

APPETIZERS

Fresh Shucked Oysters*	6pc 32
	12pc 62
Fresh Ahi Sashimi*	28
Our Ahi Poke	24
Chef's Spicy Ahi Poke*	24
Shrimp Avo Mango Stack	25
Firecracker Unroll*	27
Poke Nachos*	27
Seared Black & Blue Ahi*	28
Steamed Fresh Clams	16oz 28
World Famous Escargot	18
Oysters Rockefeller	4pc 29
Our Garlic Shrimp	26
Jumbo Shrimp Cocktail	25
Coconut Crunchy Shrimp	22
Fried Calamari	19
Kimchee Calamari	21
Crab & Shrimp Stuffed Mushrooms	25
Crab Cake with Lobster Sauce	17
Chicken Wings sweet & spicy or buffalo style	25
Garlic Chicken	18
Homestyle Fried Zucchini	16
Steamed Artichoke	18

SOUPS & SALADS

New England Clam Chowder	cup 6
	bowl 12
French Onion Soup	12
Chopped Salad	16
Spinach Salad	16
<i>Warm Bacon Dressing</i>	
Caprese Salad	16
<i>Mango White Balsamic Vinaigrette</i>	
Caesar Salad	16
<i>Add Fried Calamari +8</i>	
<i>Add Grilled Chicken +7</i>	
<i>Add Black & Blue Ahi* +12</i>	

SIDE BY SIDE

Saute Mushrooms	12
Steamed Asparagus	12
Vegetable Orzo	12
Baked Potato	12
3 Potato Garlic Mash	9
Pilaf Rice	9
Rice <i>White or Brown</i>	6

SEAFOOD TOWER

Ahi Poke
Salmon Sashimi
Ahi Sashimi
Seared Scallops
Shrimp Cocktail
Fresh Oysters on the half shell
Alaskan King Crab
<i>Skipper \$185 Captain \$265</i>
<i>Add 1¼ Maine Lobster +50</i>

SURF BREAK MENU

All Week 3:30PM - 5:30PM

STARTER (choice of 1)

New England Clam Chowder <i>Cup</i>
Chopped Salad
Caesar Salad <i>House Style</i>

ENTRÉE (choice of 1)

Our Scallop & Shrimp Scampi
Swordfish <i>Baked or Grilled</i>
Island Style Grilled Chicken <i>Guava Liliko'i Reduction</i>

Paniolo Baby Back Ribs <i>Full Rack, Homemade BBQ Sauce</i>

Fire Grilled New York Steak* <i>9oz Pulehu Style</i>
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DESSERT (choice of 1)

Crème Brûlée
New York Style Cheesecake
Sorbet of the Day

3 COURSE \$55 Per Person
Not Including Tax or Gratuity. Not Valid with Any Other Special Promotions or Offers

LOCAL FAVORITES

Braised Prime Short Rib	12oz 45
Paniolo Baby Back Ribs	43
Bison Burger	7oz 28
Island Style Grilled Chicken	37
<i>Guava Liliko'i Reduction</i>	

OCEAN PAIRINGS

Crab Cake	15
Lobster Tail <i>9oz</i>	58
Shrimp: <i>Grilled, Garlic, Coconut</i>	19

MAUKA

Joey's Famous Garlic Prime Steak*	9oz 65
NY Strip Loin	14oz 54
Filet Mignon*	6oz 53
	9oz 58
Rib Eye Steak	16oz 68
Herb Roasted Prime Rib*	
<i>Captain</i>	14oz 68
<i>Callahan</i>	9oz 56
Grilled Lamb Chops* <i>Herb Demi-Glaze</i>	65

MAKAI

Island Mahimahi <i>Choice of Toasted Macadamia Nut Crusted with Mango Salsa, Cajun Style or Grilled</i>	49
Chilean Seabass* <i>Angel Hair Pasta, Butter Nage Sauce</i>	65
Ora King Salmon* <i>Crispy Skin, Lemon Beurre Blanc</i>	49
Joey's Ahi Mignon* <i>Marinated in Ginger & Soy, Grilled Rare & Served with Clarified Butter</i>	49
Stuffed Ahi* <i>Stuffed with Crab. Baked & Topped with House Hollandaise</i>	54
Pan Seared Herb Crusted Ahi* <i>Ponzu Butter, Wasabi Cream Sauce</i>	49
Swordfish <i>Baked or Grilled</i>	46

SHELLFISH

Our Scallop & Shrimp Scampi <i>Garlic Lobster Cream Sauce</i>	49
Black Linguine Di Mare <i>Lemon Saffron, Cream, Herb Pistou</i>	49
Baked Stuffed Shrimp <i>Baked Jumbo Shrimp Stuffed with Dungeness Crab, House Hollandaise</i>	45
Crab Cake Dinner <i>Lobster Sauce</i>	44
Lobster Tail*	9oz 65
Live Maine Lobster* <i>Marinated sauteed veggies</i>	1¼Lb MP
Alaskan King Crab*	1¼Lb MP

DESSERTS

Chart House Waikiki Mud Pie	17
Chocolate Lava Cake* <i>à la mode</i>	17
Key Lime Pie	14
NY Style Cheesecake	14
Chart House Ube Cheesecake	14
Crème Brûlée	12
Ice Cream or Sorbets <i>Ask Server For Flavors</i>	10

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

*Parties of 8 or more is subject to automatic gratuity of 20%.