

# COAST GRILLE

## THE RAW BAR

Chef Daily Selection of Poke	Market Price
Steamer Clams <i>Miso Sake Sauce, Choice of Black Bean Sauce or Garlic Herb Butter</i>	14
Seasonal Oysters <i>Half Shell, Choice of Chilled or Broiled</i>	2.50 ea

## STARTERS

Ahi Poke Tempura Roll <i>Yuzu Soy Glaze, Wasabi Green, Meyer Lemon Butter</i>	16
Oyster "Rockefeller" <i>Big Island Spinach, Bacon, Parmesan</i>	16
Crispy Fried Calamari <i>Truffle Aioli, Fried Capers, Spring Onion</i>	13
Keahole Lobster Bisque <i>Brandied Crème Fraiche, Fine Herbs</i>	12
Spicy Chicken Wings <i>Nam Pla Vinaigrette, Thai Basil, Garlic Chip</i>	11
Sashimi <i>Daily Selection of Chef Inspiration</i>	18
Kona Shrimp Cocktail <i>Hamakua Grape Tomato, Wasabi, Edamame Relish</i>	15

## SALADS

Iceberg Wedge <i>House Bacon, Avocado, Bleu Cheese</i>	13
Kamuela Spinach Salad <i>Red Onion, Goat Cheese, Warm Mustard Vinaigrette</i>	12
Romaine Salad <i>Crispy Parmesan, Garlic Croutons, Anchovy Dressing</i>	10
Kamuela Field Greens <i>Hearts of Palm, Hamakua Tomato, Red Wine Vinaigrette</i>	12

# ENTREES

## CLASSICS

Rack of Lamb 39  
*Dijon Gratin, Garlic Herb Crust, Ratatouille, Mint Jus*

New York Steak 29  
*Matre'D Hotel Butter, Grilled Asparagus, House Garlic Fries, Hamakua Mushrooms*

Beef Filet "Diane" 34  
*Potato Puree, Haricot Vert, Brandy Peppercorn Sauce*

Wild Ono "Oscar" 28  
*Lump Crab Meat, Wailua Asparagus, Béarnaise Sauce*

## FAVORITES

Mahi Mahi 26  
*Macadamia Nut Crusted, Big Island Stir Fried Vegetables, Miso Citrus Buerre Blanc*

Hawaiian Snapper "LBC" 29  
*Potato Puree, Braised Kona Greens, Lemon Butter Caper Sauce*

Coast Grille Fish Trio 33  
*Three Hawaiian Fish, Chef Daily Inspiration*

## SPECIALTIES

Arare Crusted Salmon 26  
*Kona Watercress Salad, Orange Truffle Vinaigrette*

Steamed Whole Kona Moi 34  
*Flashed Ginger, Wok Fried Vegetables*

Hapa Curry 30  
*Kona Shrimp, Free Range Chicken, Yellow Curry, Haupia Fritter*

Vegetarian Pad Thai 20  
*Fried Tofu, Baby Herbs, Lime*