

DAILY SPECIALS

APPETIZER

OYSTERS ON THE HALF SHELL

HALF-DOZEN (6) 24

DOZEN (12) 44

Choice of sauce: Calamansi Cocktail Sauce
or Hawaiian Chili Pepper Mignonette

ENTREE

PIER 38 FRESH CATCH OF THE DAY

35

Macadamia nut-chile crust, farro risotto,
bourbon creme fraiche, arugula, honey glazed carrots

LOBSTER & STEAK DUO

39

Butter poached cold water lobster tail,
beef tenderloin, black pepper-charred scallion sauce

BRAISED TWO LADY FARMS PORK SHOULDER

32

Herb roasted potatoes, Waiialua asparagus,
I.P.A. mustard jus

STARTERS

LOBSTER BISQUE with crème fraîche	SHOT 3	BOWL 6		
TUNA SASHIMI Pickled radish, ogo, micro shiso				17
B ▶▶▶ SALT-N-PEPPER LOCAL PRAWNS 4 quick fried local prawns, garlic confit, Szechuan salt-n-pepper, cilantro, negi				17
BIG ISLAND KAMPACHI TIRADITO Garlic chips, nuoc cham sauce, sriracha-aioli, charred pineapple-aji amarillo sauce				17
CHARRED TAKO Slow cooked octopus, eggplant, pico de gallo, arugula, and fried shallots				18
AHI POKE Shoyu, green onion, furikake, togarashi, lemon zest				14
SPICY AHI POKE Aji amarillo, hot mustard, mayonnaise, onion, avocado, ice lettuce, yuzu tobiko				15
			CHEESE PLATTER Assortment of domestic and imported cheeses, candied nuts, fresh fruit, local honey, baguette	19
			CHARCUTERIE PLATTER Assortment of domestic and imported meats, house pickled vegetables, extra virgin olive oil, baguette	17
			SUMMER ROLLS Local pork belly, prawns, daikon, carrots, cilantro, mint, romaine, with nuoc cham sauce or peanut dipping sauce	16
			B ▶▶▶ ADOBO CHICKEN WINGS & CRACKERS Chicken skin 'crackers' and garlic-chili vinegar dipping sauce	15
			PORK BELLY BUNS Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	14

SALADS

LOCAL MIXED LETTUCE GREENS Local produce, Ho Farms tomatoes, carrot and cucumber ribbons with soy-shallot vinaigrette dressing				10
B ▶▶▶ RED AND YELLOW BEETS Spanish sherry, local goat cheese, arugula, shallots				15
			HEIRLOOM TOMATOES Fresh Mozzarella, basil, sea salt, aged balsamic vinegar, extra virgin olive oil, balsamic caviar	15
			GRILLED LOCAL BABY ROMAINE & TREVISO Asparagus, prosciutto di parma, and manchego cheese with coconut balsamic dressing	15

B ▶▶▶ = STAFF PICK

MEATS

B **RIB EYE STEAK** 41
12oz corn-fed beef, wilted greens, creamed corn

STEAK FRITES 27
Grilled 7oz hanger steak, french fries, blue cheese butter

SURF AND TURF: ADD TO YOUR STEAK
COLD WATER LOBSTER TAIL (4oz) +18
LOCAL PRAWNS +16

LUDOVICO FARM CHICKEN 29
Local chicken breast, sweet potato pie, sweet garlic jus, roasted pepper inamona relish

BASALT BURGER 19
8oz wagyu beef burger, Hawaiian Island dressing, lettuce, tomato, and onion on a house-made brioche bun. Served with French fries

ADD AVOCADO OR BACON +3

ADD GRILLED LOCAL MUSHROOMS +3

ADD BLEU CHEESE +3

ONION RINGS OR TOGA FRIES +3

SEAFOOD

B **KASU MARINATED ALASKAN BLACK COD** 37
Onigiri (rice ball), sautéed local greens, chili oil, and soy-mirin glaze

B **LOCAL PRAWNS WITH HOUSE-MADE PASTA** 30
local prawns, charcoal linguine, mushrooms, baby bok choy, lemon-chile cream

SEARED HOKKAIDO SCALLOPS 28
Ikura, edamame, wasabi, and potato purée

SALT-N-PEPPER LOCAL PRAWNS 31
(8) quick fried local prawns, garlic confit, szechuan salt-n-pepper, cilantro, negi, watercress, garlic rice

LOBSTER RISOTTO 39
Cold water lobster, risotto, mascarpone, tomato confit

SIDES

BRAISED LOCAL GREENS _____ 7
with lemon and sweet onions

SAUTÉED MUSHROOMS _____ 8

CREAM OF CORN _____ 6

WHITE / BROWN RICE _____ 4

GARLIC RICE _____ 5

YUKON GOLD MASHERS _____ 5

BEVERAGES

ICED TEA _____ 5
Strawberry, Guava, or Passion Fruit

LEMONADE _____ 4
Regular, Guava, or Passion Fruit

JUICE _____ 4
Orange, Grapefruit, or Pineapple

FOUNTAIN DRINKS _____ 4

LOCAL TEA & CUSTOM ROAST COFFEE

TEA HAWAII BLACK TEA _____ 5

TEA CHEST TEA _____ 4
Green Tea, Lemon Mamaki, or Maui Earl Grey

FRENCH PRESS HAWAIIAN BLEND COFFEE
Hawaiian Paradise Coffee, Hawaii
12oz _____ 6 32oz _____ 9 51oz _____ 15

HAWAIIAN BLEND COFFEE _____ 4.50
Hawaiian Paradise Coffee, Hawaii

ESPRESSO
Single-Shot _____ 3.50 Double-Shot _____ 4

CAPPUCCINO _____ 4.50

LATTE _____ 4.75

MACCHIATO _____ 3.75