

# SHOR

Fresh, local and made with aloha

## DINNER

### PŪPŪ

#### AHI CRUDO WITH PICKLED POHOLE FERN & BIG ISLAND VANILLA BEAN OLIVE OIL

hawaiian waters ahi, pickled pineapple, hawaiian volcanic sea salt, smoked soy sauce, shaved radish, micro cilantro 28

#### STEAMED MANILA CLAMS WITH CANNELLINI BEANS & FENNEL

lemon, garlic, tarragon, rosemary,  
parsley, charred bread 22

#### CRISPY CHICKEN WINGS

buffalo, garlic or teriyaki  
served with celery, carrot  
& ranch 19

#### COCONUT SHRIMP & CHIPS

lemon-thyme aioli & sriracha-  
shichimi togarashi aioli 23

#### ALOHA FRIES

smothered with kālua pig, melted  
monterey jack and cheddar cheese,  
roasted tomato sauce & green onion 16

plain french fries finished with  
hawaiian volcanic sea salt 8

## GREENS

#### 'ĀINA SALAD BOWL

waipoli local greens,  
north shore tomato, avocado,  
cucumber, pickled maui onion,  
sesame-ginger vinaigrette 16

#### HAWAI'I ISLAND HEARTS OF PALM WITH ARUGULA & KALE

locally sourced arugula and kale, dried  
papaya & pineapple, pistachio, blue cheese,  
honey-lemon & oregano vinaigrette 18 (v)

make it an entrée - add north shore style garlic shrimp 8 or huli huli chicken 6

## PIER 38 POKE BOWLS

all poke bowls are made with *honolulu fish auction's* fresh ahi

#### PUALEILANI POKE BOWL

hawaiian style poke - limu, 'inamona (kukui nut), 'alaea salt,  
maui onion, green onion, steamed rice or local waipoli greens 26 (gf)

#### SHOYU POKE BOWL

tamari shoyu, sesame oil, maui onion,  
green onion, steamed rice or local  
waipoli greens 24 (gf)

#### SPICY POKE BOWL

sriracha mayo, sesame oil,  
maui onion, green onion, steamed rice  
or local waipoli greens 24 (gf)



BREAKFAST 6 AM - 11 AM | LUNCH 12 PM - 3 PM  
DINNER 5 PM - 9 PM | HAPPY HOUR 3 PM - 5 PM  
DIAMOND HEAD TOWER, 3RD FLOOR, TEL. (808) 237-6395

[f](#) [@](#) [@hyattregencywaikikibeach](#)



MENUS

(GF) GLUTEN FREE

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.

## MAINS

### SEAFOOD BUCCATINI AGLIO E OLIO

shrimp, manila clams, black mussels, slow roasted tomato, pesto, arugula, garlic, crushed chili, tuscan extra virgin olive oil 34

### PULEHU PRIME STEAK FRITES

flame broiled 10oz prime ny strip finished with hawaiian kiawe smoked sea salt, garlic & herb compound butter, truffled- parmigiano-reggiano herb fries 48

### PASTA AL PESTO

bucatini, tuscan extra virgin olive oil, slow roasted tomato & cremini mushroom, roasted pepper, crushed chili, fresh basil & arugula, surfing goat dairy farm cheese 26 (v)

### ROAST CHICKEN & HAWAIIAN BASIL CRÈME TORTELLINI

cremini mushroom, bell pepper, red onion, parmigiano-reggiano 29

### PIER 38 CATCH OF THE DAY

honolulu's fish auction daily selection, local choy sum, romanesco, heirloom carrot, lemon-caper crème m/p

add 5 OZ cold water lobster tail to any entrée 21

## SURF BREAKS PIZZA

*our artisanal neapolitan style pizzas are all named for iconic and fabled surf breaks right here in waikiki and around the island of o'ahu*

gluten-free cauliflower crust available +3 (vegan) vegetarian (v)

### SUNSET

fresh mozzarella, north shore style garlic shrimp, parmigiano-reggiano, garlic-lemon sauce, fresh arugula 26

