

**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 Warm Bacon Dressing	16
Caprese Salad Mango White Balsamic Vinaigrette	16
Caesar Salad	16
Add Fried Calamari +8	
Add Grilled Chicken +7	
Add Black & Blue Ahi* +12	

**SIDE BY SIDE**

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

**SEAFOOD TOWER**

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

**SURF BREAK MENU**

All Week 3:30PM - 5:30PM

**STARTER (choice of 1)**

New England Clam Chowder Cup
Chopped Salad
Caesar Salad House Style

**ENTRÉE (choice of 1)**

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

Paniolo Baby Back Ribs Full Rack, Homemade BBQ Sauce

Fire Grilled New York Steak\* 9oz Pulehu Style

**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 Guava Liliko'i Reduction	37

**OCEAN PAIRINGS**

Crab Cake	15
Lobster Tail 9oz	58
Shrimp: Grilled, Garlic, Coconut	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* Captain Callahan	14oz 68 9oz 56
Grilled Lamb Chops* Herb Demi-Glaze	65

**MAKAI**

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

**SHELLFISH**

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

**DESSERTS**

Chart House Waikiki Mud Pie	17
Chocolate Lava Cake* à la mode	17
Key Lime Pie	14
NY Style Cheesecake	14
Chart House Ube Cheesecake	14
Crème Brûlée	12
Ice Cream or Sorbets Ask Server For Flavors	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%.  
\*A limit of 5 split checks per table.