

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 8.5

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 11

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

 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.

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 roasted with lobster meat and herbs, lemon butter 39

Shrimp Pasta

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

Sesame Crusted Ahi

Pan seared rare*, Asian slaw, Korean aioli, soy ginger butter sauce 32

Tristan Lobster Tails

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

Chilled Shrimp & Crab Salad ©

Jumbo shrimp, lump crab meat, mixed greens, champagne-basil vinaigrette, avocado, hard boiled egg, pickled cucumber, rainbow radish, tomato 25

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*

Huli Huli Chicken

All natural half chicken, sweet chili citrus marinade, coconut jasmine rice, lemon soy 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 & fresh ginger 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, garlic butter corn on the cob, fries 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.