### QUEENS

italian tomato, garlic, olive oil, fresh mozzarella, parmigiano-reggiano, fresh basil 20 (v)

### POPULARS

roasted tomato sauce, mozzarella, cheddar, pepperoni, nut-free pesto oil 23

## BREADS

### OFF-THE-WALL BEACH BURGER

kunoa cattle grass fed beef patty, mozzarella, genoa salami, caramelized onion, roasted tomato, arugula, truffle aioli, brioche bun, french fries 24

### GRILLED HULI HULI CHICKEN PANINI

teriyaki-pineapple marinade, monterey jack, charred mango relish, fresh country ciabatta, french fries 19

### KALUA PIG PANINI

pulled slow cooked pork, fontina, picked onion, pineapple aioli, 10-grain bread, french fries 20

## SWEETS

### HAWAIIAN PIE COMPANY'S PINEAPPLE WHIP

pineapple cream, mint 12

### TIRAMISU

ali'i kula lavender manoa chocolate, chocolate pearls 12

### IL GELATO'S LOCALLY MADE GELATO

daily artisan selection 10

### We are proud of our local farmers and partners:

- Pono Pork, Wai'anae Valley, O'ahu, HI • Hawai'i Meats LLC., O'ahu & Kaua'i, HI • Il Gelato Hawai'i, Honolulu, HI
- Ho Farms, Kahuku, O'ahu, HI • Honolulu Fish Auction, Pier 38, Honolulu, HI • Sugarland Farms, Kunia, O'ahu, HI
- Surfing Goat Dairy Farm & Creamery, Kula, Maui, HI • Wai'alua Estate Coffee & Chocolate, Wai'alua, O'ahu, HI

### We Our Global Care & Cleanliness Commitment

- Protective masks & other equipment for hotel colleagues • Implementation of enhanced food safety and hygiene protocols • Increased frequency of cleaning with hospital-grade disinfectants on all surfaces
- Colleague certification, trainings & recertification process for hygiene & cleanliness
- Prominently placed hand sanitizer stations throughout hotel

# SHOR

Fresh, local and made with aloha

## TROPICAL TEMPTATIONS

the island's favorite hand-crafted cocktails  
**mango or strawberry daiquiri, mai tai, lava flow,  
guava paloma, blue hawai'i, chichi, piña colada 14**

## KONA SPECIALS

### KONA SPIKED ISLAND SELTZER

a bucket of 4 cans; passionfruit orange guava,  
strawberry guava, starfruit lime and tropical punch  
flavored seltzers from kona brewing co. 20  
single can 6

### BEER

#### DRAFT

heineken 9

featured maui  
brewing company  
draft 9

#### ALUMINUM

kona brewing co.  
big wave 9

maui brewing  
big swell ipa 9

corona extra 9

bud light 8

coors light 8

### WINE

#### SPARKLING

canvas blanc de blancs	12	45
cavit lunetta prosecco		50
moët chandon brut		119

#### HALF BOTTLES

gerard bertrand rosé		25
kim crawford sauvignon blanc		30

#### WHITE

stone cellars, pinot grigio	10	42
stone cellars, chardonnay	10	42
canvas pinot grigio		45
conundrum white blend		55
mohua sauvignon blanc	13	45
duckhorn chardonnay		64
duckhorn sauvignon blanc		60

#### RED

canvas merlot	12	45
canvas cabernet sauvignon	12	45
canvas pinot noir	12	45
seven falls merlot		50
conundrum red blend		55
the prisoner		99
st. francis merlot		70



### KOMBUCHA

**JUNE SHINE  
HARD KOMBUCHA 12**  
midnight painkiller,  
açai berry

### ZERO PROOF

**SMOOTHIES 12**  
mango,  
strawberry,  
banana

#### SOFT DRINKS 5

**HAWAI'I VOLCANO  
WATER**  
777ml. still  
or sparkling 10

**AQUAFINA**  
still water 500ml. 5

**BLUE HAWAI'I**  
still water 500ml. 5