

Shellfish

Baked Stuffed Shrimp34.75/LITE 24.50
Jumbo Gulf Shrimp Stuffed with Dungeness Crab Meat.
Baked Golden Brown and Topped with Hollandaise.

Spiny Lobster Tail 44.95
Two Spiny Lobster Tails 83.00
Succulent, Sweet and Served with Drawn Butter.

Alaskan Red King Crab Legs55.95/LITE 29.50
Generous Serving, Sweet and Succulent.

Live Maine Lobster (1¼ pound)..... 49.50

Kahuku Prawns.....38.95 Appetizer..... 19.50
Beautiful, Tender, & Tasty! Chinese Szechwan or Italian Style.

Crustacean Broil 64.50
A Seafood Medley of Jumbo Gulf Shrimp, Ocean Scallops,
King Crab, With a Whole Live 1 1/4# Maine Lobster.

Big Island Abalone Dorè 65.00
Delicately Delicious and Rich, Kona Coast 'Ezo' Abalone

Fresh From the Fish Auction

We Buy Direct from the Fish Auction Block for Your Dining Pleasure

Ahi Mignon..... 31.95/LITE 19.95
Fresh Yellow Fin Tuna Marinated in Ginger & Soy, Grilled Rare,
Butter Dipping Sauce. Umm...So good and Tasty. Ask Joey!

Stuffed Ahi.....37.50/LITE 23.95
Fresh Island Yellow-fin Tuna Stuffed with Dungeness Crab Meat,
Baked and Topped with our House Special Hollandaise Sauce!

Pan Seared Herb Crusted Ahi.....33.75
Ginger, Garlic, and Kaiware Crusted Fresh Yellow Fin Tuna.
Seared Rare on Ponzu Butter. Nice!

Ahi Belly.....22.95
Steamed Chinese Style or Grilled Teriyaki Style. Great!

Grilled Mahimahi.....33.50/LITE 20.95
Marinated in our Sesame Shoyu Aioli then Grilled Juicy.
Have it Regular Style or with Macadamia Nuts and Mango Salsa.

Shutome (Broadbill Swordfish).....24.95
Very Mild, Moist and Delicious, favorites of Kama'ainas.

Whole Moi (Threadfin).....32.50
The Fish of Hawaiian Royalty. Steamed or Deep-Fried, Beautiful!