

Pupus

⌘ Kalua Pork Quesadilla \$10.5

Coconut Shrimp \$12.5

Pork Spring Rolls \$8.5

⌘ Kalua Pork Nachos \$10.75

Fried Calamari Steak \$9.5

⌘ Lettuce Wrap (build your own) \$9.5
add Thai pork \$2.5

Soup & Salads

⌘ **Albacore Tuna Salad \$10.5**

Our signature tuna salad served over organic mixed greens and a choice from our house made dressings.

⌘ **Caesar Salad \$9.5**

Crisp chopped hearts of romaine, Parmesan cheese, house made croutons, tossed in our creamy Caesar dressing.

Add Grilled chicken \$3.5 / Sashimi \$8.5 / Grilled or blackened shrimp \$6

⌘ **Spinach Salad \$10.5**

Organic spinach, hard boiled egg, craisins, candied hazelnuts, pickled red onion, chopped smoked bacon, tossed in our homemade Balsamic vinaigrette.

⌘ **House Organic Spring Mix Salad \$8.5**

Sliced jicama, cucumber, and seasonal accompaniments, served with a choice from our house made dressings.

⌘ **Asian Chicken Salad \$10.5**

a blend of organic spring mix, red and napa cabbage, bean sprouts, mandarin orange slices topped with grilled chicken breast, candied hazelnuts, crispy wontons and a house made sesame peanut dressing.

⌘ **Thai Beef Salad \$13.75**

Thin sliced teriyaki marinated beef cooked with sweet onions, tomato, and house peanut sauce topped with bean sprouts

⌘ **Tommy O’s Wedge Salad \$7.5**

Fresh Iceberg lettuce, with our house made bleu cheese dressing, topped with diced oven roasted tomato, bacon, and bleu cheese crumble.

Soup and House Salad with Hawaiian sweet roll \$10.5

Home Made Daily Soup \$4.50 Bowl \$7.5

Hawaiian sweet rolls \$2

Deli Sandwiches

served until 2pm

All deli sandwiches are built with Boar’s Head Brand Deli Meats, lettuce, tomato, red onion and mayonnaise. Accompanied with a pickle spear and Hawaiian kettle chips available in Original, Sweet Maui Onion, or Luau BBQ.

Half Sandwich \$6.75 Whole Sandwich \$8.75
Box Lunch: includes whole sandwich, 16oz beverage, and cookie \$12.5

Da Kine

Smoked chicken breast, provolone cheese, pesto mayonnaise on sourdough

Ono

Roasted turkey breast and cranberry-cream cheese on sunflower sourdough

⌘ Haole

Smoked ham, Swiss cheese, and Dijon mustard on marble rye

Kauai

Sliced cucumber, cream cheese, fresh avocado on sunflower sourdough

Maki

Albacore Tuna Salad on whole wheat

⌘ Kahuna

Roast beef, Tillamook cheddar, Dijon mustard on whole wheat bread

Daily sandwich specials, ask your server.

Breakfast

served until 2pm

⌘ **Loco Moco* \$10.75**

A tradition: white rice, burger patty, sautéed sweet onions, brown gravy and topped with two eggs
Substitute fried rice \$2

⌘ **Huevos Rancheros* \$10.5**

Two corn tortillas stuffed with Tillamook cheddar cheese and topped with ranchero sauce, house black beans, two eggs, fresh pico de gallo, and sour cream
Add Kalua pork, Portuguese sausage, fried Spam or bacon \$3.5
Fresh Avocado \$1.25

⌘ **Big Island Scramble \$12.75**

Kalua Pork, onions, and bell peppers with three scrambled eggs, served with steamed rice and choice of toast.

⌘ **Hash House \$11.5**

Griddled hash browns topped with provolone cheese, sautéed spinach, tomatoes, onions, and mushrooms, topped with fresh pico de gallo, sour cream, and guacamole
Add Kalua pork, Portuguese sausage, fried Spam or bacon \$3.5

⌘ **King Kam* \$11.5**

Fried rice with Portuguese sausage and bacon, topped with two eggs over a bed of spinach.
Add burger patty \$2.5

⌘ **Breakfast Quesadilla \$8.5**

Egg, cheddar cheese, bell peppers, and onions served with fresh pico de gallo, guacamole, and sour cream
Add Kalua pork, Portuguese sausage, fried Spam or bacon \$3.5

