

PUPUS

SASHIMI

Thinly sliced #1 Ahi*, wasabi, shoyu 18

SHRIMP COCKTAIL 🌿

"Da kine" horseradish cocktail sauce 14.5

KALUA PORK LETTUCE WRAPS

Luau style shredded pork, butter leaf lettuce, BBQ plum sauce, pickled red onions, cilantro 13.5

AHI POKE & AVOCADO STACK

Soy-ginger dressed tuna*, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 17.5

SALADS

KIMO'S CLASSIC CAESAR

The original dinner salad 8

Entrée sized with teriyaki Jidori chicken 15.5 or fresh fish 18

KULA MIXED GREENS 🌿

Upcountry mixed greens, grape tomatoes, balsamic vinaigrette 8

SHAVED VEGETABLE SALAD 🌿

Maui grown greens, local vegetables, roasted beets, quinoa, Surfing Goat cheese, balsamic vinaigrette 13

FRESH FISH 18.00 *It's what made Kimo's famous*

FISH TACOS

Citrus herb grilled, pico de gallo, queso fresco, roasted tomatillo aioli, tortilla strips

COCONUT CRUSTED

Peanut sauce, pineapple salsa, jasmine rice

FISH SANDWICH

Fire grilled, Waipoli Farms lettuce, vine ripened tomatoes, locally baked brioche bun

HOMEMADE BURGERS *YUM! No silverware needed, just lots of napkins.*

Half Pound burger hand ground here at Kimo's. A proprietary blend of CAB Chuck, Short Rib and Top Sirloin. Served with French fries, on a brioche bun. May substitute Life Foods Veggie Burger. Gluten free bun available.*

KIMO'S KLASSIC

Cheddar cheese, tomatoes, shredded iceberg, Maui island dressing 15.5

DA HAWAIIAN

Grilled pineapple, red onion, swiss cheese, teriyaki sauce, shredded lettuce, tomatoes 16.5

FRONT STREET FAVORITES

SLOPPY JACK

Slow roasted Duroc pork, crunchy apple cider slaw, BBQ sauce, Maui baked brioche bun 13.5

TURKEY & BACON FOCACCIA

Avocado, vine-ripened tomatoes, fresh mozzarella, basil pesto, arugula, pickled onion 15

CAPRESE SANDWICH

Vine ripened tomatoes, fresh mozzarella, focaccia, basil- mac nut pesto, pickled onions, green salad 13.5

DESSERTS

THE ORIGINAL HULA PIE | 10

TROPICAL SORBET | Trio of local flavors, Royal

Creem Cracker 7



GF - item is prepared gluten conscious, for your safety please inform your server of any allergies

MACADAMIA NUT CRUSTED CALAMARI

House made cocktail sauce 14

COCONUT SHRIMP

Cider honey mustard sauce 16

KOLOA PORK RIBS

Duroc baby back ribs, BBQ sauce 13

FIRE ROASTED VEGETABLE DIP

Puree of tomatoes, roasted squash, bell pepper, garlic, served chilled with Surfing Goat cheese & herb grilled flatbread 11

CHOPPED CHICKEN

Grilled chicken, applewood smoked bacon, avocado, tomatoes, corn, edamame, Kalamata olives, Asian pear, chick peas, buttermilk dressing 15

SEARED AHI*

Shredded greens, local vegetables, roasted peanuts, crisp wonton strips, ginger-rice wine vinaigrette 17.5

GRILLED SHRIMP & BEET 🌿

Red & gold beets, local greens, Asian pear, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette 16.5

KIMO'S BAKED 🌿

Roasted basil, lemon & garlic glaze, vine ripened tomato salad, jasmine rice

FISH 'N' CHIPS

Maui Brewing Co. Bikini Blonde Lager battered, house made tartar sauce, crunchy apple cider coleslaw

PANILOLO "HAWAIIAN COWBOY"

Applewood smoked bacon, grilled onions, BBQ sauce, shredded lettuce, tomatoes 16.5
Add Maytag blue cheese for 2 bucks more

FRIED CHICKEN SANDWICH

Jidori chicken, crunchy apple cider slaw, sweet pickles, sriracha aioli 14

STEAK & WEDGE 🌿

All Natural flat iron*, served with an iceberg wedge, blue cheese, applewood smoked bacon, avocado, tomato, Asian pear, candied walnuts 19

"BROKE DA MOUTH" PLATE LUNCH

A luau combo of teriyaki Jidori chicken, Duroc pork ribs, jasmine rice, crunchy apple cider coleslaw 16

CHEF'S SPECIAL HULA PIE | A twist on the classic 11

CHEESECAKE | Pineapple and coconut 8.75