

**AZURE CHILLED  
SEAFOOD**

Oysters, Kauai shrimp, Kona lobster, Kona abalone, Merus Cut king crab, Hawaiian yellow fin ahi, horseradish & vodka sauce and soy-wasabi sauce, spicy aioli all items served upon availability - market price

**SMALL PLATES**

**Big Island Salad:** Hirabara Farms' lettuce, fern shoots, Hamakua mushrooms, heirloom radish, tomatoes, honey & balsamic vinaigrette. 14 <sup>GF</sup>

**Maui Beet and Big Island Goat Cheese Salad:** quinoa granola, micro arugula, citrus and beet vinaigrette. 16 <sup>GF</sup>

**Chilled Twin Bridges**

**Asparagus Bisque:** prosciutto, variation of local citrus, ginger agro dolce. 14

**Hokkaido Scallops:** sauce romesco, fingerling potato, twin bridge asparagus, prosciutto. 29

**Auction Block Sashimi:** yellow fin ahi, and hamachi, compressed cucumber, avocado crema, Big Island hearts of palm, nori shiso puffed rice, ponzu sauce 26 <sup>GF</sup>

**Hibachi Garlic Kauai Shrimp:** Kahuku sea asparagus, Ho Farms' tomato, local corn salad. 22 <sup>GF</sup>

**Manila Clams Adobo:** Heirloom tomato, shishito pepper, Waialua onion, Portuguese sausage, chicharrones. 19

**Chilled Kona Lobster:** coconut milk vinaigrette, cucumber, lemon, fresno pepper, local watermelon radish. 31

**Crispy Whole Pier 38 Fish (serves 2-3 people):** ponzu, Ryan's XO Sauce, chili black bean condiment, spicy brussel sprouts, wok chard local long bean, garlic rice. market price

**Seared Hawaiian Ahi & Diver Scallops:** chermoula spice, island corn succotash, lardons, citrus soy buerre noisette. 44

**Modern Bouillabaisse:** Kona lobster, Kauai shrimp, clams, Hokkaido scallop, charred corn, peas, Maui onion soubise, rouille, tamarind brown butter. 51

**Pan-Seared Gnocchi:** Kona lobster, prawns, big island abalone, scallop, crab, octopus, summer squash, lobster jus. 42

**Calamansi Butter Poached Lobster Tails:** kabocha gnocchi, sugar snap peas, roasted carrot ginger puree, kaffir brown butter. market price

**Chef's Daily Vegetarian Selection:** please inquire with server.

**Dry Aged 12oz Duroc Pork Chop:** Kahuku corn bread, Maui carrot, braised black kale, seasonal fruit mostarda, black garlic Jus. 42 <sup>GF</sup>

**Beef and Reef:** Hawaii Rancher's filet and butter poached lobster tail, spinach, Ali'i mushrooms, Waialua asparagus, horseradish potato, black truffle soy emulsion. 59 <sup>GF</sup>

**Hawaii Rancher's Ribeye Steak:** creamed kale & Hamakua mushrooms, creamy Yukon potato, crispy shallots, red wine sauce. 52 <sup>GF</sup>

**Sides**

citrus sweet potato 8 <sup>GF</sup>  
 ewa corn and cheddar bread 9  
 ho farm long bean 8  
 twin bridge asparagus 9 <sup>GF</sup>  
 kim chee Brussel sprouts 8 <sup>GF</sup>  
 local corn and mushroom 8 <sup>GF</sup>  
 garlic rice 5 <sup>GF</sup>

**Fresh Fish Your Way**

Simply High-Heat Roasted: white wine, fresh herbs, & caper-lemon butter sauce.

OR

"Island" Spice: served with ginger & sesame vinaigrette

Ahi / Yellow fin Tuna 40  
 Opakapaka/crimson snapper 42  
 Onaga /ruby snapper 40  
 Opah / moonfish 40  
 Mahi-mahi / 40