Beverages

100% Kona Coffee French Press
Waiaha River Coffee Co. Holualoa, Hi
Single press \$8.5 Double press \$14.5

Brewed Coffee - \$2.95 Stumptown Holler Mountain

Assorted Numi Hot Teas \$2.75

Hot Chocolate with real whipped cream \$2.25

From the Fountain \$1.95
Pepsi, Diet, Mist Twst, Mug Root Beer, Dr. Pepper, Tropicana Lemonade

Paradise Iced Tea \$1.95
A balance of tropical flavors and black tea

Juices Sm \$2.25 Lg \$3.50
Orange, Cranberry, Grapefruit, Pineapple, Apple, V8

Flavored Lemonades \$2.95
Passion Fruit, Raspberry, Blackberry, Mango, and Guava

Island Favorites

Served with choice of steamed white or brown rice and marinated tomato-cucumber salad or curry macaroni salad.
Substitute fresh yakisoba noodles, fried rice, kimchi, or garden salad \$2

⌘ **Charbroiled Chicken \$10.5 / 14.75**

Grilled chicken breast with choice of sweet chili sauce or teriyaki

⌘ **Kalua Pork \$12.5 / 16.75**

Slow roasted Island style smoked pork

⌘ **Island Style Beef* \$12.75 / 16.95**

Thin sliced and cooked with sweet onion and diced tomatoes. Choose your sauce, teriyaki, sweet chili, or peanut sauce

Katsu Chicken \$10.5 / 14.75

Lightly breaded and fried served with sweet chili-plum sauce

⌘ **Beef Kalbi Ribs* \$14.5 / 18.75**

Cross cut short ribs charbroiled and topped with sweet chili, teriyaki sauce and sesame seeds

Tommy O’s Fried Rice Bowl \$10.5

Add Pork \$4.50 Chicken \$3.5

Island Fish and Chips \$14.95

2 piece Kona Longboard beer battered Mahi, served with our seasoned house fries, slaw and tartar sauce
Add extra piece Mahi \$4

Calamari Steak Sandwich \$14.5

Served on onion Kaiser bun with house tartar, lettuce, tomato, and red onion

Coconut Crunchy Shrimp \$15.75

Light panko and coconut crust flash fried and served with sweet chili-plum sauce

Grilled Teriyaki Chicken Sandwich \$12.5

On Kaiser onion bun with pineapple, lettuce, tomato, onion and mayonnaise

⌘ **Mixed Plate***

Can’t decide between Chicken, Kalbi Beef, Teriyaki Beef, or Kalua Pork - Choose 2 \$17.5
Choose 3 \$21.5

⌘ **Stir Fry Bowls \$8.75 / 11.75**

Fresh vegetables including broccoli, Bok choy, bell peppers, zucchini, sweet onions, carrots, mushrooms, and bean sprouts topped with the following options:

⌘ Chicken - charbroiled or katsu \$3.5

⌘ Kalua Pork, Island Beef*

or fried Calamari steak \$4.5

⌘ Fried Tofu \$2.5

Grilled or blackened shrimp \$6

Burgers & Tacos

*8 oz. all natural beef patty or house-made veggie burger with lettuce, tomato, red onion on an onion Kaiser bun dressed with mayonnaise.
Served with fries.

⌘ **Traditional* \$12.5**

see description above

Teriyaki Burger* \$13.5

Grilled Pineapple and Teriyaki Glaze

⌘ **Black-n-Bleu* \$13.5**

Cajun seasoning and bleu cheese crumbles

⌘ **Local Boy* \$14.5**

Provolone cheese, bacon, jalapenos, guacamole

⌘ **2 Tacos**

All made on corn tortillas with cabbage, fresh pico de gallo, lime, and our house zesty aioli.
Served with a side of black beans topped with sour cream and green onions.

⌘ Kalua Pork, ⌘ Grilled Shrimp, or

⌘ Grilled or Blackened Mahi \$8.5

⌘ Vegetarian Black Bean \$6.5

Burger add ons

Provolone, Cheddar, Swiss, Goat Cheese, Guacamole or pico de gallo \$1.5

Bacon or Ham \$2.5

Jalapeno, grilled mushrooms, peppers, onions, pineapple \$1.00/each

Fresh avocado \$1.25

⌘ items modified for gluten free preparation

* Items can be cooked to order, consuming raw or under cooked food may increase your risk for foodborne illness

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