood is island sourced from the surrounding Pacific waters. We obtain our sausages, spices, and herbs from local artisans. No effort has been spared to bring you the best Hawaii has to offer.

STARTERS

- Poke Dip**, fresh line caught ahi, spicy mayo, taro chips \$24
- Baked Goat Cheese**, basil and sundried tomato pesto, toasted ciabatta \$20 (V)
- North Shore Style Shrimp**, peel and eat garlic shrimp with pineapple ponzu \$22
- Crab Cake**, house made crab cake with fennel tartar sauce \$24
- Sticky Chicken Wings**, thai chili glaze, pickled cucumbers \$16
- Charred Edamame**, tossed in smoked & spicy rub \$12 (V)

FROM THE SEA

- Cold Seafood Tower**, fresh king crab legs, oysters, shrimp, octopus, and poke served with fennel tartar, chili water mignonette, and cocktail sauces \$65 / \$105
- Shrimp Cocktail**, smoked tomato and wasabi, smoked and spicy rim \$22
- Fresh Oysters on the Half Shell**, seasonal oysters shucked upon order, served with cocktail and chili mignonette
half dozen \$18 dozen \$32
- King Crab Legs**, served with house cocktail and fennel tartar sauce \$28

“GRILL with ALOHA”

Select your protein and sides. Make your way to the butcher station to pick up your order. The perfect house-made rubs and finishing sauces will be recommended. Head over to the Reef Grill where our Grill Masters will educate you in the fine art of open flame grilling. Now order a drink and let your grill experience begin.
All entrées include a trip to the Market Grill Salad Bar.

PROTEINS

- Optional topped with herb butter
- New York Strip | 12oz**, hearty and robust \$38
- Filet Mignon | 8oz**, tender and juicy, thick cut \$42
- Rib Eye | 12oz**, well-marbled, flavorful \$42
- Skirt Steak | 10oz**, deep and rich taste \$28
- Beef Top Sirloin | 10oz**, our signature center-cut \$32
- Salmon**, wild caught, skin on filet \$34
- Ahi Steak**, fresh island tuna \$36
- Half Rack of Ribs**, St. Louis cut, lean and juicy \$28
- 1/2 Chicken**, rosemary slow roasted jidori chicken \$28
- Kukui Sausages**, portuguese or spicy italian \$28
- Veggie Stack**, tofu, cauliflower, zucchini, onion \$26 (GF) (V)
- Add to your grill experience with optional bacon \$6 | shrimp \$14*

KABOBS

- Ahi Kabobs** \$34
- Shrimp Kabobs** \$30
- Top Sirloin Kabobs** \$32
- All skewered with pineapple, red onion, and bell peppers*

FROM THE KITCHEN

- White Cheddar Bacon Burger**, 1/2 pound angus beef, white cheddar, vine-ripened tomato, lettuce, maui onion, fries* \$26
- Fish & Chips**, kona beer-battered cod, fennel tartar sauce, fries \$32
- Braised Short Ribs**, slow cooked and tender, mashed potatoes, asparagus \$32
- Big People Chicken Tenders**, hand dredged green herb rubbed chicken breast, side sriracha ranch, fries \$24
- Fresh Catch of the Day**, chef's preparation recited daily, MP

SIDES

- Garlic Bread**, french baguette, fresh grated garlic, butter (to grill) \$4 (V)
- Adult Mac & Cheese**, gruyere and cheddar macaroni, topped with blue cheese and micro parmesan crumbles \$8 (V)
- Sautéed Mushrooms**, sherry, onions, thyme \$8 (GF) (V)
- Grilled Asparagus Spears**, lemon, parmesan \$8 (GF) (V)
- Fried Brussels Sprouts**, lemon, garlic butter \$8 (GF) (V)
- Stuffed Baked Potato**, butter, black pepper, sour cream, bacon, and green onion \$6
- Whipped Whole Butter Mashed Potatoes**, \$6 (GF) (V)

GROUND & BLENDED RUBS

- Mocha Rub**, kona coffee, cane sugar, house spices (V)
- Smoked & Spicy**, smoked salt, cayenne, brown sugar (V)
- Red Sand**, alaea salt, arbol chili, paprika (V)
- Green Herb**, garam masala, ginger, parsely, dill (V)

BLENDED FINISHING SAUCES

- House Worcestershire**, molasses, turmeric, seasonings
- Steak Sauce**, tomato, raisin, garlic, vinegar, cane sugar (V)
- Pineapple Teriyaki**, pineapple, maple syrup, soy (V)
- Chimichurri**, cilantro, parsley, chili flake (GF) (V)
- Miso Glaze**, sake, mirin, miso, sugar (V)
- POG BBQ Sauce**, chili, brown sugar, pog (V)

We will grill for you, add \$15.00 Chef Fee – also includes steak fries and grilled rapini

