

# Tidepools




## HO ONO ONO AI

### appetizers

- Polenta Crusted Scallops + |gf| 21  
harissa chili caramel sauce
- Island Style Poke + |gf| 21  
kukui nut | ogo | cucumber | avocado
- Hamachi Sashimi + 19  
jalapeno chimichurri | tobiko | crispy ogo  
black garlic | ponzu
- Local Style Grilled Kalbi Ribs 17  
crispy garlic | ponzu cucumbers
- Tidepools Grilled & Chilled Seafood + 57  
king crab | oysters on the half shell | mussels  
kauai shrimp | scallops | tidepools poke  
(serves 2)
- Crab and Ahi Dynamite + 25  
crab | ahi | shiitake mushrooms | ogo  
kula onion | tobiko | dynamite sauce

## KUPA A LAUAI

### salads

- GRAND HYATT KAUAI *Garden Greens* |v| 15  
cherry tomato | local cucumber | orange | carrot  
goat chevre | blackened pecans | papaya vinaigrette
- Tidepools Caesar 13  
little gem greens | house made caesar dressing  
anchovies | taro croutons | shaved parmesan

## LAU AI

### vegetarian

- Tofu Pad Thai 22  
shishito peppers | smoked yuzu aioli
- Forbidden Rice 19  
coconut milk | stir-fried vegetables  
thai flavors



## MAI KE KAI

### from the sea

- Hawaiian Catch + 47  
cold water lobster | soy-ginger glazed ahi  
shrimp | scallop | molokai sweet potato  
lemongrass beurre blanc
- Seared Hawaiian Ahi + 47  
sweet onion daikon warm vinaigrette  
truffle pea tendrils salad
- Opah + |gf| + 45  
volcano candy spice | jumbo lump crab meat  
herb potatoes | papaya-habanero reduction  
hollandaise sauce
- Macadamia Nut Crusted Mahi Mahi + 45  
roasted banana-macadamia nut sauce  
forbidden rice | papaya-avocado relish

## MAI KA AINA

### from the land

Our steaks are prepared with fleur de sel and fresh cracked black pepper, finished with a whiskey compound butter. Served with Hawaiian sea salt and vinegar potatoes and seasonal vegetables.

- Prime Center Cut Filet + 49  
hawaiian sea salt | red wine demi glace
- Prime New York Strip + 49  
hawaiian sea salt | red wine demi glace
- Chicken Piccata 35  
white wine | caper sauce | fresh herbs | risotto  
arugula

## ADD ON

Lobster Tail 26 | Shrimp 15 | Scallops 18

## MEA AI MOMONA

### sweet treats

- Molten Chocolate Lava Cake 15  
toffee macadamia nuts | lappert's passion orange  
guava ice cream
- Pine-Apple Upside Down Cake 12  
pineapple | apple | candied cherries  
caramel cream | sugared macadamia nuts
- Malasadas 12  
chocolate sauce | mango-passion fruit coulis  
koloa spiced rum pineapple caramel sauce
- Macadamia Nut Creme Brulee 12  
chocolate dipped biscotti | berries  
candied macadamia nuts

Split Plate Charge of \$15 Per Entrée (includes full serving of accompaniments) | |gf| - gluten free | |v| - vegetarian  
+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
Special dietary restrictions accommodated upon request.

Manager - Luke Stelmach Chef - Biagio "Gino" Cipriano