

# Tidepools

## APPETIZERS

### AHI SASHIMI

HAWAIIAN HEARTS OF PALM, BEETS, SHISO, WHITE SOY-YUZU-HABANERO SAUCE  
\$15

### JUMBO LUMP CRAB CAKES

BASIL AIOLI, TOMATO-GINGER RELISH, & AVOCADO MOUSSE  
\$12

### KALUA PORK FLAUTITAS

PAPAYA-CHIPOTLE SALSA, & CILANTRO CREMA  
\$10

### CHILLED KAUAI SHRIMP

WITH GINGER & SCALLION, CUCUMBER NAMASU  
\$10

### POKE, POKE, OYSTER!

AHI, TAKO WITH MISO & BACON, PACIFIC OYSTER WITH  
TOMATO & OGO  
\$12

### SAMOSAS

FILLED WITH POTATOES AND GRILLED VEGETABLES, MANGO CHUTNEY, & GARLIC  
CHILI SAUCE  
\$10

## SOUP AND SALAD

### KAUAI SWEET CORN & HAWAIIAN VANILLA SOUP

WITH DUNGENESS CRABMEAT  
\$9

### GARDEN ISLE SALAD

BABY LETTUCE, HAWAIIAN HEARTS OF PALM, CARROTS, & CUCUMBER, DRESSED  
IN A BLACK GARLIC BALSAMIC VINAIGRETTE, WITH CRISPY SWEET POTATOES  
\$10

### GRANNY SMITH APPLE & MICRO ARUGULA SALAD

SPICY LI-HING MUI VINAIGRETTE, GRILLED SMOKED DUCK BREAST, & SESAME  
CRUSTED GOAT CHEESE  
\$10

### MANOA LETTUCE

CREAMY MAUI ONION AND GARLIC DRESSING, SUNDRIED TOMATOES,  
SHAVED MANCHEGO CHEESE, SWEET BREAD CROUTONS, & HAWAIIAN  
CHILIPEPPER OIL  
\$9

## ENTREES

### MACADAMIA NUT MAHIMAH

COCONUT JASMINE RICE, HAWAIIAN HEARTS OF PALM, SUMIDA FARMS  
WATERCRESS, & TROPICAL RUM BEURRE BLANC  
\$32

### HAWAIIAN OPAH

GRILLED WITH AVOCADO-CRAB STUFFED SHRIMP, POTATO CROQUETTE, &  
TANGERINE-YUZU SAUCE  
\$34

### GRILLED HAWAIIAN AHI

FOIE GRAS FRIED RICE, TOKYO SAUCE, & ROASTED GARLIC HOLLANDAISE  
\$34

### HAWAIIAN CATCH EN FATA

LINGUICA, POTATOES, FENNEL, TOMATOES & SAFFRON, GRILLED MANCHEGO  
CHEESE BAGUETTE  
\$ MKT

### BRANDT FARMS ORGANIC "PRIME" NEW YORK STRIP STEAK

POMMES FRITES, HOMEMADE STEAK SAUCE, & ROASTED GARLIC HOLLANDAISE  
\$48

### SURF AND TURF

7oz. FILET OF BEEF, KAUAI SWEET SHRIMP, SAUCE BORDELAISE, & LEMONGRASS  
BEURRE BLANC  
\$55  
with LOBSTER TAIL  
\$75

### HAWAIIAN SALT & GARLIC RUBBED PRIME RIB

YUKON MASHED POTATOES, SAUTEED MUSHROOMS, BROCCOLINI,  
TRUFFLED JUS, & HORSERADISH CREAM  
\$36

### PAN FRIED CHICKEN BREAST

WITH WHOLE GRAIN MUSTARD CREAMED SPINACH-HEIRLOOM POTATOES &  
BACON,  
BRANDY-MAITAKE MUSHROOM SAUCE  
\$24

### TOFU "HIRYOZU"

SESAME SOMEN NOODLES, GRILLED ASPARAGUS, TOMATO GINGER RELISH, &  
TOKYO SAUCE  
\$18

*If you are interested in our delicious Molten Chocolate Cake for dessert,  
please inform your server upon ordering your dinner,  
as this tasty happy ending will take 25 minutes to prepare!*  
\$10