

# COAST GRILLE

## HO'OMAKA ~ BEGINNINGS

### **Hawaiian "Roots" Chowder ~ 10**

*Coconut Milk, Red Thai Curry, House Bacon, Garden Kaffir Lime Leaves*

### **Kamuela Field Greens ~ 12**

*Peach Palm Hearts, Hamakua Tomato, Red Wine Vinaigrette*

### **\*Coast Grille Niçoise ~ 17**

*Seared Wild Ahi, 350 Degree, One Minute Fried Egg,  
Island Tomatoes, Waipi'o Fern Shoots, Garden Arugula,  
Steamed Hawaiian Roots, Wild Liliko'i Vinaigrette*

### **Roasted Heirloom Beets Salad ~ 15**

*Big Island Goat Cheese, Baby Tomatoes, Al's Marungai Pesto,  
Red Onions, Hearts of Palm*

### **\*Big Island Spinach and Hamakua Mushroom Salad ~ 16**

*Garden Water Spinach, Marinated Ali'i Mushrooms,  
Heirloom Cherry Tomato, Banana Vinaigrette*

### **\*Charred Caesar ~ 14**

*Grilled Romaine, Roasted Cherry Tomatoes, Parmesan Shavings,  
Garlic Croutons, White Anchovies*

### **\*Wild Ahi Sashimi ~ 18**

*Wasabi, Baby Shiso, Pickled Cucumber*

### **Seasonal Oysters ~ 3.00 per**

*Half Shell, Choice of Chilled or Broiled  
(Totten, Hammersly WA)*

### **Oyster Shooters ~ 4.50 per**

***Ocean Vodka Shooter*** ~ House Cocktail, Horseradish, Ocean Splash

***Sake Shooter*** ~ Sake, Ponzu, Green Onion, Ume "Juice", Shiso

***Thai Shooter*** ~ Lemongrass Chili Water, Sweet Pineapple,  
House Infused Kaffir Lime Vodka, Pickled Vegetables

### **Salt Water Poached Kona Abalone ~ 1 pc @ 7.00 / 3 pc @ 20.00**

*Momiji Oroshi, House Ponzu, Green Onions, Ogo Salad*

**KE PA LI'I ~ SMALL PLATES**

**\*Seared Hokkaido Scallops ~ 23**

*Chinese Black Bean-Sambal Butter, Smoke Trout Caviar,  
House Made Garden Herb Linguini*

**Coast Grille Crab Cakes ~ 16**

*Mango Kaffir Lime Relish, Whole Grain Mustard Aioli*

**Oysters Rockefeller "Six Pack" ~ 19**

*Big Island Spinach, Bacon, Parmesan Crust*

**Fish Tacos ~ 18**

*Two Crispy Shell Tacos, Grilled Mahimahi,  
Shredded Portuguese Cabbage, Toasted Cumin,  
Garden Cilantro Vinaigrette*

**\*Ahi Poke Nachos ~ 18**

*Wild Ahi, Island Avocado, Unagi Sauce, Sriracha Aioli*

**Kaua'i Shrimp A la Plancha ~19**

*Avocado Puree, Roasted Local Cherry Tomato*

**Duck Rissotto ~12**

*Slow Roasted Duck, Hamakua Mushrooms, Sweet Onion,  
Local Corn*

**Crispy Calamari ~ 15**

*Thai Sweet Chili Sauce, Pickled Garden Chili Pepper*

**Steamer Clams ~ 16**

*Spicy Tomato with Chinese Lup Cheong Sausage  
Or  
Miso-Sake*

**Fish Tacos ~ 18**

*Two Crispy Shell Tacos, Grilled Mahimahi,  
Shredded Portuguese Cabbage, Toasted Cumin,  
Garden Cilantro Vinaigrette*

**\*Ahi Poke Nachos ~ 18**

*Wild Ahi, Island Avocado, Unagi Sauce, Sriracha Aioli*

**Kaua'i Shrimp Ala Plancha ~19**

*Avocado Puree, Roasted Local Cherry Tomato*

**\*Furikake Avocado Sesame Poke ~ 18**

*Ogo (Seaweed), Togarashi, Sriracha, Sweet Potato Chips,  
Sambal Aioli Sauce*

KE PA NUI ~ LARGE PLATES

**\*"The Burger" ~ 23**

*Big Island Moroccan Seasoned Ground Beef,  
Organic Fried Egg, Steak Fries, Manchego Cheese,  
Brioche Bun*

**Grilled Half Chicken ~ 32**

*Coconut Infused Sweet Potato Mash, "Kalua and Cabbage", Island Fruit Preserve*

**\*Coast Grille "Seafood Trio" ~ 37**

*Chef's Choice - Changes Daily*

**Macadamia Nut Crusted Mahimahi ~ 38,**

*Butter Whipped Potatoes, Big Island Stirfried Vegetables,  
Miso Citrus Butter Sauce*

**\*Nalu Aina ~ 45**

*Hawaiian Shrimp a la Plancha, Grilled NY Strip Steak,  
Garlic Fried Rice, Teriyaki Hondashi Glaze*

**\*Grilled New York Steak ~ 38**

*Roasted Mac Nut-Kona Coffee Demi, Cauliflower Puree,  
Roasted Root Vegetables*

**\*Grilled Hawaii Ranchers Natural Rib Eye ~ 42**

*Roasted Potato, Bundled Green Beans,  
Kona Guava-Calamansi Sauce*

**\*Pan Roasted "Tomahawk" Duroc Pork Chop ~ 38**

*Natural Pork Jus, Butter Whipped Potato, Green Beans,  
Local Corn, Braising Greens, Dried Fruit Chutney*