

The Beach House Restaurant

Happy Thanksgiving 2013

Honey Glazed Roasted Turkey

pancetta, garlic & green bean sauté, shiitake-sage stuffing,
roasted sweet onion mashed potatoes,
fresh pan giblet gravy

35

Classic Sampler of Pumpkin Flan, Pecan Tartlet & Apple Crisp

spiced rum caramel, vanilla whipped cream

12

Cleanse your palate with a bottle of Natural Spring Water bottled from their source in France. 9
Your choice of Evian Still or Badoit Sparkling

Starters

- Crispy Panko Crusted Calamari** sweet pickled cucumber namasu, spicy Thai cocktail sauce 12
Thai Inspired Crab Cakes mango-ginger aioli, Kaua'i green papaya salad, coconut crust 13
The Beach House Ceviche half coconut, citrus, lilikoi juice, fresh island fish, scallops, 16
tiger prawns, avocado, tomato, cucumber, cilantro
Crispy Crab Stuffed Ahi Roll sesame soy wasabi vinaigrette 18
Sashimi A-grade ahi, sweet pickled ginger, wasabi, soy sauce MP

Soup • Salads

- Seafood Corn Chowder** rock crab, fresh island fish, corn, sherry 10
Kaua'i Grown Beet Salad guava smoked alae salt, gorgonzola, micro basil, truffle oil 10
Watermelon Salad Omao baby greens, red onion, carrot, caramelized macadamia nuts, 10
gorgonzola, raspberry vinaigrette
Caesar Salad Kaua'i romaine lettuce, parmesan, garlic herb croutons 9
Blackened Ahi Caesar Salad Kaua'i romaine lettuce, feta, parmesan, garlic herb croutons 14

Entrées From Our Sauté

add a 5 ounce whole Maine Lobster Tail to any Entrée 19

- Crab Crusted Island Catch** sauteed arugula, Moloka'i purple sweet potatoes, 46
mandarin orange sweet Thai chili glaze
Seafood Penne Pasta fresh island fish, shrimp, scallops, Big Island shiitake mushrooms, 28
snow peas, parmesan, saffron cream, pesto drizzle
Seared Sea Scallops lobster-asparagus risotto, pink oyster mushrooms, wilted spinach 32
smoked tomato jam, ginger lime beurre blanc
Wasabi Crusted Fresh Island Catch lilikoi lemongrass beurre blanc MP
Macadamia Nut Butter Fresh Hawaiian Catch citrus aka miso beurre blanc MP

Fire Grilled Entrées

add a 5 ounce whole Maine Lobster Tail to any Entrée 19

- Slow Roasted Local Beets** tomato-cilantro salad, coconut black Thai rice, 20
wilted arugula & tempura asparagus
Grilled Hawaiian Catch coconut black Thai rice, Kaua'i green papaya salad, 36
coconut red curry sauce
Furikake Dusted Ahi wasabi mashed potatoes, shiso tropical salsa, grilled asparagus, MP
sudachi ponzu
Fire Grilled Center Cut Pork Loin garlic mashed potatoes, Maui up-country baby bok choy, 28
apple brandy reduction
Angus Filet Mignon Maytag blue cheese & bacon butter, roasted yukon gold potatoes, 43
frites, grilled asparagus, port wine demi

Entrée Sides: Maine Lobster & Fontina Mac n' Cheese 19 • Apple Smoked Bacon Brussel Sprouts 7

Fishermen of the Beach House

Kevin Yamase of the Kekoa, Dustin Akita of the Kaehu o Kekai, Walton Souza of the Kulia & Chad Kubo of the Anolani

19% gratuity will be added for parties of 6 & larger · Separate checks may be arranged for parties up to 8 only