

888-4299

DINNER MENU



FROM THE SEA

Crab Cakes 16

Blue crab cakes with Kahumana farms organic greens, calamansi aioli & asian pesto

Uncle Norm's Poke Nachos MP

Fresh ahi poke topped with tomato and avocado over fried wontons and drizzled with shiracha aioli & unagi sauce

Sashimi Plate MP

Sashimi grade ahi served traditionally with wasabi and shoyu

Plantation Ahi Poke MP

Spicy or shoyu style

Poke Bowl MP

Spicy or Shoyu style

Steamed Fish

Fish steamed with lup cheong, mayo, and onion. Finished with fresh green onion, hot oil, and shoyu

Market price

1 lb. Manila Clams 18

Steamed clams and Portuguese sausage served in a white wine garlic basil broth, served with crunchy garlic bread

Garlic Shrimp 15.5

Head-on Kauai shrimp sautéed with loads of garlic and butter

Sunny's Shrimp 18

Head-on Kauai shrimp in a delectable sauce made with crab roe, coconut milk, shallots and garlic over rice

SALADS

House Salad Small 5 Large 10

Kahumana organic keiki greens, Kamuela tomato, Big Island goat cheese, and macadamia nuts served with calamansi vinaigrette

Auntie Strider's Grilled Baby Romaine 10

Grilled Maui lettuce marinated in champagne vinaigrette option grilled shrimp 14 or chicken 12

Poke Avocado Salad

Your style poke over Kahumana farms organic keiki greens with a miso dressing

Market price

Garlic Chicken Salad 12

Garlic chicken over Kahumana farms organic arugula

Plantation Style Kahumana Farms

Organic Kale Salad 12

Big Island goat cheese, yellow tear drop tomatoes, red onion, dried mango with papaya seed vinaigrette

TWO OR FOUR LEGS

Ribeye Steak 23

Pan-seared to caramelized perfection served with a compound butter and sautéed mushrooms & Ewa sweet onions

Braised Kal Bi 15

Korean style short ribs on a bed of beansprout namul primed for a dip in the gochujang all hiding under a fried egg

Lechon Kawali 10

Mililani raised pork belly served with plantation lechon sauce

Kalua Pig Plate 10

Kalua pig, lomi lomi, sweet potato

Kalua Pig Nachos 14

Smoky pulled pork topped with tomato and avocado over fried wontons and drizzled with shiracha aioli & unagi sauce

3 Kine Musubi 10

Spam, garlic chicken, and teriyaki salmon musubis

Spam Fries 8

yup...panko breaded & fried served with Tavern banana ketchup

Garlic Chicken 9

Deep fried chicken with garlic sauce

Chicken Adobo 12.5

1/2 chicken in shoyu and vinegar sauce

1/2 lb. Big Island Beef Burger 14

With grilled pineapple & avocado on kaiser bun and choice of french fries or salad

SOUP

Portuguese Bean Soup 7

SIDES & EXTRAS

White Rice 2

Brown Rice 2

Kim Chee 4

Grilled Asparagus 6

Kids Plate 10

Small salad, tomato wedges white rice, kalua pig or garlic chicken

= Vegan & Gluten Free

= Vegetarian

MP=Market Price



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