

Starters

SPICY SAUTÉED EDAMAME VG	14
Garlic, soy, Sriracha, sesame	
WAIMEA TOMATO GAZPACHO GF VG	14
Crispy tortillas, scallions	
THAI COCONUT CHICKEN SOUP GF	15
Hāmākua mushrooms, Maui onion, red peppers	
SEARED SCALLOPS	26
Lemon buerre blanc, apple pear chutney, micro basil	
*YELLOWFIN AHI TATAKI	27
Ginger, scallion, sesame, sea salt, truffle soy, micro wasabi	
TAMARIND GLAZED PORK RIBS	25
Pickled vegetable salad	
CRISPY ONO LETTUCE WRAPS	24
Makrut lime sweet chili glaze, pineapple papaya relish	

Main Course

SEAFOOD CIOPPINO	55
Dungeness crab, jumbo prawns, local catch, clams, tomatillo fennel broth, linguine, grilled broschetta	
CHINESE STYLE STEAMED LOCAL CATCH*	MKT
Baby carrots, bok choy, Ali'i mushrooms, Asian pesto, soy, sizzling oil	
BEACH HOUSE LOBSTER BAKE GF	75
Grilled 1 lb. Kona lobster, andouille sausage, Big Island corn, new potatoes, drawn butter	
GRILLED KING SALMON MISOYAKI*	46
Charred baby bok choy, steamed rice, sesame butter sauce	

From the Grill

ROAST ORGANIC CHICKEN BREAST	38
Castroville baby artichokes, cherry tomatoes, capers, grilled parmesan polenta, sautéed spinach	
GRILLED PRIME BEEF TENDERLOIN, 6 OZ. GF	68
Grilled asparagus, Hāmākua mushrooms, Gruyere potatoes, demi-glaze	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP	15
ADD SALMON OR STEAK	20
BABY ROMAINE WEDGE	21
Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado & house buttermilk ranch dressing	
POACHED PEAR SALAD GF VG	22
Kamuela greens and arugula, red wine poached pear, gorgonzola, toasted pecans, apricot, balsamic vinaigrette	
KONA PAPAYA CAPRESE VG	21
Waimea tomatoes, Big Island papaya, fresh mozzarella, Hawaiian sea salt, basil, balsamic reduction, extra virgin olive oil	
BIG ISLAND BUTTER LETTUCE GF	21
Roasted winter squash, Fuji apple, red grapes, goat cheese, toasted walnuts, pomegranate vinaigrette	

ONO & SHRIMP ENCHILADAS GF	34
Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, avocado	
HAWAII ISLAND VEGETABLE TACOS* VG	32
Local seasonal vegetables, avocado, pepperjack cheese, tomato habanero salsa, borracho beans, flour tortillas	
ADD SHRIMP, CHICKEN OR LOCAL CATCH	15
ADD STEAK OR KING SALMON	21

*BROWN RICE AVAILABLE FOR SUBSTITUTION WITH ABOVE ENTREES

Sides

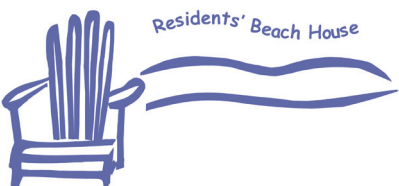
GINGER SCALLION RICE GF	5
ROASTED ALI'I MUSHROOMS & HILO CORN GF VG	14
ROASTED ROSEMARY POTATOES GF VG	13
PARMESAN BROCCOLI GF VG	11
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN GF VG	14
BASKET OF BEER BATTERED FRIES VG	15
BASKET OF BEER BATTERED ONION RINGS VG	15
GRILLED ASPARAGUS, GARLIC LEMON AIOLI GF	14

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	27
Salami, pepperoni, prosciutto, Italian sausage	
STEVE MCGARRETT	26
Kalua pig, pineapple, Maui onion, barbecue sauce	
ITALIAN SAUSAGE	26
Italian sausage, roasted peppers, jalapeños, Kamuela tomatoes, smoked mozzarella	

GRILLED CHICKEN AND ARTICHOKE	27
Prosciutto, Hāmākua mushrooms, gorgonzola, white sauce	
CLASSIC CHEESE VG - House-made tomato sauce	21
CLASSIC PEPPERONI	22
CLASSIC MARGHERITA VG - Kamuela tomatoes, basil	24



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.