

First Flavors Pupus for sharing

Coconut Grill Shrimp Tiki's -

Hand Rolled Tempura Beer Battered Shrimp with Coconut and Macadamia Nuts. Sweet Chili Pineapple Dip. 11.99 (4)

Snap and Eat Crab -

One pound succulent and Sweet Alaskan Snow Crab Legs steamed to perfection with Lemon and Clarified Butter. 21.99

Brushetta and Clam Steamer -

Crook Neck Clams are sautéed to perfection in a special Coconut Grill Chardonnay Roasted Tomato and Garlic Butter Sauce. 12.99

Mahi Mahi Nacho Sliders -

9 Spice Blackened Mahi Mahi with Avocado Relish, Spinach, Parmesan, Corn and Black Bean Salsa. 11.99

Hualalai Mushroom Sauté -

Button Mushrooms with Caramelized Onions and Roasted Garlic. Cream Sherry and Au Jus Broth. 9.99

Lahaina Seafood Crepes -

Silky thin Pancakes filled with Pacific Dungeness Crab and Rock Shrimp surrounded by a Creamy Chardonnay Sauce. 12.99 (2)

Waipio Luau Wontons -

Smoked Pulled Pork in traditional Luau Leaves and served with fresh LomiLomi Salmon Relish and Guava Hoisin BBQ Sauce. 9.99 (6)

Aloha Crab Cakes -

Shredded Pacific Dungeness Crab crusted with a Macadamia Nut Panko. Served with a Spicy Tobiko Aioli and a fresh Puna Papaya Salsa. 10.99 (2)

Paia Popcorn Shrimp -

Half pound of Breaded Shrimp lightly fried and served with a Sweet Chili Aioli Dipping Sauce. 8.99

Hilo Seaside Soufflé -

Dungeness Crab Meat and Marinated Artichoke Hearts with a three Cheese Blend. Served with warm Tortilla Chips. 10.99

Pulehu Prime Rib Pupu

- 10oz. Choice Rib Eye roast is seasoned with our special house blend of Alae Sea Salt, Spices and Herbs. We roast for hours until perfect and hand Carved and served with sautéed Mushrooms and Onions. Served on a sizzling Cast Iron Platter to your table. 23.99 -

Coconut Grill Soup and Salad Bar

Soup and Salad Bar -

All you can eat! 13.99

Soup Du Jour - Today's

Homemade Soup infused with Island flavors. 4.99

One trip Salad Bar -

When purchased with Entrée. 4.99

Black and Bleu Caesar

- Hearts of Romaine with Garlic Croutons, Parmesan and Bleu Cheese. Tossed with a Anchovie Caper Vinaigrette. 9.99 -

Add Grilled Chicken 4:00 Grilled Shrimp 5:00 Crab Cakes 6:00 and Fresh Island Fish 7:00

The Classics

Garlic Mashed Potato, White or Brown Rice, Sidewinder Fries or Stuffed Potato.

New York Strip Loin Steak - Our Classic cut of 12oz of Beef, Aged to perfection for 35 days then grilled to your desire and served with a Dijon Mustard Cream Sauce. 26.99

Kahuna Rib Eye Steak - If you want flavor you have to try this 12oz. thick cut. Nice Marbling with Choice grading. Grilled to your called temp and served with a Mushroom and Port Wine Demi Sauce. 27.99

Paniolo Pork Ribs - Slow roasted and fork tender. Individually cut and tossed in our house Guava and Hoisin Barbecue Sauce. Charbroiled and served with Baked Beans and grilled Corn Bread. 18.99

The Kiluea Burger - Melted Cheddar Cheese, Smoked Bacon, Avocado Relish, Lettuce, Tomato and Red Onion. 14.99

Roast Prime Rib of Beef

- Coconut Grills version of the classic and our specialty. Cooked slowly to delicious perfection.

