



HO'ONO 'ONO 'AI (Appetizer)

Taro Root Croquettes | v |

ginger | artichoke | local mushrooms | spinach | carrot | sesame miso sauce
14

Mahi & Prawn Satay | gf |

lemongrass | coconut | macadamia nuts | sweet chili lime aioli
17

Crab Cakes

basil aioli | tomato-ginger relish | avocado mousse
20

Polenta Crusted Scallops | gf |

harissa chili caramel sauce
18

Ahi-Hamachi Poke Duo

ogo | red onion | ginger | scallions | soy mirin | red pepper reduction
18

Tahitian Ceviche | gf |

fresh lime juice | local cucumber | cilantro
coconut milk | alaea sea salt | served in a coconut shell
18

Tempura Stuffed Ahi

cold water lobster | spicy soy mustard sauce | nori | cilantro
19

KUPA A LAU'AI (Soups & Salads)

Island Chowder

diver scallops | hawaiian chili peppers
coconut milk | moloka'i sweet potato
13

KAWAILOA FARMS Greens gf | v |

big island hearts of palms | local cucumber | mango | artichoke
blackened pecans | surfing goat chevre | papaya vinaigrette
14

Tidepools Caesar | v |

baby romaine | shaved manchego | togarashi croutons
maui onion dressing
13

Citrus Spinach & Beet Salad

point Reyes blue cheese | belgian endive | toasted macadamia nuts | orange segments
avocado | bacon | honey truffle vinaigrette
13

Warm Surfing Goat Cheese Fritter | v |

baby kula greens | roasted hazelnut | fuji apples | maple soy vinaigrette
13

KAWAILOA FARM

Look for the **KAWAILOA FARM** logo on all of our menus to enjoy the freshest of greens, grown right here in our hydroponic farm. Want to learn more? Take a tour, Tuesday at 10 AM. Meet at the Farm, adjacent to the tennis courts.

Food. Thoughtfully sourced. Carefully served. From fresh local ingredients that reflect the season and local flavors.

Chef de Cuisine Jayson Thompson
Manager Adam Wohler

MAI KE KAI (From the Sea)

Macadamia Nut Crusted Mahi Mahi

roasted banana-macadamia nut sauce | moloka'i sweet potato
papaya-avocado relish
40

Hawaiian Catch

cold water lobster | soy-ginger glazed catch
coconut crusted shrimp cake | moloka'i sweet potato | lemongrass beurre blanc
44

Grilled Local Ahi

big island vanilla bean kabayaki sauce | seasonal vegetables
caramelized maui onion wasabi whipped potatoes
spicy mustard-soy butter sauce
38

Opah | gf |

volcano candy spice | jumbo lump crabmeat | roasted fingerling potatoes
seasonal vegetables | papaya-habanero sauce
41

Butter Poached Lobster | gf |

moloka'i sweet potato | seasonal vegetables | drawn butter
48

Local Snapper

local stir fry vegetables | buckwheat soba noodles | chili garlic sauce
39

MAI KA 'AINA (From the Land)

All steaks are served with Tidepool's signature Maui Lavender Surfing Goat Cheese mashed potatoes

Grilled New York

longboard lager reduction | roasted fingerling potatoes
lawai farms oyster mushrooms | sautéed maui onion | seasonal vegetables
44

Certified Angus Slow Roasted Prime Rib

hawaiian salt and herb rub | truffle jus | horseradish cream
8oz petite **38** 12oz **42**

Filet Mignon

kabayaki butter sauce | sautéed maui onion | roasted garlic & tomato
46

Grilled Wild Boar Rack of Ribs | gf |

mango soy reduction | moloka'i sweet potatoes | baby bok choy
36

Create your own Surf & Turf

Add-on lobster tail **30**
Add-on pacific prawns **14**
Add-on scallops **15**

LAU'AI (Vegetarian)

Misoyaki Tofu | v |

kabocha puree | fried leeks | saffron quinoa | seasonal vegetables
miso caramel
26

side of sautéed seasonal vegetables

11

If you are interested in our delicious molten chocolate cake for dessert, please inform your server upon ordering your dinner as this tasty treat will take 15 minutes to prepare.

For parties of 8 or more a service charge of 18% will automatically be included. One check only please.

gf - gluten free v - vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Special dietary restrictions accommodated upon request.