

# 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

## 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

## EVERYTHING ELSE

### Big Island Sautéed

### Alii & Button Mushrooms 12

In Garlic butter sauce with shallots, white wine

### Especial Bagoong

### Fried Rice 7

Bagoong fried rice with green mango, egg, chili pepper, green onion on side

### Dirty Rice 5

Garlic fried rice

### Baked Tofu 5

Green onion & ginger sauce

### Garlic Bok Choy 5

Tossed with garlic & shoyu

### Edamame (soy beans) 7

House marinade

### Shrimp & Pork

### Lumpia Shanghai 7

Served with sweet chili sauce & garlic vinegar over fried Kale

## 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

## 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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