Traditional Prime
Rosemary scented Au Jus and Horseradish Sour Cream.
10oz. 22.99 16oz. 31.99

Limited availability until gone. - Sizzling Prime
Carmelized Onion and Mushroom Demi Sauce
10oz. for \$25.99 or a 16oz. \$34.99

Pasta Inspirations

Puako Pasta Primavera - Sautéed Garden Fresh Vegetables and a Creamy Pesto, Parmesan and Fettuccine Pasta. 13.99

South Point Spaghetti - Olives, Artichokes, Spinach and Roasted Tomato Marinara over Angelhair Pasta. 13.99

add Grilled Chicken 4:00 or Grilled Shrimp at 5:00.

Island Inspired Local Plates

Steamed White or Brown Rice and Island Potato Salad.

Furikake Chicken Katsu - Boneless Chicken breaded with a Asian inspired Sesame Furikaki Panko and served with a choice of house made Sauce. Tonkatsu, Curry or Pan Gravy. 16.99

Hana Hamburger Steak - Grilled ground Steak Patties, sautéed Mushrooms and Onions with Homemade Pan Gravy. 14.99 Make it a Coco Moco for \$2.00 more

Hibachi Grill Chicken - Boneless marinated Chicken charbroiled and basted in a Honey Ginger Soy Glaze. 15.99

Kuau Kalbi Ribs - Korean Style Boneless Short Ribs marinated and Charbroiled. With homemade Kim Chee Salad. 18.99

Hawaiian Chop Steak - Tender slices of Beef wok fried local style with Onions, Bell Peppers, Tomatoes and Mushrooms. 15.99

Big Island Luau - Pork Lau Lau, Kalua Pork or Turkey, fresh Poi, Lomi Salmon, Pickled Onions, Chili Pepper Sauce and Haupia Pudding. 18.99 Add Poke \$3.99

The Hukilau Catch

Server will inform you of tonight's offerings.



(Ahi) Big Eye Tuna - Crab stuffed Ahi Roulades with Olives, Capers, Artichokes served over a bed of Pasta with Rosemary Roasted Tomato Marinara. mkt.



(Ono) Wahoo - Kona Coconut Beer Battered Ono with a Mango Chutney, Curry Bisque and Thai Cucumber Rice Noodles. mkt.



Atlantic Salmon - Miso, Honey and Sake marinated Salmon filet served with Wasabi, Scallion Mashed Potatoes and Asian Vegetables. mkt



Mahi Mahi - Locally caught Macadaimia crusted Mahi Mahi fillet with a Lilikoi Buerre Blanc. Sweet Potato Mash and Seasonal Vegetable. mkt.

Seafood

Garlic Mashed Potatoes, White or Brown Rice, Sidewinder Fries or Stuffed Potato.

Hookipa Seaside Boil - Snow Crab Legs, Jumbo Shrimp, Corn Cob, Potatoes and Sausage steamed in a Creole Broth. (Starch Already included.) 24.99

Coconut Grill Shrimp Tikis - Hand rolled Tempura battered Shrimp with Coconut and Macadamia Nuts. Sweet Chili Pineapple Dip. 18.99 (5)

Roast Prime Rib Surf and Turf

- Make it a combination of these amazing favorites.

10oz. Prime Rib Roast or 12 oz. New York Strip Steak

7oz Lobster Tail 41.99 - Coconut Crusted Shrimp 33.99 - one pound Snow Crab Legs 37.99. -

Kona Fishermen's Catch - Individual skewers of Mahi Mahi in our house made Tempura Beer Batter and served with Olive Tapanade Tartar Sauce. 19.99

Aloha Crab Cakes - Dungeness Crab Meat dusted with our Macadamia Nut Panko, Papaya Salsa and Spicy Tobiko Aioli. 17.99

Pan Roasted Rock Lobster

- Cold Water Lobster Tails are sourced from sustainable Lobster fisheries. Cooked to perfection and basted in our house made Scampi Butter. (Single tail.) 31.99 - Double Tail for 41.99

Eating raw or undercooked foods can increase the chance of a foodborne illness.