

# 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

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

# SALADS

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

**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

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

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**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 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