

Dinner Menu

(Served from 6pm to 9pm)

Soup & Salads

Soup of the Day \$3.50 (cup)
\$4.50 (bowl)

House Salad \$5.75
Fresh garden greens topped with cucumbers, tomatoes, onion, and croutons.

Caesar Salad \$8.25
Buttery garlic croutons and grated parmesan cheese on crisp romaine lettuce with creamy Caesar dressing.
Add Chicken or Fish \$9.25
Add Shrimp \$10.25

Chinese Chicken Salad \$9.75
Char Siu (Chinese BBQ) Chicken and Soba Noodles on a bed of fresh greens, tossed with Chinese cabbage and topped with crispy Won Ton Pi.

Chef's Salad \$10.25
Garden fresh lettuce covered with slices of smoked ham, turkey breast, assorted cheeses, boiled eggs and tomato wedges.

Saimin "An old time favorite" \$7.75

Wonton Min "Deluxe Saiman with Wontons" \$8.25

From The Grill

(served with steamed vegetables and your choice of rice or potatoes)

10 oz. Top Sirloin \$20.95
USDA-prime top sirloin, flame-broiled to perfection. Topped with sautéed mushrooms and onions.

T-Bone with Sautéed Onion & Mushroom \$21.95
USDA T-bone steak, flame-broiled to perfection. Topped with sautéed mushrooms and onions.

Prime Rib \$22.95 (Friday)
12 oz. cut served with Au Jus and creamy horseradish sauce \$20.95 (Saturday)

10 oz. New York \$20.95
USDA-Choice New York cut, flame-broiled to perfection. Topped with sautéed mushrooms and onions.

Paniolo Ribs & BBQ Shrimp Combo	\$24.95
Pork ribs and shrimp grilled and basted with Hula Shores' signature sauce.	
Mac Nut and Lilikoi Chicken	\$17.95
Breast of chicken fried to a golden brown, then glazed with a classic Hawaiian Lilikoi butter glaze and macadamia nuts.	
Grilled Marinated Chicken	\$18.95
Grilled Italian marinated chicken breast with a Portobello mushroom demi glaze.	
Chicken Parmesan	\$17.95
Breaded chicken breast fried to perfection on a bed of fettucine noodles and marinated sauce, topped with parmesan cheese.	
Charbroiled Kalbi	\$17.95
Marinated short ribs cooked to perfection, served with Kim Chee.	
Vegetarian Dish — Sautéed Tofu	\$15.95
Tofu towers on a bed of sautéed watercress and bean sprout, with an oriental soy ginger drizzle.	
Eggplant Parmesan	\$14.95
Breaded eggplant fried to perfection on fettucini noodles and marinara sauce. Topped with melted parmesan cheese.	

From the Sea

(served with steamed vegetables and your choice of rice or potatoes)

Stir Fry	\$15.95
A medley of seasonal stir-fried vegetables, including broccoli, carrots, celery, bell peppers, and cabbage, all glazed with our garlic sesame stir-fry sauce.	
<i>Add Shrimp or Today's Catch</i>	<i>\$18.95</i>
Coconut Shrimp	\$21.95
Jumbo shrimp lightly breaded in our special coconut batter, then fried to a golden brown and served with creamy coconut sauce.	
Catch of the Day	\$22.95
Fresh island fish, prepared to order with one of Hula Shores' signature sauces: Garlic lemon butter with capers, macadamia nut pesto or classic Hawaiian Lilikoi butter glaze.	
Furikake Crusted Crab Cakes	\$23.95
A medley of lump crab deep-fried to perfection and topped with a macadamia nut pesto cream sauce.	
Crab-Stuffed Catch	\$23.95
Opakapaka sautéed to perfection and stuffed with Hula Shores crab salad. Topped with our signature garlic lemon butter with capers sauce.	

Pasta

Seafood Pasta

\$21.95

Assorted seafood blend sautéed and finished in a light fettuccini sauce, over al dente fettuccini noodles. Served with garlic bread.

Shrimp & Scallop Skewers With Black Bean Sauce

\$24.95

Shrimp and scallop medallions grilled to perfection and drizzled black bean sauce. Served with rice or fettuccini noodles.

Shrimp Scampi

\$21.95

Sautéed shrimp with garlic lemon, butter and white wine. Served over rice or fettuccini noodles.

Desserts

Vanilla Ice Cream

\$4.95

Tiramisu

\$5.95

Strawberry Cheesecake

\$5.95

Chocolate Mousse

\$5.95

Apple Pie

\$3.95

A la mode

\$5.95

Beverages

Soda

\$2.50

Coke, Diet Coke, Sprite, Root Beer

Iced Tea

\$2.50

Milk

\$2.00

Assorted Hot Teas

\$2.50

Kona Blend Coffee

\$2.50

Crystal Light

\$3.00

Raspberry, Lemonade, Orange, Peach Tea, Iced Tea