

DON THE BEACHCOMBER

FROM THE LAND

*SIZZLE ME MUSHROOMS

Grilled Prime Rib with assorted Big Island & Domestic Mushrooms topped with Veal Demi Glace served with Lyonnaise Potatoes 34.95

*THE SIZZLIN' BEACHCOMBER COMBO

New York Steak paired with bacon wrapped shrimp, Hamakua Alii Oyster Mushrooms, Port Wine Demi Glace, Asparagus and Lyonnaise Potatoes 29.95

*THE BIG ISLAND'S BEST PRIME RIB

Hawaiian salt-herb & peppercorns to seal in natural flavors, 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

Fresh Ahi Steak coated with furikake, sesame seeds, asparagus, pineapple-ginger-coconut wasabi sauce, sea salad and lychee fruit 29.95

*SEAFOOD MIXED GRILL

Fresh Island Catch of the Day, Jumbo Shrimp, Scallop Skewer on a bed of rice pilaf, fresh asparagus, lemon butter sauce 25.95

*MACADAMIA NUT CATCH OF THE DAY

Fresh Island Catch of the Day, breaded in Mac Nut, Panko, fresh asparagus, papaya relish served with Steamed White Rice or Lyonnaise Potatoes 28.95

*DON'S LINE CAUGHT CATCH OF THE DAY

Every night Don prepares a selected fresh Hawaiian fish for your pleasure. Please ask your server for tonight's featured fish and preparation 29.95

LINGUINE CON GAMBERETTI AGLIO

Grilled Shrimp, julienne asparagus, linguine in a garlic olive cream sauce, shredded asiago, tomato concasse served with Garlic Focaccia bread 24.95

*DON'S MIXED PLATE

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 23.95

LOCAL FAVORITES

DON'S "ISLAND STYLE" ROTISSERIE CHICKEN

Tender half chicken marinated with lemons, limes, oranges, soy sauce and achiote seasoning topped with a guava and honey glaze 23.95

*HAWAIIAN LUAU PLATE

A Hawaiian tradition, Kalua Pork, Chicken Luau, Lomi Lomi Salmon, Island Poke, Purple Sweet Potato, Grilled Pineapple served with Rice or Poi 21.95

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

CHICKENT 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



"Home of the Original Mai Tai!"

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne 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

SOUP

SEAFOOD-CORN CHOWDER
CUP 6.00 BOWL 8.00

STARTERS

COCONUT CRUSTED SHRIMP
Citrus-Horseradish Sauce 17.00

*WILD AHI SASHIMI

Dashi Ponzu, Fresh Chili, Cilantro, White Truffle
Oil 19.00

*CHARRED WILD AHI SASHIMI

Wasabi, Pickled Ginger, Ocean Seaweed
Salad 18.00

CALAMARI FRITTE (GF)

Tomato-Caper Sauce, Roasted Garlic Aioli,
Lemon 15.00

HAWAIIAN STYLE DRUMS

Sticky Honey Lava Glaze, Fried Garlic-Sesame
Crunch, Kimchi Ranch 17.00

*HAPA POKE BOWL

Troll Caught Fish, Steamed Rice, Avocado,
Sriracha Aioli, Kabayaki Sauce, Ocean Seaweed
Salad, Furikake 17.00

SALAD

Gluten Free House Made Dressings: Blue Cheese,
Ranch, Caesar Dressing, Thousand Island, Lilikoi
Vinaigrette & Balsamic Vinaigrette

Toppers: *Seared Ahi 12.00 Shrimp 10.00
Grilled Chicken 8.00

CAESAR SALAD

Ha Farm Baby Romaine, Caesar Dressing,
Foccacia Croutons, Parmesan 11.00

"DA WEDGE" (GF)

Local Iceberg Lettuce, House Smoked Bacon, Vine
Tomato, Egg, Pickled Onion, Blue Cheese, Green
Goddess Dressing 12.00

ISLAND BREEZE SALAD (GF)

Fresh Garden Greens, Kona's Seasonal Fruit,
Avocado, Candied Mac Nuts, Lilikoi Vinaigrette,
Rachel's Flower 12.00

"DMTB SALAD" (GF)

Fresh Garden Greens, Vine Tomatoes, Cucumber,
Pickled Onion 9.00



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