



### **Coconut Shrimp**

Crunchy shrimp, cider honey mustard dip 16

### **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

### **Fisherman's Chowder**

Homemade New England style, local fish, clams, bacon, fresh herbs 9

### **Sashimi**

#1 Ahi\*, thinly sliced, shoyu, wasabi 18

### **Steamed Manila Clams**

Cilantro coconut broth 14.5

### **Shrimp Cocktail** 🌴

"Da kine" horseradish cocktail sauce 14.5

### **Fire Roasted Vegetable Dip**

Puree of vine-ripened tomatoes, roasted squash, bell pepper and garlic, served chilled with Maui's Surfing Goat Dairy cheese & herb grilled flatbread 11

### **Macadamia Nut Calamari**

Crisp calamari strips, house made cocktail sauce 14

## **SALADS**

### **Caesar**

Romaine, hand-grated Parmesan, sourdough croutons 8

### **Roasted Beet** 🌴

Local greens, Asian pear, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette 9

### **Iceberg & Blue Cheese** 🌴

Maui tomatoes, avocado, Asian pear, Applewood smoked bacon, candied walnuts 9

## **SIDES**

### **Kimo's Famous Baked Potato** 🌴

Steakhouse classic with all the goodies 5.5

### **Maui Grown Vegetables** 🌴

Sauteed, it's what the farmers are harvesting today 5.5

### **Chilled Vegetable Salad** 🌴

Fresh select vegetable, tomatoes, Maui onions, shaved parmesan 5.5

### **Local Sweet Potato & Brussels Sprout Hash**

Maui onions, red peppers, arugula, shaved parmesan, Hawaiian salted beef, truffle oil 8.5

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



## FRESH FISH & SEAFOOD

*The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing traditions and respect for the ocean.*

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

### **Baked "Kimo's Style"**

Local favorite, garlic, lemon & sweet basil aioli 31

### **Citrus Herb Grilled**

Honey, yuzu and herb marinade, fire grilled 28.5

### **Coconut Crusted**

Thai peanut sauce, Maui Gold pineapple salsa 29.5

### **Lobster Topped**

Fresh fish baked with seasoned lobster salad, lemon butter 34

### **Shrimp Pappardelle**

Jumbo shrimp, fresh Maui made pasta, shaved vegetables, kale, tomatoes, garlic chardonnay cream 27

### **Seared Ahi Tuna** 🌴

Pan seared rare\*, Thai sweet chili vinaigrette, Asian salad 32

### **Tristan Lobster Tail**

1/2 lb. tarragon citrus glaze, prized for its delicate flavor & sustainability 49

### **Parmesan Crusted**

Herbed panko, lemon beurre blanc, capers 33

## STEAKS & ISLAND FAVORITES

*Our passion for quality starts with buying Jidori free range chicken & Duroc all natural pork.*

*Add coconut shrimp \$10 or Tristan Lobster \$19 to your entrée*

### **Rosemary Roasted Chicken**

Jidori half chicken, lemon herb rubbed, Surfing Goat Dairy cheese polenta, locally grown vegetables, Maui onion jus 24.5

### **Teriyaki Sirloin**

USDA Prime beef\*, roasted pineapple, Fresno peppers, ginger, pickled onions, edamame relish 27.5

### **Prime Rib** 🌴

(while it lasts)

The finest *Double R Ranch*® prime rib, house made au jus  
32 oz. "Kimo's" bone in *Market* 14 oz. "Molokini" cut 32

### **Miso Marinated Grilled Tofu**

Molokai sweet potato and goat cheese ravioli, coconut milk braised vegetables, macadamia nuts 24.5

### **Center Cut Filet Mignon**

USDA center cut filet\*, carrot puree, chimichurri, fingerling potatoes, locally grown vegetables 36

### **Koloa Pork Ribs**

Duroc pork, plum BBQ sauce, cooked traditional Koloa Kauai style 27

### **Kushiyaki**

A grilled brochette of teriyaki Jidori chicken breast, filet steak\*, pineapple & squash with peppers & onions 27.5

Kimo's sources ingredients from local farms on Maui.

Kula Country Farms, Haiku Produce, Hali'imaile Pineapple, Oko'a Farms, J. Shishido Farms

We feature these items throughout our menus.

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

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

