

HOT ISLAND SPECIALS

TACO TUESDAY

11am - 4pm | barefoot bar

join us in the barefoot bar for two tacos, your choice of fresh fish, all natural chicken or kalua pork

BURGER & BEER THURSDAY

all day | barefoot bar

specialty burgers & beers | 27

SUNDAY BRUNCH

9am - 12pm | dining room

eggs benedict, banana mac nut pancakes, chilled seafood bar, prime rib carving station, fresh fish, huli chicken, \$7 mimosas, and more

SURF & TURF SUNDAY

4:15pm - close | dining room

seafood and steak combinations all night in the dining room

PŪPŪS

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade 19.5

POKE TACOS*

fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli 23

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime 19.5

MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac 17.5

CRAB WONTONS

crab meat, cream cheese, macadamia nuts, mustard plum sauce 19

AHI SASHIMI*

local line caught ahi, cabbage, pickled ginger, wasabi, shoyu 25

CRISPY COCONUT SHRIMP

lilikoi chili water, pickled cucumbers 21

DESSERT

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

TWISTED HULA PIE

a twist on the classic, locally made lappert's ice cream 15

PONO PIE

locally made with "ulu", passion fruit, toasted coconut, mac nuts, honey 12
gluten & dairy free, no added sugar

SWIMMERS

the fresh hawaiian fish we serve are available according to their season in keeping with hawaiian fishing traditions, sustainability practices and respect for the sea (kai)

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, herbed jasmine rice 36

COCONUT GINGER BRAISED SEAFOOD

tristan lobster, shrimp, fresh island fish, mushrooms, spinach, steamed white rice 36

ROASTED TRISTAN LOBSTER

two tristan de cunha tails, roasted with a basil garlic glaze, herbed jasmine rice, butter & lemon 69

FURIKAKE AHI STEAK*

seared sashimi grade ahi, chili oil, truffle unagi, peanut oil, shiitake mushrooms, black bean bok choy, steamed rice, cucumber namasu 43

DUKE'S FAVORITES

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine rice 39

GREATER OMAHA'S ANGUS PRIME RIB* *(while it lasts)*

greater omaha's angus beef, slow roasted, hand carved, mashed potatoes, au jus

12 oz. cut 44

24 oz. cut 83

FROM THE LAND

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes 54

RIB & CHICKEN PLATE

compart family farms pork ribs, mango bbq sauce, all natural huli huli chicken, steamed rice, macaroni salad, pickled cucumbers 29

DUKE'S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg, tomatoes, onion, island dressing, brioche bun, fries 21
beyond burger substitute available

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger broth, roasted sweet potatoes, locally sourced vegetables 27

TERIYAKI SIRLOIN*

brandt farms all natural usda prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata 29

Take it Surfing ADD TO YOUR ENTREE

COCONUT SHRIMP 16

DUKE'S GLAZED TRISTAN LOBSTER TAIL 27

ADD DUKE'S FAMOUS SALAD BAR TO YOUR MAIN COURSE 7

a bountiful selection of fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit and warm breads | a la carte 25

DUKE'S

KAUAI

BEERS ON TAP

16oz./20oz.

