



~ FIRST ~

**Miso Soup**

wakame seaweed, tofu, scallion  
11

**Baby Beet Salad**

goat cheese, puree, Nalo Farm greens  
17

**Seared Potstickers**

pork & chicken, ponzu sauce  
12

**Charred Octopus**

Kahuku corn, marcona almond gremolata, purple spinach  
21

**½ Dozen Oysters**

wasabi cocktail sauce, mignonette  
28

**Shrimp Cocktail**

cocktail sauce  
22

**Tuna Poke**

spicy tuna, crispy rice, ogo seaweed  
16

**Steamed Edamame**

chili, soy sauce  
8

~ SALADS AND SANDWICHES ~

**Grilled Kauai Shrimp Salad**

black truffle dressing, Nalo Farm greens  
28

**Roasted Chicken Salad**

Ho Farm tomatoes, honey mustard dressing, avocado  
28

**Maui Baby Romaine Caesar Salad**

croutons, choice of traditional,  
grilled chicken or Kauai shrimp  
14 / 25 / 28

**Burrata Salad**

local tomato, arugula, basil oil  
16

**Big Island Heart of Palm Salad**

bibb lettuce, Mari's Garden roasted tomato vinaigrette, parsley  
20

**Bacon & Cheddar Pressed Sandwich**

sourdough, tomato chutney, fries  
26

**Market Burger**

cheddar cheese, truffle aioli, fries  
24

**Grilled Chicken Club**

local bacon, chipotle aioli, fries  
23

**“BLT”**

bacon, Mari's garden lettuce,  
Hamakua tomato, kewpie mayonnaise, fries  
21

~ ENTREES ~

**Grilled Tuna Nicoise**

butter lettuce, local asparagus, egg, mustard vinaigrette  
28

**Kualoa Ranch Prawns Risotto**

parmesan  
32

**“Fish and Chips”**

dhana dal crusted Monchong, tapioca cracker,  
English pea puree, caviar sauce  
38

**Steak and Frites**

Makaweli striploin, chimichurri, grilled tomato, garlic fries  
52

**Roasted Jidori Half Chicken**

ricotta and basil stuffed, grilled onion, Kine Farms mushrooms,  
ung choy, polenta  
34

**Housemade Sodas**

**Rosemary Refresher**

housemade rosemary syrup, ginger ale, lime  
8

**Papaya Sunrise**

Hawaiian papaya, orange juice, lime  
8

**Royal Punch**

cranberry, pineapple, passion fruit  
8

**sides**

**Chinese Broccoli** spicy soy glaze 10

**White / Brown Rice** 8

**Fries** parmesan, herbs 8

**Sweet Potato Fries** 8

**Molokai Sweet Potato** goat cheese gratin 10

We are dedicated to maintaining strong relationships with local purveyors in an effort to preserve both flavor and the environment and make every effort to support sustainable and organic farming practices.

EXECUTIVE CHEF Johan Svensson

MARKET