

PUPUS

PANKO FRIED CALAMARI

wasabi-guava cocktail sauce 15.5

AHI POKE*

local ahi, shoyu style, ogo, avocado, furikake cracker, chili aioli 18

WAIKIKI HOT WINGS

'spicy' all natural chicken wings, duke's special sauce 15

DUKE'S NACHOS

black beans, jalapeños, pico de gallo, guacamole, sour cream, colby-jack cheese 14
add fire grilled chicken or kalua pork 4

SUN DRIED TOMATO HUMMUS

basil-macadamia nut pesto, kalamata olives, feta, cucumbers, flatbread 11

GRILLED CHICKEN QUESADILLA

all natural chicken, colby-jack cheese, guacamole, chipotle crema 13

AHI SASHIMI*

daikon, carrot, wasabi, shoyu 17.5

COCONUT SHRIMP

lilikoï chili water, pickled cucumbers 17

SALADS & SOUP

add grilled chicken 7 or fresh fish 9 to any salad

KALE & ROMAINE CAESAR

duke's famous tossed caesar, romaine, kale, parmesan, homemade dressing, balsamic tomatoes 10

CARAMELIZED BEET

pan roasted beets, arugula, goat cheese, candied mac nuts 11.5

SEAFOOD CHOWDER

new england style, local fish, clams, duroc bacon, fresh herbs 9

WAIPOLI FARMS MIXED GREENS

local lettuces, carrots, watermelon radish, tomatoes, cucumbers, balsamic vinaigrette 8.5

ISLAND FAVORITES

KOREAN STEAK STREET TACOS*

kalbi marinated steak, salsa verde, cabbage, onions, cilantro, flour tortillas 17

COCONUT SHRIMP & FRIES

lilikoï chili pepper water 24

BABY BACK RIBS

compart family farms duroc pork, mango bbq sauce, fries 17

STEAK & FRIES

usda prime grade sirloin*, roasted garlic butter, arugula salad, fries 21

CHICKEN KATSU

all natural chicken, panko crusted, katsu dipping sauce, steamed rice, macaroni salad 16.5

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free.

Please inform your server of any allergies. *Consuming raw or undercooked foods may increase your risk of food borne illness.

FRESH FISH 19.5

The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing traditions and respect for the sea (Kai).

CAJUN FISH TACOS

flour tortillas, tomatillo sauce, guacamole, pico de gallo, fresh tortilla chips

FISH & CHIPS

kona brewing co. beer battered, citrus herbed tartar sauce

FISH SANDWICH

hawaiian sweet bread, lemon caper aioli, pickled cucumbers, iceberg, potato chips

LUNCH BUFFET

11:30AM TO 3:00PM

our bountiful salad bar highlighting locally grown hawaii produce

fresh hawaiian fish | teriyaki chicken | ahi poke bowls* | all natural kalua pork and cabbage

healthy ancient grain salads | yakisoba noodles 19.5

SANDWICHES & BURGERS

substitute a small caesar or garden salad for \$3 | gluten free buns available

CRISPY CHICKEN BLT

all natural chicken, panko crust, applewood smoked bacon, onions, ranch, brioche bun, chips 15.5

PULLED PORK SANDWICH

imu style duroc pork, bbq & tomatillo sauces, watercress, tomato, red onions, hawaiian sweet bread, chips 15

BURGERS

half pound, hand ground chuck, brisket, hanging tender angus blend, brioche bun, fries

Vegetable burger substitute available

DUKE'S CHEESEBURGER*

aged cheddar, shredded iceberg, tomatoes, maui island dressing 16

MANGO BBQ BACON BURGER*

applewood smoked duroc bacon, white cheddar, ranch dressing, grilled onions 18

CHEF'S BURGER*

blue cheese, arugula, balsamic tomato jam, bacon, carmelized onion 19.5

DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11

SPECIALTY HULA PIE®

a twist on our classic, your server will explain today's chef's preparation 12

T S RESTAURANTS OF HAWAII AND CALIFORNIA

An 18% gratuity is requested from all parties of eight or more.