

# SHARK MENU



## SALADS

All salads are served with bread, butter, and your choice of dressing

### Caprese | Gluten Free

Tomato, basil and fresh mozzarella with a housemade balsamic reduction. Served with Kula mixed greens.

### Red Beet Salad | Vegetarian

Steamed red beets, sesame crusted goat cheese, toasted pine nuts, and fresh Kula mixed greens with balsamic reduction and pesto.

### Seascape Cobb Salad

Cajun mahi-mahi and housemade crab cakes, olives, cucumbers, carrots, grape tomatoes, hard-boiled egg, and bleu cheese over Kula mixed greens.

### Chinese Chicken Salad

Asian-spice chicken, tofu, oranges, sugar snap peas, carrots, cucumbers, grape tomatoes, and crispy wonton strips over Kula mixed greens.

### Mediterranean Salad

Grilled vegetables, quinoa, pepperoncini, black olives, grape tomatoes, carrots, and feta cheese over Kula mixed greens.

### Chicken Caesar Salad

Crisp romaine hearts tossed in classic Caesar dressing, topped with crispy croutons and grilled chicken breast.

## SANDWICHES & MORE

All sandwiches served with french fries.

Substitute french fries for house salad, sweet potato fries or onion rings for \$2 • Substitute gluten free bun \$3

### Crab Cake Po-Boy

House-made 100% blue crab cakes drizzled with a Louisiana style remoulade, lettuce, shaved red onion, and alfalfa sprouts on a French roll.

### Ma'alaea Sandwich

Oven roasted turkey, smoked gouda, arugula, tomatoes, sprouts, and fresh avocado on focaccia.

### Kalua Pork Sandwich

Pulled pork smothered in BBQ Sauce and caramelized onions. Side of Asian slaw.

### Vegetarian Wrap

Grilled vegetables, alfalfa sprouts, quinoa salad, cucumbers, avocado, carrots, lettuce, tomato, pesto, and shredded cheddar-jack cheese, served with ranch dressing in a stone fire wrap.

### Half-Sandwich and Chowder

Choice of tuna salad, turkey or ham & cheddar sandwich, served with a cup of housemade Pacific Rim Chowder.

### Maui Style Burger

Teriyaki glazed 1/2 lb. burger, topped with grilled Maui Gold pineapple and caramelized onions. Served with lettuce, tomato, and pickle spear.

### Ali'i Burger

100% Kobe beef topped with goat cheese, Hamakua mushrooms, and our signature Kilauea aioli.

### Garden Burger | Vegetarian

The Garden Burger comes complete with our housemade black bean-tomato salsa, guacamole, alfalfa sprouts, lettuce, and tomato.

## ENTRÉES

### Lawai'a (Fisherman's) Platter

Panko-tempura breaded mahi-mahi, breaded calamari steak strips, and coconut shrimp fried to a golden brown. Served with crispy french fries, cucumber coleslaw, and mango cocktail sauce.

### Tahitian Chicken

Coconut crusted chicken breast with truffle butter noisette and fruit compote. Served with sautéed locally harvested vegetables and jasmine rice.

### Teriyaki Chicken | A Local Favorite

Grilled chicken breast with a sweet teriyaki glaze, served with furikake dusted jasmine rice, kimchee, and a petite Kula salad.

### 5-Spice Teriyaki Tofu | Vegetarian

Firm tofu tossed in 5-spiced teriyaki sauce with sautéed vegetables. This delicious vegetarian combination is served with jasmine rice and topped with crispy wonton strips.

### Fish and Chips

Mahi-mahi breaded with panko-tempura blend, deep fried to a golden brown and served with crispy french fries and cucumber coleslaw.

### Island Fish Taco

Two corn tortillas loaded with house-made black bean-tomato salsa, cheese, shredded cabbage, and grilled mahi-mahi. Served with guacamole cream sauce.

### Mac Nut Crusted Mahi-Mahi

Macadamia nut crusted mahi-mahi with lemongrass beurre blanc, topped with a tropical salsa. Served with coconut glazed Moloka'i sweet potatoes and a petite Kula salad with papaya seed dressing.

*All menu items come with your choice of iced tea, soda or coffee.*