

Shellfish

- Baked Stuffed Shrimp45.00/LITE 30.00
Jumbo Shrimp Stuffed with Dungeness Crab Meat.
Baked Golden Brown and Topped with Hollandaise.
- Shrimp Portofino.....41.00
Jumbo Shrimp Sautéed with Olive Oil, Fresh Chopped Garlic,
Lemon Juice, and Capers over Angel Hair Pasta.
- Spiny Lobster Tail * 55.00 Two Tails*97.00
Succulent, Sweet and Served with Drawn Butter.
- Alaskan Red King Crab Legs99.00
Generous Serving, Sweet and Succulent.
- Live Maine Lobster (1 ¼ pound)*56.00
- Crustacean Broil * 78.00
A Seafood Medley of Jumbo Gulf Shrimp, Ocean Scallops,
King Crab, With a Whole Live 1 1/4# Maine Lobster.
- Big Island Abalone Dorè 82.00
Delicately Delicious and Rich, Kona Coast 'Ezo' Abalone

The Freshest Fish

- Chilean Sea Bass*46.00
Tender and Beautifully Mild. Butter Nage Sauce.
- Ōra King Salmon* 43.00
World Famous New Zealand Ōra King Salmon, All Natural.
Pan Fried Rare with Crispy Skin. Lemon Dill Buerre Blanc.
Beautiful Richness with Melt in Your Mouth Goodness!
- Whole Tai Snapper - Steamed or Crispy Fried 1.5# 51.00
- Ahi Mignon*43.00/LITE 27.00
Fresh Big-Eye Tuna Marinated in Ginger & Soy, Grilled Rare,
Butter Dipping Sauce. Umm...So Good and Tasty. Ask Joey!
- Stuffed Ahi*45.00/LITE 30.00
Fresh Island Big-Eye Tuna Stuffed with Dungeness Crab Meat,
Baked and Topped with our House Special Hollandaise Sauce!
- Pan Seared Herb Crusted Ahi*46.00
Ginger, Garlic, and Kaiware Crusted Fresh Yellow Fin Tuna.
Seared Rare on Ponzu Butter. Nice!
- Island Mahimahi*45.00
Marinated Island Mahimahi, Succulent and Tasty!
Grilled, Oven-Sautéed, or Macadamia Nut Crusted
- Shutome (Broadbill Swordfish).....35.00
Moist, Mild, and Delicious, favorites of Kama'ainas.

*Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness