



PUPUS

Coconut Shrimp

Crunchy black tiger shrimp, cider honey mustard dip 15

Kalua Pork Lettuce Wraps 🌺

Luau style shredded pork, butter leaf lettuce, BBQ plum sauce, pickled red onions and cilantro 12.75

Ahi Poke & Avocado Stack

Soy-ginger dressed tuna*, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 17.5

Fisherman's Chowder

Homemade New England style, local fish, clams, bacon, fresh herbs 8.75

Sashimi 🌺

#1 Ahi*, thinly sliced, shoyu and wasabi 18

Steamed Manila Clams 🌺

Cilantro coconut broth 14.5

Smoked Fish Bruschetta

Line caught, Kiawe wood cold smoked, horseradish cream and capers 12

Fire Roasted Vegetable Dip

Puree of vine-ripened tomatoes, roasted squash, bell pepper and garlic, served chilled with Maui's Surfing Goat Dairy cheese quenelle & herb grilled flatbread 11

Macadamia Nut Calamari

Breaded calamari served with house made cocktail sauce 13.5

SALADS

Caesar

Romaine, hand-grated Parmesan, sourdough croutons 7

Roasted Beet 🌺

Local greens, Asian pear, Surfing Goat cheese, mint, macadamia nuts, champagne-basil vinaigrette 8.75

Iceberg & Blue Cheese 🌺

Maui tomatoes, avocado, Asian pear, Applewood smoked bacon, candied walnuts 8.5

SIDES

Kimo's Famous Baked Potato 🌺

Steakhouse classic with all the goodies 5.5

Maui Grown Vegetables 🌺

It's what the farmers are harvesting today 5.5

Chilled Vegetable Salad 🌺

Asparagus, tomatoes, Maui onions, shaved parmesan 5.5

Local Sweet Potato & Brussels Sprout Hash

Maui onions, red peppers, arugula, shaved parmesan, Hawaiian salted beef, truffle oil 8.5



\$1 from the sale of this item will be donated to Growing Future Farmers of Maui, a Maui chef-driven initiative to help grow the next generation

FRESH FISH & SEAFOOD

Your server will explain which fish are available and the chef's recommended preparation:

Baked "Kimo's Style" 🌴

Local favorite, roasted with a garlic, lemon and sweet basil glaze 30.5

Citrus Herb Grilled 🌴

Honey, yuzu and herb marinade, fire grilled 28.5

Coconut Crusted

Thai peanut sauce, Maui Gold pineapple salsa 29.75

Lobster Topped

Fresh fish topped with seasoned lobster salad, oven roasted with lemon butter 33.5

Seafood Cioppino

Fisherman's stew with shrimp, clams, mussels, fresh fish and scallops in tomato broth 28

Seared Ahi Tuna 🌴

Pan seared rare*, Thai sweet chili vinaigrette, Asian salad 31.5

Tristan Lobster Tails 🌴

Two tails, roasted in a tarragon citrus glaze, prized for its delicate flavor & sustainability *Market*

Parmesan Crusted

Dusted with Parmesan and panko crumbs, herbed beurre blanc with capers 32.75

STEAKS & ISLAND FAVORITES

Add coconut shrimp \$10 or Tristan Lobster \$17 to your entrée

Rosemary Roasted Chicken

Half chicken, lemon herb rubbed, Surfing Goat Dairy cheese polenta, locally grown vegetables, Maui onion jus 24.5

Teriyaki Sirloin

USDA Prime beef*, roasted pineapple, Fresno peppers, ginger, pickled onions, edamame relish 27.25

Prime Rib* 🌴

(while it lasts)

The finest *Double R Ranch*® prime rib, house made au jus
32 oz. "Kimo's" bone in *Market* 14 oz. "Molokini" cut 31.75

Miso Marinated Grilled Tofu

Molokai sweet potato ravioli, coconut milk braised vegetables, macadamia nuts 24.5

Center Cut Filet Mignon

USDA center cut filet*, locally grown vegetables 34.75

Koloa Pork Ribs

Glazed with plum BBQ sauce, cooked traditional Koloa Kauai style 26.25

Kushiyaki

A grilled brochette of teriyaki chicken breast, filet steak*, pineapple & squash with peppers & onions 27.5

Kimo's sources ingredients from local farms on Maui.
We feature these items throughout our menus.

🌴 - Item is available in a gluten free preparation upon request.
Our kitchen is not gluten free.

*Consuming raw or undercooked foods may increase your risk of foodborne illness
18% gratuity will be included on all parties of 8 or more.

