

Savor It!

PUPUS... Love at first bite!

AHI POKE*

Ahi, Wakame, Avocado, Ginger, Sweet Potato Chips MP

WASABI DUSTED FRITTO MISTO

Calamari, Shrimp, Artichoke Hearts, Jim Jaew Asian Dipping Sauce & Sriracha Aioli 18

EDAMAME <V>

A Sweet and Spicy Blend of Shoyu, Sesame Oil, Ginger, Garlic and Red Chili 8

OUT-STANDING AHI NACHOS*

Individual Red Rub Blackened Ahi & Guacamole on Standing Flour Tortilla Chips, Sweet Chili Sauce 17

RIB TEASER

A tasting portion of our Low and Slow Baby Back Ribs, Guava-Hoisin BBQ Sauce, Coconut Cole Slaw 17

SIZZLING SHRIMP

A Hot, Sizzling Skillet of Shrimp, Garlic, Butter and Herbs, Garlic Bread 20

FOB SASHIMI*

Fresh of the Boat Ahi, Pickled Ginger, Wasabi, Wakame MP

SHAKE-EM FRIES <V>

Full Pound 'O' Fries ~ Furikake, Parmesan & Volcano Spices to Shake & Share 11

PARMESAN GARLIC BREAD <V>

Garlic Parmesan Butter, Toasted on Baquettes 8

TROPICAL SALSA & CHIPS <V>

House Fried Tortilla Chips, Mango-Pineapple Salsa 8

CLUB MED PLATE

Hummus, Tapenade, Pepperoncini, Tomato, Cucumber, Feta Cheese, Local Greens & Grilled Pita 17

BEER BATTERED ONION RINGS <V>

A big ol' mound! Hoisin-Guava BBQ Sauce 10

FAMOUS RAMOS POKE NACHOS* Spicy Ahi Poke, Crispy Wonton Chips, Local Tomato, Sweet Onion, Avocado, Unagi Drizzle 20

TIPSY TOTS — THEY'RE LOADED! <G> Tots, Cheddar-Jack, Bacon, Green Onion, LLBC SriRANCHa 15

BAMBU PUPU*

A sampling of our favorites... Ahi Poke, Coconut Shrimp & Fritto Misto 28

"Memories made

at the beach last

a lifetime."...KILIKINA

SOUPS & SALADS

GAZPACHO <V>

Local Tomatoes, Sweet Potato Chip, Macadamia Nut Pesto 8

HUKILAU CHOWDER

A Creamy Base of Ahi, Clams, Bacon and Potatoes 9

"DA HALE" SALAD <G, V>

Local Mixed Greens, Tomato, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette 10

HAIL CAESAR*

Local Romaine, Aged Parmesan, Croutons 13

SPINUGULA <G. V>

Spinach, Arugula, Strawberries, Candied Macadamia Nuts, Gorgonzola, Red Onion, Balsamic Vinaigrette 12

<G> Gluten Free <V> Vegetarian or can be made Vegetarian – please ask server

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



Savor It! OF THE SEA

SIMPLE FISH* <G>

Freshly caught off the Kona Coast, Seared, Furikake Crusted or Blackened, Mango-Pineapple Salsa, Coconut Jasmine Rice, Chef's Fresh Vegetables 40 Question: What's the difference between an ukulele and a fish??

CHINESE FIVE SPICE RUBBED AHI*

Ginger Black Bean Sauce, Stir Fried Red Pepper, Asian Mushrooms, Broccolini, Yakisoba Noodles, Pea Tendril Salad, Spicy Avocado 42

COCONUT SHRIMP

Ginger-Guava Sauce, Coconut Jasmine Rice, Cole Slaw 36

HOOK, LINE & SINKER*

The Chef goes CRAZY with Fresh Fish from our Local Waters 42

Answer: You can't TUNA fish!

BTW, If you think of a better fish joke...Let minnow!

OF THE LAND

GRILLED ANGUS NEW YORK STEAK

Roasted Potato Medley, Gorgonzola Demi-glace, Chef's Fresh Vegetables 42

LOW & SLOW BABY BACK RIBS

Hoisin-Guava BBQ Sauce, Fries, or Make 'em Sweet, Coconut Cole Slaw 34

TAKE YOUR STEAK SURFING

Add Four oz Lobster Tail +17, Trio of Coconut Shrimp +11, Garlic Shrimp +10

HUGGO'S TERIYAKI STEAK*

Sliced Island Style Steak in our Special Marinade Created at Huggo's in 1969 - it has never been changed 34

PINEAPPLE CHICKEN FRIED RICE BOWL <V>

Long Grain Rice, Edamame, Carrots, Garlic, Ginger, Egg 21 Switch to: Tofu +0, Garlic Shrimp +7, Coconut Shrimp +9, Teriyaki Steak* +8, Lobster Tail +15

Big Island Beef, Stuffed: Blue Cheese, Topped: Avocado, Fried Sweet Onion, Local Tomato, Arugula, Chive Aioli, Fries 20 Cheddar or Swiss +2, Bacon +2 Sub Gluten Free Bun +2

CHEF ERIC'S BACKYARD BIRD

Hawaiian Spice Rubbed 1/2 Chicken, Grilled Pineapple Relish, Guava Hoisin BBQ Drizzle, Chef's Fresh Vegetables, Jasmine Rice 28

Add half portion of Low & Slow Baby Back Ribs +10

FARM TO BEACH <V>

Carrots, Onions, Green Beans, Eggplant, Bell Pepper, Kale, Cauliflower, Cashews, Pumpkin Seeds, Coconut Curry Sauce, Jasmine Rice 24 Add: Chicken +6, Garlic Shrimp +10, Coconut Shrimp +11, Teriyaki Steak* +8, Lobster Tail + 15

Sides & Extra Stuff <G.V>

QUINOA SALAD <G> 5

COCONUT JASMINE RICE <G> 3

COCONUT COLE SLAW <G> 5

FRIES OR SWEET POTATO FRIES <G> 6

PINEAPPLE FRIED RICE <V> 5

<G> Gluten Free <V> Vegetarian or can be made Vegetarian – please ask server



OUR MISSION

Lava Lava Beach Club is committed to providing uncompromised hospitality and service to our guests. Offering a fun, toes in the sand, laid back luxury experience complete with passionately inspired cuisine and libations. If you feel that we haven't met your expectations, please ask for one of our friendly managers. Mahalo