

Lunch



PUPUS

Crispy Calamari ✓

tubes & tentacles fried to crisp perfection | 14

Garlic Shrimp GF

creamy garlic shrimp | 16

Under the Sea GF ✓

shrimp, crab, mussels, local sweet corn & sausage | 36

Prime Rib Poke ✓

spiced prime rib, flash seared poke style | 18

Chicken Wings

your choice: fire, BBQ, or mango | 15

Onion Rings

served with house honey mustard | 10

CHILL BAR

Blackened Ahi

seared ahi with a fresh chimichurri inspired topping | MKT

Fresh Local Poke GF

fresh ahi served raw with local flare | MKT

Smoked Local Fish Dip ✓ GF

fresh local fish smoked and mixed into a creamy dip with local Hawaiian chips | 17

Oysters on the Half ✓ GF

seasonal shucked oysters
three for 15 | six for 24

Shrimp Cocktail GF ✓

a classic | 15

Ali'i Ceviche GF

fresh fish, lime juice, tomatoes, onions and cilantro served with local Hawaiian chips | 16

LOCAL GREENS + HOMEMADE SOUP

ADD ON CHICKEN | 6 SHRIMP | 10
FISH OF THE DAY OR SALMON | 10

House Salad GF

locally sourced greens & microgreens | 12

Crabcake Salad

house made crab cakes on house salad mix with mango salsa & avocado citrus cilantro aioli | 20

Bleu Cheese Chop GF

twist on a classic wedge with Ma's beet eggs | 15

Roasted Beet Salad GF

beets, wine poached pears, mandarin oranges, candied walnuts, goat cheese & local greens | 17

Seafood Louie

a fresh take on the old king of salads | 21

Caesar

classic fresh romaine caesar | 14

Seafood Chowder

creamy white chowder with fresh seafood
| cup 7 | bowl 12

LUNCH PLATES

Loco-Moco ✓

Local specialty! Ground chuck patty, house gravy, rice, sunny side eggs & sautéed onions | 16
upgrade to Prime-Steak-O | 18

Today's Fresh Local Catch

Cooked to perfection, served with rice & salad
| MKT

SANDWICHES

GREEN SALAD OR FRIES
SUB ONION RINGS | 2

Ola Boy's Fish Katsu Sandwich ✓

local catch katsu style on a sweet bun | 18

Stonefish Sandwich

local catch blackened or grilled on a hoagie | 16

Taro Burger GF

Local Taro burger topped with house relish | 16
add | avocado or bacon | +2

Bri's KC Chicken Sandwich

grilled breast topped with bbq, cheddar, honey-mustard, pickles & grilled onions | 15
add avocado or bacon | +2

808 Crafted Burger ✓

house ground chuck served with house relish & cheese | 16 | avocado or bacon | +2

Prime Cheesesteak Sandwich ✓

shaved prime rib served philly cheesesteak style | 17

Reuben Sandwich

shaved pastrami sandwich on marbled rye | 16

THANK YOU FOR SUPPORTING LOCAL!



WE ARE COMMITTED TO
SUPPORTING OUR LOCAL
FARMERS AND FISHERMAN AND
ALWAYS BUY LOCAL &
ORGANIC WHEN AVAILABLE!

vegetarian menu at your request

GF gluten free at your request

✓ local favorite

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

From the Bar



SPECIALTY COCKTAILS | 15

Raspberry Smash

Titos, raspberry puree, lemon juice, fresh basil & a splash of soda

Moloka'i Mule

Limoncello, St Germain, ginger beer & splash of house sour

Jala-Paloma ✓

Jalapeno infused Tanteo tequila, agave, pink grapefruit, fresh lime, club soda & a salted rim

Peach Tea

Plume & Petal Peach Vodka & fresh brewed tea - you won't taste it, but it'll do the trick!

1944 – Mai Tai

the original Mai Tai - "out of this world"

Stoned Tai

light & dark rum, orgeat syrup, pineapple juice, house sour mix and lilikoi puree

Laid Back

a real local gin & juice - Bombay Sapphire & Hawaiian Sun Passion Orange Guava

Liliko'i Kamikaze ✓

Vodka, lilikoi puree, sweet & sour, triple sec & a li hing rim

Smokey Treat

a smokey spin on an old fashion. mezcal with chocolate & citrus notes

Lychee Breeze

Titos, lychee, pineapple & cranberry juice

SPF40

strawberry-cucumber-mint, peach & pineapple vodka fizz

Liliko'i Habanero Margarita

a sweet, tangy & spicy margarita complete with a li hing mui rim



GEAR

sport the fish with one of our great t-shirts, hats or fish prints



BREWS 6-10

BREWS ON TAP

Pacifico

Lagunitas IPA

Kona Longboard Lager

Kona Big Wave Golden Ale

Kohala Hazy IPA

Maui Bikini Blonde

BOTTLED BREWS

Heineken

Heineken Light

Corona

Bud Light

Michelob Ultra Light

Coors Light

Guinness

Fat Tire Amber Ale

Maui Pau Hana Pilsner

Dog Fish Sour Session

Sierra Nevada Pale Ale

Waikiki Hana Hou Hefe

OTHER BREWS

Ola Kona Gold Cider

Ola Maui Hard Juice ask server for flavor!

Maui Dragon Fruit Seltzer

Ola Seltzer



WINES

Body Guard by Dau Charddonay

Teifenbruer Pinot Grigio

Whitehaven Sauvignon Blanc

Fleurs de Prairie Rose

Bezinger Cabernet

Kings Ridge Pinto Noir

Decoy Merlot

Painted Field Red Blend