

beachhouse

at the moana


vibrant island cuisine

dinner menu

appetizers

abalone bourguignon <i>gf</i>	19.00
kona abalone in the style of escargot bourguignon	
crispy tempura asparagus	16.00
tempura asparagus, parmesan custards, crispy prosciutto	
foie gras “toast”	19.00
griddled corn cake, caramelized onion, blackberry jam	
tako	21.00
twice cooked octopus, mac nut romesco, sumida watercress salad	
crab cakes 	21.00
red pepper rouille, asian guacamole, frisee, big island hearts of palm	
beachhouse poke 	19.00
local ahi, kamuela cucumber, red onion, ogo, puffed rice	
ahi2 	18.00
seared ahi, ahi tartare, wasabi cream, soy ginger gel, nori cracker	
chilled shrimp cocktail <i>gf</i>	18.00
mango cocktail sauce	
seared day boat scallops	22.00
hokkaido scallop, creamed corn, apple, nori sauce	

salad/soup

beet & tomato panzanella 	15.00
roasted molokai beets, herbed surfing goat cheese, focaccia crouton, pickled red onion, quinoa, mac nut, black garlic vinaigrette, torn basil	
beachhouse caesar	16.00
kula romaine, bacon, tomatoes, big island hearts of palm, focaccia crouton, parmesan crisp add chicken (+6.00) add shrimp (+9.00)	
makana salad <i>gf</i>	17.00
waipoli butter lettuce, cucumber, kahuku corn, radish, pipikaula, big island hearts of palm, naked cow feta, maui onion dressing	
kona lobster bisque	14.00
crème fraiche, chives	
maui onion soup	13.00
maui onion soup, gruyère, swiss, crostini	
ocean raw bar (2 person minimum)	49.00/person
shrimp cocktail, lobster cocktail, king crab, kona abalone, ahi sashimi, seasonal oysters	

entrees

steakhouse set <i>gf</i>	choice of filet 6oz. (55.00), ny strip 10oz. (60.00), ribeye 14oz. (75.00) cream of spinach puree, garlicky potatoes, ali'i mushrooms, paniolo rub	
colorado rack of lamb <i>gf</i>	brown butter couscous medley, pickled shallots, pomegranate demi	65.00
korean style chicken	house brined 12 oz jidori airline breast, garlicky potatoes, ja farm greens, jamie's sauce	38.00
beach bim bop 	kalbi ali'i mushrooms, fiddlehead fern salad, kim chee brussel sprouts, pickles, hapa rice, egg, house kochujang	29.00
hamakua mushroom risotto <i>gf</i>	house mushroom mix, parmesan, fried garlic, kale	28.00
cioppino <i>gf</i>	hokkaido scallop, king crab, shrimp, mussels, catch of the day, grilled focaccia	41.00
ahi au poivre <i>gf</i>	seared local ahi, parmesan potatoes, grilled ratatouille, sauce au poivre	41.00
kampachi	hong kong style steamed kampachi, choi sum, mushrooms, lobster fried rice	42.00
miso salmon 	broiled miso marinated salmon, bone marrow furikake rice, asian pickled vegetables, fiddlehead fern salad	36.00
shortrib ragu	red wine tomato beef ragu, rocky road pappardelle, blistered tomato, parmesan	31.00

sides

hapa rice <i>gf</i>	9.00	hamakua mushroom sauté <i>gf</i>	14.00
parmesan whipped potatoes <i>gf</i>	11.00	kim chee brussel sprouts	11.00
farmer's market vegetable 	12.00		

tasting menus

loco moco	59.00
appetizer: petite makana salad	
entree: ultimate loco moco	
8 oz wagyu patty, seared foie gras, bone marrow furikake rice, spam, sriracha bordelaise, sunny side up egg	
dessert: kafir lime coconut panna cotta	
moana classic	85.00
appetizer: duet from the sea	
chilled shrimp cocktail (2pc) & crab cake	
entree: beef and reef	
6 oz filet & 4 oz lobster tail, parmesan whip, seasonal vegetables	
dessert: dessert duo - peanut butter crunch, kona coffee tiramisu	
porterhouse -or- tomahawk (2 person minimum)	79.00 -or- 89.00 per person
appetizer: 1 st choose one appetizer or salad for the table 2 nd choose any soup per person	
entree: 36oz. porterhouse -or- 34 oz tomahawk, choose any 2 sides	
dessert: dessert trio - peanut butter crunch, kona coffee tiramisu, mango sorbet	



SuperFoodsRx™ dishes specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity



These dishes are either gluten free or may be modified to be gluten free; please inform your server

*we kindly ask for a service charge of 18% for parties of 6 or more
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness*