



HAPPY MOTHER'S DAY



\$60 / person

First Course

Maui Onion Soup

Carmelized onions in a rich veal stock with toasted sourdough croutons and gruyere cheese.

Clam Chowder

Billy's style with whole baby clams, potatoes, carrots, and onions in a creamy broth.

Caesar Salad

Chopped hearts of romaine, sourdough croutons, parmesan and house made caesar dressing.

BLT Salad

House smoked pork belly, baby heirloom tomatoes, shredded lettuce, buttermilk herb dressing, sourdough croutons.

Coconut Shrimp +5

Panko and coconut breaded shrimp with sweet thai chili dipping sauce.

Oysters on the half shell

Half dozen blue point oysters, mignonette, horseradish, lemon.

Seafood Tower +20

Jonah crab claws, oysters on the half, jumbo poached shrimp, king crab legs

Second Course

Loco Moco

8 ounce Angus beef patty with 2 eggs your way over jasmine rice and topped with brown gravy.

Luau Omelette

Hawaiian ham, bell pepper, maui onion, cheddar and jack cheese, potatoes, toast

Hawaiian French Toast

Thickly sliced Hawaiian bread with macerated strawberries, coconut meringue and a side of applewood bacon.

Mahi Mahi

Miso marinated mahi mahi with Asian soy glaze, jasmine rice, steamed broccoli and pineapple salsa.

Pan Seared Alaskan Halibut + 10

Halibut filet with blistered cherry tomatoes, lemon grass, and basil. Served with jasmine rice and stir fried vegetables.

Shrimp Scampi Cappellini

Pan seared Mexican sweet shrimp, white wine garlic sauce, fresh herbs, roma tomatoes.

Prime Rib + 10

Eight ounce prime rib, garlic yukon mashed potatoes, green beans, au jus and creamy horsey sauce.

Seabass en Paupiette +10

Chilean seabass, lemon grass, leeks, thai chili, lime, wrapped in banana leaf.

Wagyu NY Strip and Lobster tail +40

10 ounce Wagyu strip, lobster tail, mashed potatoes, asparagus

Dessert

Key Lime Pie

Graham cracker crust with raspberry coulis and fresh lime zest.

Hawaiian Malasadas

Hawaiian style doughnuts with raspberry coulis, chocolate ganache and Haupia dipping sauces.



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Featured Cocktails



Serrano Sipper 16

Don Julio Blanco, Pineapple juice, lemon and lime, serrano peppers and a tajin rim.

Surfs Up 16

Cruzan banana rum, strawberry puree, lime.

Flamingo Lips 16

Xicaru silver mezcal, campari, grapefruit juice, lime juice, agave.

Tiki Torch 16

Los Sundays Coconut tequila, orgeat, lime juice, pineapple mango coconut simple.

Toucan Play 34

Flaming mai tai for 2



Featured Wine



Pairing 1 ~ Candonini Prosecco , Sonoma Cutrer Chardonnay, Mer Soleil Pinot Noir 36

Pairing 2 ~ Chandon Brut, Rancho Santa Margherita Pinot Grigio, Justin Cabernet 45

Pairing 3 ~ Veuve Cliquot, Patz & Hall Chardonnay, Daou Reserve Cabernet 69

Schramsberg Mirabelle Brut \$15 / gl \$60 / 750ml

Veuve Cliquot Yellow Label \$28 / gl \$120 / 750ml

Hampton Water Rose \$16 / gl \$64 / 750ml

Kung Fu Girl Riesling \$14 / gl \$54 / 750ml

Daou Reserve Cabernet \$25 / gl \$100 / 750ml

