

## Starters

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<p><b>CHILLED SEAFOOD SHOWCASE*</b></p> <p><i>Lobster tail, crab leg, ahi poke, prawns, Big Island abalone, oysters, ahi sashimi, Kona kanpachi sashimi</i>  <i>Served with lime mignonette, mango cocktail sauce, chili pepper water, kizami wasabi &amp; soy sauce</i></p>	115
<p><b>CHILLED SEAFOOD MEDLEY*</b></p> <p><i>Prawns, Big Island abalone, oysters, ahi sashimi, Kona kanpachi sashimi</i>  <i>Served with lime mignonette, mango cocktail sauce, chili pepper water, kizami wasabi &amp; soy sauce</i></p>	68
<p><b>53's POKE*</b></p> <p><i>Big eye tuna, spicy soy, diced cucumbers, rice crackers</i></p>	19
<p><b>HAMACHI CEVICHE*</b></p> <p><i>Hamachi, calamansi, shaved red onions, jalapenos</i></p>	18
<p><b>OYSTERS ON THE HALF SHELL*</b></p> <p><i>Chili pepper water gel, compressed cilantro, jalapeno</i></p>	24
<p><b>PAN SEARED SCALLOPS</b></p> <p><i>Diver scallops, corn puree, chili oil, corn relish</i></p>	18
<p><b>HONEY MACADAMIA NUT SHRIMP</b></p> <p><i>Crispy fried tiger shrimp with macadamia nut honey glaze, sautéed choy sum</i></p>	20
<p><b>GOAT CHEESE BRUSCHETTA</b></p> <p><i>Big Island Goat Dairy chevre mousse, tomato jam</i></p>	12
<p><b>SEARED FOIE GRAS</b></p> <p><i>Foie gras, li hing orange marmalade, Hawaiian sweet bread</i></p>	24

## Soup

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<p><b>LOBSTER BISQUE</b></p> <p><i>Lobster tail &amp; claw meat, milk foam, crostini</i></p>	18
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## Salads

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<p><b>FARMERS MARKET SALAD</b></p> <p><i>Waipoli mixed greens with Ho Farms cherry tomatoes, cucumbers, heart of palm, radish, pomegranate vinaigrette</i></p>	10
<p><b>WARABI SEAFOOD SALAD</b></p> <p><i>Hana Herbs warabi with Kona kanpachi, Big Island abalone, soy lemon dressing</i></p>	29
<p><b>LEMON BEEF SALAD*</b></p> <p><i>Lemon marinated Eye of Round, Waipoli greens with cucumbers, Ho Farms cherry tomatoes, Vietnamese inspired dressing</i></p>	18