

Pupus

PUPU PLATTER FOR 2 A collection of Billy's favorite pupus: crab cakes, coconut shrimp, cho cho skewers, black sesame crusted ahi and bbq baby back ribs **45**

COCONUT SHRIMP Four jumbo butterflied shrimp battered with panko and coconut and fried **26**

CHO CHO SKEWERS Beef tenderloin marinated and glazed with teriyaki, sesame seeds & green onions. **22**

MINI AHI TACOS Ahi crudo, tomato, serrano, avocado, lime in a crispy wonton shell with sriracha aioli. **24**

SESAME CRUSTED AHI Sashimi grade tuna with black sesame seeds, beurre blanc and dijon soy. **21**

SHRIMP COCKTAIL Four jumbo prawns poached and chilled with house made cocktail sauce. **26**

TEMPURA GREEN BEANS Tempura battered green beans with a trio of dipping sauces. **16**

CALAMARI Tempura battered calamari with housemade kimchi aioli. **21**

CRAB CAKE One large lump crab cake with spicy remoulade and tropical salsa. **27**

HAWAIIAN CHEESE BREAD 14

OHANA SALAD 12

CLAM CHOWDER 13

CHIPS & GUACAMOLE 17

MAUI ONION SOUP 12

Salads

ASIA'S CHICKEN SALAD Romaine, napa cabbage, carrots, mushrooms, red bell pepper, snow peas, bean sprouts, mandarin oranges, crispy wontons and sesame ginger dressing. **24**

SHRIMP LOUIE SALAD Mixed greens, tomatoes, avocado, cucumber, hard boiled egg and Louie dressing. **28**

TED STYLE TUNA SALAD Housemade Tuna salad served in a whole avocado with green leaf lettuce. **24**

CAESAR SALAD Romaine, parmesan, croutons and house made dressing. **16**
Add chicken **+7** Add Seared Ahi **+10** Add Shrimp **+10**

Entrees

SKIN SEARED SALMON Salmon filet, beurre blanc, mango salsa. Stir fry vegetables & jasmine rice. **37**

FILET MIGNON Creekstone farm filet with serrano garlic steak butter. Mashed potatoes and green beans. **46**

MACADAMIA HALIBUT Halibut filet, beurre blanc and tropical salsa. Jasmine rice and green beans. **45**

GLAZED PORK CHOP 14oz chop with pineapple soy glaze. Garlic mashed potatoes and green beans. **29**

SWORDFISH STEAK Blackened or grilled with beurre blanc & tropical salsa. Mashed potatoes & green beans **44**

BBQ BABY BACK RIBS Half rack house rubbed bbq pork ribs. Coleslaw and French fries. **28**

HULI HULI CHICKEN Roasted bone in half chicken. Coleslaw and french fries. **31**

BILLY'S BEACH BURGER Half pound angus patty, choice of cheese, lettuce, tomato, onion, pickle spear and thousand island dressing. Served with french fries. **22**

FISH TACOS Three beer battered Ono tacos with cheese, cabbage, pico de gallo, and chili aioli. **24**
Grilled, blackened or vegetarian with *Seaco Catch upon request. Add Guacamole **+4**

FISH & CHIPS Beer battered Hawaiian Ono. French fries and coleslaw. **27**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Specialty Cocktails \$18



BILLY'S WORLD FAMOUS MAI TAI

Bacardi, Orange Curacao, Diamond Head Dark Rum, fresh house juice blend



NO WAY NOE

Cruzan banana rum, crème de cacao, coconut, banana chips



NAKED COCONUT

Los Sundays Coconut tequila, fresh lime, agave



LAVA RITA

Jalapeño chili infused Patron Silver, lime, agave syrup, tajin rim



CUCUMBER CRUSH

Ketel One Cucumber Mint Vodka, agave, cucumber, lime, mint



BILLY'S BOAT DRINK

Bacardi, piña colada mix, strawberry purée, dark rum float



BILLY'S MULE

Tito's vodka, pineapple and ginger beer



PIÑA COLADA

Bacardi, pineapple, Coco Lopez.
Strawberry or Mango +\$1 Dark Rum Float +\$2



NAVY GROG

Bacardi, Myers, Orgeat, Trader Vic's Mai Tai, mint, lime, 151 Float

Wine

| | GLASS | BOTTLE |
|-------------------------------------|-------|--------|
| KIM CRAWFORD Sauvignon Blanc | 13 | 52 |
| ANGELINE Sauvignon Blanc | 12 | |
| KING ESTATE Pinot Gris | 13 | 52 |
| FRANK FAMILY Chardonnay | 21 | 84 |
| SONOMA CUTRER Chardonnay | 15 | 58 |
| SAN SIMEON Chardonnay | 13 | 52 |
| HESS Chardonnay | 12 | 48 |
| SAN SIMEON Rosé | 14 | 56 |

| | GLASS | BOTTLE |
|---------------------------------------|-------|--------|
| FOUR GRACES Pinot Noir | 15 | 60 |
| MER SOLEIL Pinot Noir | 16 | 64 |
| EDUCATED GUESS Cabernet | 16 | 64 |
| TREANA Cabernet | 15 | 60 |
| JUSTIN Cabernet Sauvignon | 18 | 72 |
| CHANDON Split | 15 | |
| CHANDON Rosé Split, California | 15 | |
| CANDONI Prosecco Split | 13 | |

Beer

Corona 8, Corona Light 8, Bud Light 7, Coors Light 7, Michelob Ultra 7, Heineken 8, Pacifico Draft 9, Sculpin Draft 10

Dessert

Chocolate Rum Cake 13

Key Lime Pie 11

Coconut Cream Pie 13

Hawaiian Malasadas 12