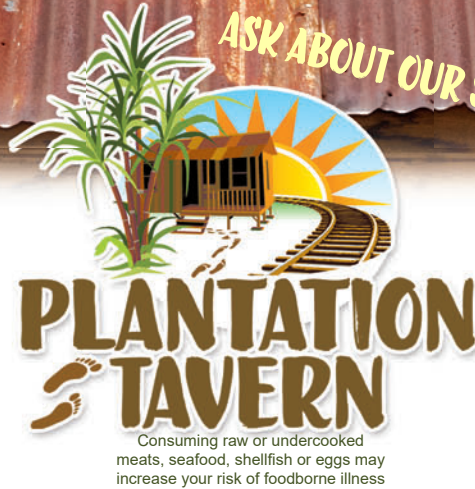


888-4299

ASK ABOUT OUR SPECIALS!

DINNER MENU



FROM THE SEA

Crab Cakes 18

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 sriracha 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 over rice

Sunny's Shrimp 19

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 24

Pan-seared and served with a compound butter, sautéed mushrooms, & Ewa sweet onions

Braised Kal Bi 16

Korean style short ribs, beansprout namul, gochujang with a fried egg

Lechon Kawali 12

Mililani raised pork belly chopped and served with tomato & onion

Kalua Pig Plate 12

Kalua pig, lomi lomi, sweet potato

Kalua Pig Nachos 15

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 12

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 add cheese 2

EVERYTHING ELSE

Big Island Sautéed

Alii & Button Mushrooms 12

In Garlic butter sauce with shallots, white wine

Especial Bagoong Fried Rice 10

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

Kim Chee Fried Rice 8.50

Dirty Rice 7

Garlic fried rice

Baked Tofu 6

Green onion & ginger sauce

Garlic Bok Choy 6

Tossed with garlic & shoyu

Pork Belly Pizza 18

Hand tossed Five spice braised pork belly with hoisin plum sauce and pickled onion, cilantro, and green onion

Edamame (soy beans) 7

Shrimp & Pork Lumpia Shanghai 9

Served with sweet chili sauce & garlic vinegar over fried Kale

SALADS

House Salad

Small 6 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 12

Grilled Maui lettuce marinated in champaign vinaigrette option grilled shrimp 16 or chicken 14

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

Saimin 7

SIDES & EXTRAS

White Rice 2

Brown Rice 2

Kim Chee 6

Grilled Asparagus 7

Kids Plate 10

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

= Vegan & Gluten Free

= Vegetarian

MP=Market Price



www.plantationtavern.com

