

## THE STORY

Daily at 5:30 am, the ringing of a brass bell announces the opening of the Honolulu fish auction. And it is here that our chefs begin their quest for the freshest morning catch. Obsessed with quality and driven by excellence, they handpick the best of the best. Offering you, our discerning patrons, the tastiest seafood on the island and an experience beyond compare.

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.. COCKTAILS AND BEER ..

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**Fresh Raspberry Essenced Collins. 11**

this heirloom cocktail is hand crafted with fresh raspberries, fresh pressed lemon, white cane sugar and the botanicals of bombay sapphire topped with effervescence.

**The French Topless Mai Tai. 12**

the winner of the coveted "double gold and best of show" spirits award in san francisco, domaine de canton ginger liqueur is hand-crafted with korbelt brandy, pineapple juice and effervescence.

**Three Olives Tomato Wasabi-Tini. 9**

this intense signature bloody mary is hand-crafted with three olives tomato vodka bound with our house made bloody mary mix and accented with fresh lime and powdered wasabi.

**Organic Pina Colada-Tini. 12**

fresh island grown pineapple muddled with bacardi coconut rum and bound with more fresh pineapple.

**Sparkling Fresh Asian Pear Martini 14**

grey goose la poire macerated with fresh asian pear a dash of white granulated cane sugar, cranberry juice and a splash of sparkling wine. garnished with a paper thin slice of its namesake...

**Sparkling Hibiscus Gimlet. 12**

hibiscus from the gardens of the royal hawaiian resort are bruised to perfection with grey goose, fresh island sourced lime, white cane sugar and topped with effervescence.

**Caipirinha De Curacao. 14**

leblon cachaca with muddled fresh pineapple and lime balanced with house made simple syrup and drizzled with bols azure curacao.

**The Woodford Sazerac. 11**

this heirloom cocktail is for the distinguished bourbon drinker. gently prepared with woodford reserve, sweet vermouth and a dash of peychaud's bitters, served up in a double rocks glass rinsed with pernod.

**Opakapaka Elixir. 12**

bacardi peach red is bruised to perfection with a dash of cayenne pepper and a soothing balance of citrus and cranberry juice.

**BEER OF AZURE. 6**

bud  
bud light  
heineken  
kona big wave golden ale  
kona longboard lager  
coors light  
pilsner urquell  
red stripe

— — — — — • SMALL PLATES • — — — — —

Big Island Salad: hamakua mushrooms, baby greens, rare volcano honey & balsamic vinaigrette. 12

Hirabara Farms' Baby Romaine Caesar Salad: heirloom tomato, manchego cheese. 14

Ocean Salad: kona lobster, prawns, big island abalone, scallop, tobiko caviar, avocado & tarragon vinaigrette. 28

Alaskan King Crab Chowder: kahuku corn, bacon, baby leeks. 12

Azure Sashimi: hawaiian yellowtail ahi, kona amber jack, avocado & watermelon radish salad,  
ginger vinaigrette, papadum crisp. 21

Grilled Coriander Prawns: watermelon ceviche, thai chile, tahitian lime. 19

Baby Back Ribs: kona coffee bbq-sauce, sweet corn & edamame succotash, kiawe smoke. 18

Sake Steamed Manila Clams: enoki mushrooms, virginia ham, meyer lemon gremolata. 18

Torched Kobe Carpaccio: manchego cheese, baby arugula, wasabi aioli. 21

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.  
Please communicate any food allergy you may have with our Ambassadors

« PIER 38: LOCAL SEAFOOD »

The Honolulu Fish Auction is the only one of its kind between Tokyo and Maine. Open at 5:30 am with the ringing of a brass bell, Hawaiian fisherman auction off their day's catch to the most particular buyers.

We feature the best of today's local market.

Today's flame-roasted market catch from daily fish auction are listed on the attached Fish Auction slip.

Your selection can be prepared:

Simply High-Heat Roasted: white wine,  
meyer lemon and fresh herbs

OR

Chef's Special Island Preparation

« SIDES »

crushed fingerling potato, hawaiian sea salt,  
extra virgin olive oil. 7

lemon grass & kaffir lime jasmine rice. 5

green tea soba noodles, shiitake mushroom-tsuyu sauce. 7

steamed baby bok choy. 7

oven roasted waialua asparagus, smoked citrus aioli. 9

sake braised big island spinach, garlic chips. 7

kahuku corn & hamakua mushrooms. 8

— " LARGE PLATES " —

Ginger Steamed Opakapaka: kukui nut, lemongrass jasmine rice, chile broth. 36

Black & Blue Seared Ahi: spiced nori crust, waimea baby spinach, ruby port and mustard sauce. 37

Kona Shellfish Bowl: lobster, prawns, clams, scallops, abalone mushrooms,  
konyaku noodle, kaffir lime & chile broth. 47

Lobster Chermoula: spiced kona lobster chermoula and crispy fingerling potato, kahuku corn,  
waialua asparagus, hamakua mushrooms and ginger raita. 60

Shelton Farms Roasted Chicken: kabocha pumpkin, potato puree, parmigiano natural jus. 32

Grilled Mountain Meadow Lamb Chops: marcona almond and meyer lemon crust,  
spiced zinfandel reduction. 45

USDA Prime Rib eye Steak: creamed big island sweet corn & hamakua mushrooms,  
crispy shallots, red wine glaze. 48