

Savor It!

PUPUS

AHI POKE

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

WASABI DUSTED FRITTO MISTO

Calamari, Shrimp, Artichoke Hearts, Asian Dipping & Spicy Tomato Sauces 16

EDAMAME <V>

Chile Pepper Water, Shoyu, Sesame Oil 8

STANDING AHI NACHOS

Individual Red Rub Blackened Ahi & Guacamole on Standing Flour Tortilla Chips 15

RIB TEASER

A tasting portion of our Low and Slow Baby Back Ribs, Guava-Hoisin BBQ Sauce, Coconut Cole Slaw 14

SIZZLING SHRIMP <G>

A Skillet of Garlic, Butter, Herbs & Shrimp, Garlic Bread 17

FOB SASHIMI

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

SHAKE-EM FRIES <V>

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

GARLIC BREAD <V>

Baguette, Garlic, Herb, Parmesan, Butter, *must try* 6

TROPICAL SALSA & CHIPS <V>

House Fried Tortilla Chips, Mango-Pineapple Salsa 8

CLUB MED PLATE <V>

Hummus, Tapenade, Pepperoncini, Tomato, Cucumber, Feta Cheese, Local Greens & Grilled Pita 16

PARMESAN LAVA TOTS

Truffle Oil, Sea Salt 12

CHEF ERIC'S BIG ISLAND EZO ABALONE

Tomato, Caper,
Garlic Butter, Crostini 17

*"The voice of
the sea speaks
to the soul."*

...KEKAMALU

SOUPS & SALADS

GAZPACHO <G, V>

Local Tomatoes, Sweet Potato Chip, Macadamia Nut Pesto 6

HUKILAU CHOWDER

Chef's Choice of Local Seafood 8

"DA HALE" <G, V>

Mixed Greens, Tomato, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette 9

HAIL CAESAR

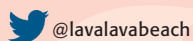
Local Baby Romaine, Aged Parmesan, Croutons 11

SPINUGULA <G, V>

Spinach, Arugula, Strawberries, Candied Macadamia Nuts, Gorgonzola, Red Onion, Balsamic Vinaigrette 11

*"Nothing says fun
like sandy ankles."*

...NIKO



#lavalavabeachclub



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 35

TOGARASHI CRUSTED AHI SEARED RARE

Coconut Jasmine Rice, Lime Butter Sauce, Soy Mustard Drizzle, Crispy Wontons, Tobiko 36

HOOK, LINE & SINKER

The Chef goes crazy with Fresh Fish from our Local Waters MP

COCONUT SHRIMP

House made Ginger-Guava Sauce, Coconut Jasmine Rice 31

OF THE LAND

GRILLED NEW YORK STEAK

Gorgonzola-Rosemary Butter, Roasted Garlic Mash, Frizzled Onions 35

LOW & SLOW BABY BACK RIBS

Guava Hoisin BBQ Sauce, Fries, or Make 'em Sweet 30

HUGGO'S TERIYAKI STEAK – SINCE 1969

Flank Steak, Coconut Jasmine Rice, Bok Choy 30

PINEAPPLE FRIED RICE BOWL <V>

Jasmine Rice, Green Beans, Carrots, Red Onion, Garlic, Ginger, Egg 19

Add Chicken +6, Tofu +6, Garlic Marinated Shrimp +9, Coconut Shrimp +11, Teriyaki Steak +10, Lobster Tail +17

LLBC BURGER

Big Island Beef, Stuffed: Blue Cheese, Topped: Avocado, Fried Sweet Onion, Big Island Tomato, Arugula, Chive Aioli, Fries 18
Cheddar or Swiss +2, Bacon +2

KIAWE WOOD SMOKED & ROASTED HALF CHICKEN

Roasted Garlic Mashed Potato 27

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

FARM TO BEACH <V>

Local purple sweet potatoes, Kabocha pumpkin, bell pepper, cauliflower, cashews, pumpkin seeds, coconut curry sauce. Jasmine rice.

Seasonal & Locally Grown Vegetables 21

Add Chicken +6, Coconut Shrimp +11, Grilled Shrimp +9,

TAKE YOUR STEAK SURFING

Add Four oz Lobster Tail +17,
Trio of Coconut Shrimp +11,
Garlic Shrimp +9

Sides & Extra Stuff <G, V>

QUINOA SALAD 5

COCONUT JASMINE RICE 3

COCONUT SLAW 5

FRIES OR SWEET POTATO FRIES 6

ROASTED GARLIC MASHED POTATO 5

<G> Gluten Free

<V> Vegetarian or can be made Vegetarian

Desserts is stressed spelled backwards – don't skip it!