

## SMALL BITE TAPAS

Great to share!

### Shishito Pepper "Pimientos" \$9

Spanish Style Fried Green Pepper with Salt & Lemon

### Shrimp Brandade \$3.50/pc

Shrimp Toast with Cilantro, Fish Sauce, Coriander, Paprika

### MADE IN HAWAII Sausage \$8

Grilled Kukui Sausage, Curry Spiced Sauce and Mustard

### Grilled Asparagus \$9

Parmesan Cheese, Lemon Zest

### Shrimp Cocktail (4) \$12

Served with Cocktail Sauce and Lemon

### Burrata and Italian Prosciutto \$12

Creamy Burrata Cheese and Sliced Prosciutto, EVOO

## FAMOUS PLATES

All PLATES menus served with steam rice and small salad



**Grilled Chicken Thigh \$15.99**  
Original BBQ Sauce



**Smoked Angus Beef Prime Rib (4oz) \$19.99 (8oz) \$29.99**  
Sesame Green Onion Sauce



**Famous Baby Back Ribs \$18.99**  
Original BBQ Sauce



**Fried Shrimp Bravas \$16.99**  
Spicy Cream Sauce

## HAND CRAVES



**Crave American Burger \$19**  
Cheese, Tomato, Romain, Onion  
Mayo, BBQ Sauce, FF



**Tacos with Prime Rib (2) \$17.99**  
Guacamole, Romain, Tomato Salsa  
Cilantro, Cheese, FF



**Tacos with Shrimp (2) \$16.99**  
Guacamole, Romain, Tomato Salsa  
Cilantro, Cheese, FF

## SALAD

**Smoked Angus Beef Prime Rib Salad (4oz) \$20.99** Roasted Tomatoes, Bacon Bits, Crouton

**Cajun Prawn (3) Avocado Salad \$17.99** Roasted Tomatoes, Bacon Bits, Crouton

**Chicken Caesar Salad \$16.99** Roasted Tomatoes, Bacon Bits, Crouton

**House Caesar Salad \$12.99** Add On : Avocado + \$4 | Italian Prosciutto + \$5 | Cajun Prawn (5) + \$9



## DRINK

### LOCAL BEER \* ON TAP \$7

Bikini Blonde Lager  
Big Swell IPA  
Kona Big Wave Ale  
Kona Longboard

### OTHER BEER \* ON TAP \$6

Blue Moon  
Stella Artois  
Kirin Japanese  
Michelob Ultra



### COCKTAILS \*

Classic Margarita 8  
Fire Grill Mai Tai 9  
Pineapple Mimosa 8

### SOFT DRINKS

(Nonrefillable)

Handmade Lemonade 6  
Plantation Iced Tea 6  
San Pellegrino 8  
Orange juices 5  
Pineapple juices 5

(Refillable)  
Sodas 4



### WINES\*

	Glass	Bottle
<b>SPARKLING</b>		
Ruffino, Prosecco, Italy	6	30
<b>ROSÉ</b>		
Champs de Provence Rosé	7	32
<b>RED WINE</b>		
Stone Cellars, Cabernet S. CA	7	35
Kendall Jackson Merlot, CA	9	45
<b>WHITE WINE</b>		
Cypress Chardonnay, CA	7	30
Woodbridge, Sauvignon Blanc	6	30

A full wine list is available upon request.

\*All alcoholic drinks must be consumed in the restaurant. Consuming drinks outside is not permitted.