

## Shellfish

- Baked Stuffed Shrimp .....41.00/LITE 28.00  
Jumbo Shrimp Stuffed with Dungeness Crab Meat.  
Baked Golden Brown and Topped with Hollandaise.
- Shrimp Portofino.....37.00  
Jumbo Shrimp Sautéed with Olive Oil, Fresh Chopped Garlic.  
Lemon Juice, and Capers over Angel Hair Pasta.
- Spiny Lobster Tail \* .... 52.00 Two Tails\* .....93.00  
Succulent, Sweet and Served with Drawn Butter.
- Alaskan Red King Crab Legs ..... .82.00  
Generous Serving, Sweet and Succulent.
- Live Maine Lobster (1 ¼ pound)\* .....55.00
- Crustacean Broil \* ..... 74.00  
A Seafood Medley of Jumbo Gulf Shrimp, Ocean Scallops,  
King Crab, With a Whole Live 1 1/4# Maine Lobster.
- Big Island Abalone Dorè ..... 76.00  
Delicately Delicious and Rich, Kona Coast 'Ezo' Abalone

## The Freshest Fish

- Chilean Sea Bass\* .....42.00  
Tender and Beautifully Mild. Butter Nage Sauce.
- Ōra King Salmon\* ..... 39.00  
World Famous New Zealand Ōra King Salmon, All Natural.  
Pan Fried Rare with Crispy Skin. Lemon Dill Buerre Blanc.  
Beautiful Richness with Melt in Your Mouth Goodness!
- Whole Tai Snapper - Steamed or Crispy Fried 1.5# 49.00
- Ahi Mignon\* .....39.00/LITE 24.00  
Fresh Big-Eye Tuna Marinated in Ginger & Soy, Grilled Rare,  
Butter Dipping Sauce. Umm...So Good and Tasty. Ask Joey!
- Stuffed Ahi\* .....42.00/LITE 27.00  
Fresh Island Big-Eye Tuna Stuffed with Dungeness Crab Meat,  
Baked and Topped with our House Special Hollandaise Sauce!
- Pan Seared Herb Crusted Ahi\* .....42.00  
Ginger, Garlic, and Kaiware Crusted Fresh Yellow Fin Tuna.  
Seared Rare on Ponzu Butter. Nice!
- Island Mahimahi\* .....41.00  
Marinated Island Mahimahi, Succulent and Tasty!  
Grilled, Oven-Sautéed, or Macadamia Nut Crusted
- Shutome (Broadbill Swordfish).....31.00  
Moist, Mild, and Delicious, favorites of Kama'ainas.

\*Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness