

# Tidepools



## HO ONO ONO AI (APPETIZER)

<b>Hamachi Carpaccio</b> frisee   grilled corn   pickled radish   avocado   citrus ponzu	<b>21</b>
<b>Kalbi Glazed Grilled Spanish Octopus</b> + charred shishito peppers   smoked yuzu aioli	<b>22</b>
<b>Crab Cakes</b> lime beurre blanc   tomato-ginger   basil aioli	<b>22</b>
<b>Polenta Crusted Scallops</b>  gf  harissa chili-caramel sauce	<b>22</b>
<b>Island Style Ahi Poke</b> +  gf  kukui nut   ogo   cucumber   avocado   sweet maui onion   taro chips	<b>22</b>
<b>Tahitian Ceviche</b> +  gf  ono   shrimp   scallop   coconut   cilantro   fresh citrus	<b>20</b>

## KUPA A LAUAI (SOUPS & SALADS)

<b>Thai Coconut Soup</b> prawns   charred tomato   marinated wild mushrooms   basil chip	<b>14</b>
<b>GHK Garden Greens</b>  gf  v  <small>GRAND HYATT KAUAI <i>Garden Greens</i></small>   cherry tomatoes   local cucumber   orange   carrot   goat chevre blackened pecans   papaya vinaigrette	<b>15</b>
<b>Caesar Salad</b> baby romaine   shaved manchego   garlic croutons   spanish white anchovies tidepools classic caesar dressing	<b>14</b>
<b>Kombu Cured Salmon Salad</b>  gf  frisee   shaved spring asparagus   kombu cured salmon   creme fraiche   cider vinaigrette	<b>16</b>
<b>Arugula Salad</b>  gf  v  compressed watermelon   toasted macadamia nuts   feta cheese   radish   ginger vinaigrette	<b>14</b>

Food. Thoughtfully sourced. Carefully served.  
From fresh local ingredients that reflect the season and local flavors.

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Look for GRAND HYATT KAUAI *Garden Greens* on all our menus to enjoy the freshest of greens,  
grown right here in our hydroponic garden.

## MAI KE KAI (FROM THE SEA)

**Macadamia Nut Crusted Mahi Mahi** |gf| **46**  
roasted banana-macadamia nut sauce | forbidden rice | papaya-avocado relish

**Hawaiian Catch** **51**  
cold water lobster | soy-ginger glazed catch | shrimp | scallop | molokai sweet potato  
lemongrass beurre blanc

**Pan Seared Shiso Leaf Ahi** + **48**  
yukari | white rice | soy braised bok choy | cucumber namasu | sake butter | cilantro oil

**Opah** + |gf| **47**  
volcano candy spice | jumbo lump crab meat | herb roasted potatoes  
papaya-habanero reduction | hollandaise sauce

**Grilled Wild Caught Misoyaki Salmon** **46**  
japanese white rice | caramelized misoyaki | truffle cucumber ogo relish  
soy brown butter vinaigrette

**Butter Poached Lobster** **51**  
lup cheong crab fried rice | 64 degree egg | baby bok choy | soy black garlic pudding  
lemongrass butter

## MAI KA AINA (FROM THE LAND)

All steaks prepared with fleur de sel and fresh cracked black pepper, finished with a whiskey compound butter, served with Hawaiian salt & vinegar potatoes, seasonal vegetables and red wine demi-glace.

**22oz Prime Porter House** + |gf| **80**

**12oz Prime New York** + |gf| **50**

**12oz Prime Ribeye** + |gf| **55**

**8oz Prime Filet Mignon** + |gf| **55**

**Create your own Surf & Turf**  
add-on 1 4oz cold water lobster tail **26**  
add-on 2 4oz cold water lobster tails **50**  
add-on pacific prawns **15**  
add-on scallops **18**

## LAU AI (VEGETARIAN)

**Tofu Pad Thai** |gf|v| **35**  
rice noodles | tofu | mung bean | green onion | carrot | toasted peanuts | grilled lime | crispy garlic

**Forbidden Rice** |v| **26**  
coconut milk | stir-fried vegetables | thai flavors

**Sauteed Seasonal Vegetables** |v| **11**

Split plate charge of \$15 per entree (includes full serving of accompaniments).

If you are interested in our delicious molten chocolate cake for dessert, please inform your server upon ordering your dinner as this tasty treat will take 15 minutes to prepare.

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.

For parties of 6 or more, a service charge of 18% will automatically be included. One check only, please. 04.02.19