duke's proudly uses the 29° blizzard draft system

DUKE'S BLONDE ALE
kona brewing | big island 10/12.5

LONGBOARD LAGER
kona brewing | big island 10/12.5

LAVAMAN RED ALE
kona brewing | big island 10/12.5

TALK STORY PALE ALE
kohola brewing. | maui 10/12.5

THE WATERMAN IPA
kohola brewing. | maui 10/12.5

MODELO ESPECIAL
casa modelo | mexico 8.5/10.5

COORS LIGHT
coors brewing | golden, co 8/10

MICHELOB ULTRA
michelob brewing | st louis 8.5/10.5

HAZY LITTLE THING IPA
sierra nevada | chico 10/12.5

DELICIOUS IPA
stone brewing | san diego 10.5/13

POG HARD SELTZER (12 oz. can)
maui brewing co | kihei, maui 8.5

HARD KOMBUCHA (12 oz. can)
june shine | san diego, ca 9.5

NON-ALCOHOLIC IPA OR GOLDEN ALE (12 oz. can)
athletic brewing | san diego, ca 8

WINES BY THE BOTTLE

WHITES & ROSÉ

KAENA rosé | santa ynez valley, ca 42

MÖNCHHOF 'MOSEL SLATE' 49
riesling spätlese | mosel, germany

KINGS RIDGE 44
pinot gris | willamette valley, oregon

PINE RIDGE 42
chenin blanc + viognier | california

ST. SUPERY 58
sauvignon blanc | napa valley

MERRY EDWARDS 74
sauvignon blanc | russian river valley

CAKEBREAD CELLARS 75
sauvignon blanc | napa valley

LIOCO chardonnay | sonoma county 56

STUHMULLER 62
chardonnay | alexander valley

BROCARD 'VAU DE VEY' 70
chardonnay | chablis ler cru, france

THE HILT 'ESTATE' 82
chardonnay | sta. rita hills

FAR NIENTE 94
chardonnay | napa valley

COCKTAILS

DUKE'S MAI TAI 16

our signature cocktail made with aloha, fresh hawaiian juices & two types of rum

KALAPAKI MAI TAI

local award-winning koloa spiced, coconut & dark rums, fresh squeezed passion & pineapple juice 18

LA PIÑA

taste the real hawaii. sip out of a locally grown pineapple and enjoy a refreshing blend of fresh pineapple, coconut cream and hana bay gold rum with a dark rum float 21

LAVA FLOW

blended pineapple, coconut, light rum erupting with strawberry 15

EL PATRON 'DA ORIGINAL'

refreshing patron silver margarita, shaken with freshly squeezed lime juice & cointreau 16

LONO

muddled ginger, mint, & lemon, bulleit bourbon, splash of gingerale 16

PINEAPPLE MOJITO

pineapple vodka, fresh pineapple, muddled mint leaves 14

TROPICAL MULE

tito's gluten free vodka with fresh pineapple juice & ginger beer 14

"MO BETTAH" SLUSHIE

100% hawaii grown fruit juice slushie with your choice of vodka, tequila or rum 20
take the coconut cup with you when you're pau

ZERO PROOF

VOLCANO

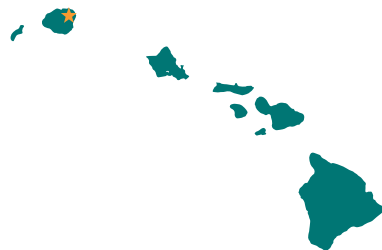
the dormant cousin of our lava flow 9

TROPICAL SLUSHIE

hawaii grown local fruit juice slushie 9

GINGER PUNCH MOCKTAIL

ginger beer, fresh pog, lemon 8



TINY BUBBLES

FRATELLI COSMO 48
prosecco | italy

SCHRAMSBERG 75
blanc de blancs brut | north coast

VEUVE CLICQUOT 'YELLOW LABEL' 115
brut | reims, france

DOM PERIGNON 399
brut | épernay, france

WINES BY THE GLASS 6 OZ./9 OZ./BOTTLE

POEMA 12/18/46
brut | cava, spain

LOKELANI 14/21/54
sparkling rosé | maui, hawaii

MONT GRAVET 12/18/-
rosé of cinsault | pays d'oc, france

STOLPMAN 'LOVE YOU BUNCHES'
rosé of gsm | santa barbara 15/22.5/58

BOLLINI 12/18/46
pinot grigio | vigneti delle dolomiti, italy

SELBACH 'AHI' 11/16.5/42
riesling | mosel, germany

MOHUA 12/18/46
sauvignon blanc | marlborough, nz

MORGAN 14/21/54
sauvignon blanc | arroyo seco

CHAMISAL 11/16.5/-
chardonnay | san luis obispo coast

TYLER 15/22.5/58
chardonnay | santa barbara county

ROMBAUER 20/30/78
chardonnay | carneros

HEAD HIGH 12/18/46
pinot noir | sonoma county

LIOCO 17/25.5/66
pinot noir | mendocino county

TENTADORA 13/19.5/-
malbec | salta, argentina

ROBERT HALL 13/19.5/-
merlot | paso robles

JOEL GOTT 'PALISADES'
red blend | california 12/18/46

CAPE D'OR 13/19.5/50
cabernet sauvignon | south africa

DAOU 18/27/70
cabernet sauvignon | paso robles

we use keg wine for freshness & reduced carbon footprint

REDS

Craggy Range 59
pinot noir | central otago, new zealand

PIRO WINE CO. 'POINTS WEST' 66
pinot noir | santa barbara county

DOMAINE DROUHIN 80
pinot noir | willamette valley, oregon

TWOMEY 105
pinot noir | anderson valley

BEDROCK 'OLD VINE' 58
zinfandel | california

STOLPMAN 'PARA MARIA' 64
syrah blend | ballard canyon, ca

THE PRISONER 79
red blend | napa valley

CHARLES SMITH 'SUBSTANCE' 52
cabernet sauvignon | washington

FRANK FAMILY 85
cabernet sauvignon | napa valley

SILVER OAK 120
cabernet sauvignon | alexander valley