

In Hawaii we greet friends, loved ones and strangers with ALOHA, which means love. Aloha is the key-word to the universal spirit of real hospitality, which makes Hawaii renowned as the world's center of understanding and fellowship.

Duke's creed and words we live by. Aloha to you!

STARTERS

TAHITIAN SHRIMP

Grilled papaya, coconut milk, avocado, tomato, cucumber, lime, shaved peppers 10.5

POKE TACOS

Raw Ahi with shoyu, Maui onions, wasabi aioli 12

HUMMUS TRIO

Edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables 8.5

STEAMED PORK BUNS

Korean marinated pork, pickled vegetables, hoisin, cilantro, sriracha, steamed rice bun 9.75

MAUI ONION SOUP

Sourdough croutons, parmesan, gruyere cheese 7

CRAB & MACNUT WONTONS

Crabmeat, cream cheese, macadamia nuts, soy mustard sauce 9

PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade 10

CRISPY COCONUT SHRIMP

Lilikoi chili water, green papaya slaw 12

SASHIMI

Fresh seasonal fish, edamame & cucumber salad, wasabi and shoyu 13

FISHERMAN'S CHOWDER

New England style with fresh fish 7.5

SALADS

Locally farmed greens, California grown vegetables

DUKE'S CAESAR

Crisp romaine, garlic croutons, shaved parmesan 7

AVOCADO & GRAPEFRUIT

Kale, butter lettuce, candied macadamia nuts, ginger vinaigrette 9

ARUGULA & FARRO

Roasted vegetables, cucumbers, tomatoes, olives, feta, basil vinaigrette 9

Add to any salad:

Chicken 5 | Fresh Fish 8 | Shrimp 9

BBQ CHICKEN

Crunchy or grilled chicken, romaine, black beans, pepper jack cheese, roasted corn, avocado tomato salsa, buttermilk dressing 13.25

SHRIMP & CRAB

Chilled sweet crab and shrimp, crisp romaine, avocado, asparagus, corn, tomatoes, egg, Kalamata olives, creamy lemon dressing 17

FRESH FISH & SEAFOOD

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions.

The fresh fish we serve are available according to their season and sustainability.

PARMESAN & HERB CRUSTED

The house favorite, sautéed with panko, macadamia nuts, lemon and capers, house rice, bok choy Asian slaw

SEVEN SPICE AHI

Seared rare, papaya hot mustard sauce, bok choy Asian slaw, jasmine rice

ROASTED BASIL & BLACK GARLIC

Avocado, grapefruit & greens, ginger vinaigrette, jasmine rice, harissa

GRILLED ISLAND STYLE

Guava pineapple relish, hon shimeji mushroom & bok choy stir fry, jasmine rice

FISH & CHIPS

Duke's seasonal beer battered, Meyer lemon remoulade, fries 14.75

BAJA FISH TACOS

Grilled or beer battered, flour or corn tortillas, tomatillo sauce, guacamole, sour cream, pico de gallo 11

FRESH FISH SANDWICH

Herb marinated, wheat & oat roll, watercress, pickled onions, creamy lemon dressing 16

SANDWICHES & BURGERS

All sandwiches served with house-made Kennebec potato chips or fries Add bacon or avocado to any sandwich or burger for \$1.5

MANGO BBQ BURGER

Certified Angus Beef* brand, prepared medium well, mango BBQ sauce, onion strings, house-made pickles, sharp cheddar (house-made veggie burger also available) 13

DUKE'S CHEESEBURGER

Certified Angus Beef* brand, prepared medium well, New York white cheddar or blue cheese, house-made pickles, tropical island dressing (house-made veggie burger also available) 12.5

FIRE GRILLED VEGETABLE WRAP

Macadamia nut hummus, roasted peppers, zucchini, cucumbers, arugula, qoat cheese 11

PULLED PORK SANDWICH

Imu cooked pork, mango BBQ sauce, apple cider slaw, pickled onions, sweet potato fries 12.5

TURKEY, BACON & BURRATA SANDWICH

House roasted and hand carved, applewood bacon, heirloom tomatoes, arugula, roasted garlic aioli 13.75

T S RESTAURANTS OF HAWAII AND CALIFORNIA

Local, state and federal taxes will be added to all food and beverage items. We accept MasterCard, VISA, American Express and Discover.

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