



SALAD

Garden House Greens 18

Mixed greens, carrots, tomato, cucumber, and tarragon vinaigrette

Caesar Salad 25

Chopped romaine lettuce, poi bread croutons, cracked black pepper, garlic anchovy dressing

Ho Farm's Tomato Salad 25

Vine ripened tomatoes, shaved Maui sweet onion, Hamakua cucumbers, arugula, local goat cheese, basil, and macadamia nut vinaigrette

APPETIZERS & SMALL PLATES

Halekulani Coconut Shrimp 28

Coconut and panko crusted shrimp, coconut cream sauce, and chili mango salsa

Edamame Hummus Dip 24

Seasonal vegetables and taro chips

House Without A Key Ahi Shoyu Poke 28

Fresh ahi, Hawaiian sea salt, sweet onion, green onion, inamona, chili flakes, ogo and soy-sake sauce

Ahi Tataki 32

Sashimi grade ahi, shiso leaf, garlic tobiko aioli, lemon, chili garlic oil and ponzu sauce

Soup 14

Prepared daily to complement House Without A Key cuisine

TIDE POOL KEIKI MENU

Served with vegetables of the day
and a choice of steamed rice, french fries, or tossed salad

Hibachi Chicken Breast 22

Seared Fresh Catch 26

with tartar sauce

Cheeseburger 18

on house-made bun

Hotdog 13

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Applicable excise tax and gratuity are not included in the above prices.
For parties of 6 or more guests, a service charge of 18% will be applied.

DINNER PLATES

Fresh from the Sea 46

6 oz. filet of daily fish selection, prepared by our Chef

Salmon 38

6 oz. steak-cut, lemongrass ginger jasmine rice cream, macha powder, choy sum, hon shimeji mushrooms, pickled Fresno chili, cilantro scallion oil and lemon wedge

House Without A Key Lulau 44

5 oz. braised pork, 3 oz. misoyaki butterfish, on a bed of coconut stewed luau leaves, crispy pork rind, pickled onion, lomi tomato and side of fresh poi

Hibachi Chicken Breast 36

8 oz. with light smoke and spices, toasted macadamia nut chimichurri, guava chili barbecue sauce

Steamed Local Snapper 46

with shiitake mushrooms, baby bok choy in sesame ginger soy sauce

New York Steak and Garlic Butter Mushroom Shrimp 56

8 oz. steak and 5 pieces of shrimp, vegetable of the day

ACCOMPANIMENTS 10

Garlic Butter Mushrooms

Cream of Luau Leaves

Sweet Potato Mash with Coconut Cream

Steamed White Rice

Vegetable of the Day

DESSERTS 12

Halekulani Coconut Cake
Anglaise and Raspberry Coulis

Lilikoi Key Lime Cheesecake
with macadamia nut anglaise

Lychee Sorbet

Pineapple Sorbet

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