

COAST GRILLE

American Bistro

At Coast Grille, We are passionate in our constant pursuit of the freshest the islands has to offer.
We are equally excited to present quality, contemporary cuisine.
From our markets and ocean's, we source sustainable, organic and wild whenever possible.

Chilled / Crudo/ Hot

Ahi Sashimi <i>Tomato Poke, Ogo, Soy, Sizzling Sesame Oil</i>	16
Chilled Sweet Tomato Soup <i>Organic Cucumber Sorbet, Blue Crabmeat, Thai Basil</i>	8
Fresh Oysters <i>Half Shell, Rincon Farms Strawberry Mignonette</i>	12
Shrimp Cocktail <i>Grilled and Chilled, Sauce Americaine, Piquillo, Pepper-Olive Salad</i>	15
Keahole Clams <i>Pancetta, Summer Pea's, Chili, Garden Mint</i>	14
 <h3><i>Farmers Market / Soup</i></h3>	
Kona Lobster Bisque <i>Keahole Lobster, Brandy Crème Fraiche, Fine Herbs</i>	12
Baby Romaine "Fingers" <i>Olive Oil Croutons, Garlic-Anchovy Dressing, Crispy Parmesan</i>	10
Maluhia Farms Butter Lettuce "BLT" <i>Housemade Smoked Bacon, Cherry Tomatoes, Avocado-Goat Cheese Ranch</i>	13
Hamakua Country Farms Tomatoes <i>Local Watermelon, Big Island Feta, Arugula, Sherry-Honey Vinaigrette</i>	12

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Grilled / Roasted / Crispy

Grilled New York Steak <i>Salt Roasted Fingerling Potatoes, Asparagus, Béarnaise Vinaigrette</i>	29
Grass Fed Big Island Burger <i>Maui Onion Marmalade, Cambazola Cheese, Hamakua Tomato Jam, In House Pickles</i>	15
Grilled Herb Marinated “Coulotte” Steak <i>Campanelle Pasta, Ali'i Mushrooms, Garlic, Garden Oregano, Parmigianno-Reggiano</i>	13/22
Grilled Free Range Chicken <i>Creamed Corn, Kula Onion Tempura, Spiced Honey</i>	22
Bucatini Pasta “Puttanesca” <i>Sweet Shrimp, Pancetta, Slow Roasted Spicy Tomato Sauce, Kalamata Olives</i>	13/22
Classic “Croque Madame” Sandwich <i>Brioche, Smoked Ham, Gruyere Cheese, Fried Organic Egg</i>	14
Day Boat Island Ono “Fish and Chips” <i>Pickled Vegetable Remoulade, Fried Lemon, Hawaiian Chili Pepper Vinegar</i>	24
Crispy Seared New Zealand Salmon <i>Smoked Bacon, Haricot Verts, Potatoes, Shallots, Grain Mustard, Cabernet Butter</i>	25
Pan Roasted Troll Caught Mahi Mahi <i>Waipi'o Warabi Fern, Hawaiian Peach Palm Hearts, Scallion-Ginger Pesto, White Soy</i>	26

Brett Villarmia
Chef D' Cuisine