

KIMO'S

PŪPŪS

MACADAMIA NUT CRUSTED CALAMARI

Crisp calamari strips, house made cocktail sauce 14.5

AHI POKE & AVOCADO STACK

Soy-ginger dressed tuna*, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 18

KALUA PORK LETTUCE WRAPS

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

COCONUT SHRIMP

Cider honey mustard dip 16.5

SASHIMI

Sliced #1 Ahi* with wasabi 17.5

KIMO'S CLASSIC CAESAR

The original dinner salad, romaine, hand grated parmesan, sourdough croutons 8.5

CRAB CAKES

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

FIRE ROASTED VEGETABLE DIP

Puree of tomatoes, roasted squash, bell pepper, garlic, served chilled with Surfing Goat cheese & herb grilled flatbread 12

SHRIMP COCKTAIL

"Da Kine" cocktail sauce 14.5

KOLOA PORK RIBS

Compart Family Farms Duroc baby back ribs, BBQ sauce 13

FISHERMAN'S CHOWDER

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

FRONT STREET FAVORITES

KIMO'S KLASSIC CHEESEBURGER

1/2 lb., hand ground here at Kimo's. A proprietary blend of CAB Chuck, Short Rib and Top Sirloin*. Cheddar cheese, tomatoes, shredded iceberg, Maui island dressing, fries, brioche bun 16
Substitute with a Lahaina made "Moku Roots" vegan taro patty

FRESH ISLAND FISH 'N' CHIPS

Maui Brewing Co. Bikini Blonde Lager battered, house made tartar sauce, apple cider mustard coleslaw 19

STEAK & WEDGE

RR Ranch prime top sirloin*, dry rubbed and fire grilled, served with an iceberg wedge, applewood smoked bacon, avocado, tomato, Asian pear, candied walnuts, blue cheese dressing 19

FRESH FISH TACOS

Citrus herb grilled island fish with pico de gallo, queso fresco, roasted tomatillo aioli, tortilla strips 19.5

DESSERTS

THE ORIGINAL HULA PIE

This is what the sailors swam to shore for in Lahaina! 11

TROPICAL SORBET


Trio of local flavors 7

CHEESECAKE

Pineapple and coconut 8.75

CHEF'S SPECIAL HULA PIE

A twist on the classic, made with a seasonal flavor 12

 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