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian

DRINKS

HANDCRAFTED COCKTAILS

Kiawe Wood Smoked Manhattan \$14

Templeton Rye, Carpano Antica Sweet Vermouth, Luxardo Cherry

Lilikoi House Mule \$12

Pau Maui Handmade Vodka, Bundaberg Ginger Beer, Lime, Mint, Lilikoi Foam

Finally a Good Margarita in Waikiki \$13

Tequila Herradura Blanco, Cointreau, Pressed Lime, Kiawe Wood Smoked Sea Salt

Outrigger's 44 Mai Tai \$14

Don Q God & Kraken Foam, Pineapple, Orgeat, Orange Curacao, Rocks

The 1953 Mai Tai \$12

Don Q Gold Rum, Pineapple, Orange Juice, Orgeat, Orange Curacao, Whaler's Dark Rum Float, Rocks

Frozen Mo'o \$12

Don Q Coconut Rum, Lime, Craft Coconut Cream, Fresh Mint blended

Blue Hawaii à la The Reef Bar & Market Grill \$11

Pau Maui Vodka, Sailor Jerry Spiced Rum, Blue Curacao, Pineapple Juice, Fresh Lemon

Ocean Side Bloodys \$10

You choice of Herradura Tequila Blanco, Pau Maui Vodka or Hendrick's Gin, Sriracha and Wasabi Bloody Mix, Seasonal accoutrements

Lava Lava \$14

Sailor Jerry Spiced Rum, Coconut Cream, Strawberries, Banana, Pineapple Juice, Kraken Dark Rum Float

The Chosen One \$12

Your Choice of: Santo Mezquila, Hendrick's Gin, Woodford Reserve, Don Q Gold Rum or Pau Maui Vodka, Seasonal Berry Shrub, Montenegro Amaro, Fresh Mint, Lemon Juice, Peychaud's Bitters

Reef Waikiki Breeze \$12

Pau Maui Vodka, St. Germaine, Fresh Lemonade, Strawberry, splash of Club Soda,

BEER

BOTTLES & CANS

Coors Light, Miller Lite, Budweiser, Bud Light, Corona, Sapporo, Sierra Nevada Pale Ale, Kona Brewing Co. Big Wave Golden Ale \$6

Waikiki Skinny Jeans IPA, Maui Brewing Bikini Blonde \$7

DRAUGHT

Blue Moon, Dos X Lager, Heineken \$7 Primo, \$5

Paradise Seasonal Cider, Waikiki Brewing Hana Hou Hefe, Lagunitas IPA, Waikiki Brewing Aloha Spirit Blonde Ale \$7

WINE

6oz 9oz Btl

Prosecco, Benvolio, Italy	\$10	\$13	\$39
Cremant Rose Gerard Bertrand, France	\$12	\$16	\$48
Brut Chandon, Napa	\$14	\$18	\$54
Sparkling Rose, Lokelani, Maui			\$68
Veuve Clicquot Yellow Label, France			\$81
Chardonnay, House wine, Napa	\$11	\$14	\$43
Chardonnay, Flora Springs, Napa			\$56
Chardonnay, Frank Family, Napa	\$17	\$23	\$68
Chardonnay, Talbot Sleepy Hollow, Monterey			\$78
Chardonnay, Cakebread Vineyards, Carneros			\$77
Sauvignon Blanc, Michael David, Lodi	\$9	\$12	\$37
Sauvignon Blanc, White Haven, New Zealand			\$39
Sauvignon Blanc, Orin Swift Blanc Stare, Russian River			\$57
Pinot Grigio, Nobilissima, Veneto, Italy	\$9	\$12	\$35
Riesling, Clean Slate, Mosel, Germany	\$10	\$13	\$40
Pinot Gris, MacMurray, Russian River			\$40
Rose, Castle Rock, Mendocino	\$8	\$11	\$32
Rose, A to Z, Oregon			\$48
Pinot Noir, Landmark overlook, Kenwood	\$12	\$16	\$48
Pinot Noir, Smoke Tree, Sonoma	\$16	\$21	\$62
Pinot Noir, Siduri, Santa Rita			\$54
Petit Sirah, Orin Swift Machete, California			\$99
Malbec, High Note, Argentina			\$48
Merlot, Peju, Napa	\$16	\$21	\$64
Merlot, Duckhorn, Napa			\$75
Zinfandel, Edmeades, Medocino			\$42
Red Blends, Justin Savant, Paso Robles			\$120
Red Blends, Franciscan Magnificat, Napa			\$140
Cabernet Sauvignon, House wine, Paso Robles	\$11	\$14	\$43
Cabernet Sauvignon, Niner, Paso Robles	\$22	\$30	\$90
Cabernet Sauvignon, Chateau Montelena, Calistoga			\$93
Cabernet Sauvignon, Mt Veeder, Napa			\$101
Cabernet Sauvignon, Stags Leap Artemis, Napa			\$136
Cabernet Sauvignon, Silver Oak, Alexander Valley			\$171

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)

The first bottled water in the Southern Hemisphere

Bundaberg Ginger Beer \$13

Made with ginger and sugarcane

Market Smoothies \$8

Strawberry, lilikoi, mango, banana, pineapple

Brewed Iced Tea \$5

Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4

Cola, Diet Cola, Lemon & Lime, Ginger Ale, Tonic Water