



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

Shrimp Cocktail 28

Wasabi cocktail sauce, lemon wedge

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.

LUNCH PLATES

"Joy" Special 34

Crab meat salad, avocado, bacon, lettuce and whole wheat bread

Fresh Mahimahi Fish Tacos 29

Flour tortillas, habanero tobiko aioli, shredded lettuce, salsa, pickled red onion, and avocado purée

Club House Sandwich 28

Ham, turkey, mayonnaise, bacon, lettuce, tomato, avocado, and toasted bread

Beef Hotdog 20

1/4 pound beef frank, house-made bun, and side condiments

Halekulani Burger 28

House-made bun, 8 oz. all beef patty, lettuce, tomato, onion, bacon, and American cheese

Salmon Steak 38

with vine ripened tomatoes, shaved sweet onions, scallion oil, and quinoa salad

Hibachi Chicken Breast 36

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

Catch of the Day 46

Chef's daily creation

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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