



## PUPUS & SALADS

### SASHIMI

#1 Ahi, thinly sliced, shoyu and wasabi Market

### CLASSIC SHRIMP COCKTAIL

Traditional with lemon and cocktail sauce 12.95

### MU SHU KALUA PORK

Luau style shredded pork, mu shu wraps, sliced cabbage & onions, Kimo's famous plum sauce 10.95

### SMOKED MARLIN

Line caught, Kiawe wood cold smoked, horseradish cream and capers 10.95

### ARTICHOKE

Steamed and chilled, lemon dill dip 8.95

### FISHERMAN'S CHOWDER

New England style with local fish and fresh herbs 6.95

### CAESAR SALAD

Romaine, hand-grated Parmesan, sourdough croutons 5.95

### ROASTED BEET SALAD

Local arugula, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette 7.95

### ICEBERG & BLUE CHEESE SALAD

Applewood smoked bacon, avocado, Asian pear and candied walnuts 7.95

### KOLOA RIBS

Grilled with our BBQ sauce 10.95

## ISLAND FAVORITES

*Served with a seasoned wheatberry, orzo and Basmati rice*

### ROSEMARY ROASTED CHICKEN

Half chicken, lemon herb rubbed, macadamia nut stuffing, Maui onion jus 22.95

### KUSHIYAKI

A grilled brochette of teriyaki chicken breast, filet steak, pineapple & squash with peppers & onions 24.95

### KOLOA PORK RIBS & POLYNESIAN CHICKEN

Favorites at the famous Hawaiian Luau 23.95

### KOLOA PORK RIBS

Glazed with plum sauce and baked in the traditional style of Koloa, Kauai 25.95

## SEAFOOD

### SHRIMP TAHITIAN

Shrimp sautéed in white wine with a touch of garlic and Parmesan 23.95

### TRISTAN LOBSTER TAILS

Two tails, roasted in a tarragon citrus glaze, prized for its delicate flavor Market

*18% gratuity will be included on all parties of 8 or more.*



## A KIMO'S TRADITION

*Each entrée includes our famous Caesar salad and a basket of freshly baked dinner rolls & carrot muffins*

## FRESH FISH

*These are some of the fish that may be available:*

Ono - A game fish also known as wahoo      Ahi - Hawaiian big game yellowfin tuna  
A'u - Hawaiian broadbill swordfish      Mahi Mahi - The famous Hawaiian white fish  
Monchong - Flaky, tender texture, mild flavor      Opah - White moist filet-Hawaiian moon fish

*Your server will explain which fish are available and the chef's recommended preparation:*

### **BAKED "KIMO'S STYLE"**

Local favorite, roasted with a garlic, lemon and sweet basil glaze 31.95

### **COCONUT CRUSTED**

Thai peanut sauce, Maui Gold pineapple salsa 29.95

### **ORANGE GINGER GLAZED**

Citrus zest and ginger rubbed, baked with local macadamia nuts 29.95

### **LOBSTER STUFFED**

Fresh fish stuffed with seasoned lobster salad, oven roasted with lemon butter 33.95

### **SEAFOOD CIOPPINO**

Fisherman's stew with shrimp, clams, mussels, fresh fish and scallops in tomato broth 27.95

### **SEARED AHI**

Pan seared medium rare, Thai sweet chili vinaigrette, cabbage slaw 29.95

### **PARMESAN CRUSTED**

Dusted with Parmesan and panko crumbs, herbed beurre blanc with capers 31.95

## PRIME STEAKS & RIBS

*Served with smashed skin-on red potatoes*

### **TERIYAKI SIRLOIN**

USDA Prime beef marinated in shoyu & ginger 24.95

### **FILET MIGNON**

Center cut filet, pan roasted shiitake mushroom and brandy sauce 33.95

### **PRIME RIB** (while it lasts)

The finest *Certified Angus Beef®* prime rib, house made au jus  
32 oz. "Kimo's" bone in 35.95      14 oz. "Molokini" cut 27.95

### **TAKE YOUR STEAK SURFING**

*Add one of these delicious options to your steak:*

Garlic Buttered Shrimp Tahitian 9.95

Tarragon Herb Roasted Tristan Lobster Tail 14.95

## DESSERTS

### **THE ORIGINAL HULA PIE**

This is what the sailors swam to shore for! A Lahaina classic for 36 years. 7.95

### **CHEF'S SPECIAL HULA PIE**

A twist on the classic 7.95

### **LILIKOI CHEESECAKE**

Traditional graham cracker crust, passion fruit drizzle 5.95

### **TROPICAL FRUIT SORBET**

Light and refreshing, trio of local fruit flavors 4.95

