



"Home of the Original Mai Tai!"

STARTERS

COCONUT CRUSTED SHRIMP 17
Citrus-Horseradish Sauce

*WILD AHI SASHIMI 19
Dashi Ponzu, Fresh Chili, Cilantro, White Truffle Oil

*CHARRED WILD AHI SASHIMI 18
Wasabi, Pickled Ginger, Ocean Seaweed Salad

CALAMARI FRITTE (GF) 15
Tomato-Caper Sauce, Roasted Garlic Aioli, Lemon

HAWAIIAN STYLE DRUMS 17
Sticky Honey Glaze, Fried Garlic-Sesame Crunch, Kimchi Ranch

*HAPA POKE BOWL 17
Troll Caught Fish, Steamed Rice, Avocado, Sriracha Aioli, Kabayaki Sauce, Ocean Seaweed Salad, Furikake

SALADS

GLUTEN FREE HOUSE MADE DRESSING:

Blue Cheese, Ranch, Caesar Dressing, Thousand Island, Lilikoi Vinaigrette & Balsamic Vinaigrette

TOPPERS:

**Seared Ahi 12 | Shrimp 10 | Grilled Chicken 8*

CEASAR SALAD 11
Ha Farm Baby Romain, Casear Dressing, Foccacia Croutons, Parmesan

"DA WEDGE" (GF) 12
Local Iceberg Lettuce, House Smoked Bacon, Vine Tomato, Egg, Pickled Onion, Blue Cheese, Green Goddess Dressing

ISLAND BREEZE SALAD (GF) 12
Fresh Garden Greens, Kona's Seasonal Fruit, Avocado, Candied Mac Nuts, Lilikoi Vinaigrette, Rachel's Flower

"DMTB" 9
Fresh Garden Greens, Vine Tomatoes, Cucumber, Pickled Onion

SOUPS

SEAFOOD-CORN CHOWDER

Cup 6 | Bowl 8

**Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Prices do not include tax and gratuity. Prices and menu items subject to change without notice. An 18% service charge will be added to parties of 6 or more. No split checks allowed for parties of 10 or more.*



DON THE BEACHCOMBER

FROM THE LAND

*SIZZLE ME MUSHROOMS 34.95

Grilled prime rib with assorted Big Island & domestic mushrooms topped with veal demi glace served with lyonnaise potatoes.

*THE SIZZLIN' BEACHCOMBER COMBO 29.95

New York steak paired with bacon wrapped shrimp, Hamakua Alii oyster mushrooms, port wine demi glace, asparagus and lyonnaise potatoes.

*THE BIG ISLAND'S BEST PRIME RIB

Hawaiian salt-herb & peppercorns to seal in natural favors, slow roasted to enhance its tenderness with au jus, creamy horseradish & lyonnaise potatoes.

AUNTY KAREN 8oz 25.95

BEACHCOMBER 12oz 31.95

BIG KAHUNA 16oz 36.95

FROM THE SEA

*AHI FURIKAKE 29.95

Fresh ahi steak coated with furikake, sesame seeds, asparagus, pineapple-ginger-coconut wasabi sauce, sea salad and lychee fruit

*SEAFOOD MIXED GRILL 25.95

Fresh island catch of the day, jumbo shrimp, scallop skewer on a bed of rice pilaf, fresh asparagus, lemon butter sauce

*MACADAMIA NUT CATCH OF THE DAY 28.95

Fresh island catch of the day, breaded in mac nut, panko, fresh asparagus, papaya relish served with steamed white rice or lyonnaise potatoes

*DON'S LINE CAUGHT CATCH OF THE DAY 29.95

Every night Don prepares a selected fresh Hawaiian fish for your pleasure. Please ask your server for tonight's featured fish and preparation.

LINGUINE CON GAMBERETTI AGLIO 24.95

Grilled shrimp, julienne asparagus, linguine in a garlic olive cream sauce, shredded asiago, tomato concasse served with garlic foccacia bread.

*DON'S MIXED PLATE 23.95

An array of island flavors: boneless teriyaki short rib, mochiko chicken, misoyaki fish, ahi sashimi with wasabi, oshinko and steamed white rice served with island greens with sesame seed dressing.

LOCAL FAVORITES

DON'S "ISLAND STYLE" ROTISSERIE CHICKEN 23.95

Tender half chicken marinated with lemons, limes, oranges, soy sauce and achiote seasoning topped with a guava and honey glaze.

*HAWAIIAN LUAU PLATE 21.95

A Hawaiian tradition, kalua pork, chicken luau, lomi lomi salmon, island poke, purple sweet potato, grilled pineapple served with rice or poi.

DON'S "PULEHU PUA'A BABY BACK RIBS

Pork baby back ribs coated with our own house made rub, flame broiled and roasted with Don's own Kona coffee BBQ sauce. Served with french fries and pineapple coleslaw.

HALF RACK 19.95 | FULL RACK 28.95

THE ISLAND WOK-A-BOUT

With snow peas, water chestnuts, mushrooms, bamboo shoots and more vegetables stir-fried and served with steamed white rice.

TOFU WITH CHILE SAUCE 19.95 | CHICKEN BREAST WITH OYSTER SAUCE 22.95

ACCOMPANIMENTS

SAUTEED FRESH ISLAND VEGETABLES 5.95

SAUTEED BIG ISLAND MUSHROOMS 5.95

STEAMED WHITE RICE 3.25

GRILLED ASPARAGUS 5.95

LYONNAISE POTATOES 5.95

LINGUINE PASTA WITH GARLIC SAUCE 5.95



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