



PUPUS

Coconut Shrimp

Crunchy shrimp, cider honey mustard dip 16.5

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 18

Fisherman's Chowder

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

Sashimi

#1 Ahi*, thinly sliced, shoyu, wasabi 17.5

Crab Cakes

Lump crab, old bay seasoning, preserved lemons, citrus aioli 19

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 12

Macadamia Nut Calamari

Crisp calamari strips, house made cocktail sauce 14.5

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 Wedge ©

Maui tomatoes, avocado, Asian pear, Applewood smoked bacon, candied walnuts, blue cheese dressing 9.5

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 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 Pasta

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

Panko Crusted Ahi

Pan seared rare*, sesame panko crusted, Thai chili slaw, Korean aioli 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 all natural chicken & Compart Family Farms Duroc pork.

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

Rosemary Roasted Chicken

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

Teriyaki Sirloin

USDA Prime Double R Ranch 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 32.5

Miso Marinated Grilled Tofu

Sweet potato & cashew ravioli, coconut milk braised vegetables 24.5

Center Cut Filet Mignon

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

Koloa Pork Ribs

Compart Family Farms Duroc pork, plum BBQ sauce, Surfing Goat Dairy cheese polenta cake 27

Kushiyaki

Grilled brochettes of all natural teriyaki chicken breast and filet steak*, pineapple, squash, 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.

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

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

