

APPETIZERS

Oyster Shot* Fresh Oyster, Horseradish Cocktail Sauce \$4

Ahi Sashimi*

Fresh Premium Hawaiian Big Eye Tuna, Thinly Sliced \$17

Calamari Steak

Tender Calamari Steak, Panko & Tempura, Katsu Style, with Cocktail Sauce \$14

Crab Dip

Blue Crab Meat, Artichoke Hearts, Parmesan Cheese, French Bread Toast Points \$17

Ahi Poke*

Cubed Fresh Local Tuna, Soy-Sesame Marinade, Onions & Chilies \$15

Shrimp Cocktail Premium Large Shrimp, with Cocktail Sauce \$15

Seared Ahi Sashimi*

Fresh Local Big Eye Tuna, Blacken Spice, Seared Rare \$17

Escargot Creamy Garlic Butter, Parmesan Cheese, Toast Points \$15

Chilled Tofu * Sesame-Soy Sauce, Green Onions & Furikake \$12

Coconut Crunchy Shrimp

Tempura & Coconut Flakes, Sesame -Plum & Cocktail Sauces \$15

Fresh Ahi Platter * Full order of each: Sashimi, Poke, Seared Ahi \$44

SALADS

Traditional Caesar Salad*

Lei Lei's Signature House-Made Caesar Dressing, Tossed with Romaine Hearts, Garlic Croutons & Parmesan Cheese \$10

Add to Caesar Salad or Large Garden Salad:

Blackened Seared Rare Ahi Sashimi* \$21

Grilled Chicken Breast \$18

Grilled Fresh Local Ahi Steak* \$19

Chopped Spinach Salad

Spinach, Bacon, Mushrooms, Daikon, Eggs, Tomatoes, Warm Bacon Dressing \$15

Sliced Tomato Salad

Locally Grown Tomatoes, Mozzarella Cheese, Balsamic Vinaigrette, Basil \$14

Salads made with Fresh "Pupukea Gardens" North Shore Mixed Greens

Choice of Dressings: Bleu Cheese, Papaya Seed, Balsamic Vinaigrette, Creamy Ranch

Large Garden Salad Local Greens with Carrots, Cucumbers, Tomatoes \$10

Seafood Cobb Salad* Grilled Fresh Hawaiian Ahi Steak,

Large Shrimp, Bacon, Chopped Egg, Tomatoes, Bleu Cheese Crumbles \$20

Chicken Cobb Salad

Grilled Marinated Chicken Breast, Bacon, Egg, Tomatoes, Bleu Cheese Crumbles \$19

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEAFOOD

Entrees Served with Fresh Vegetables & Choice of Garlic Smashed Potatoes or White Rice.
Add Caesar or Garden Salad with Entree \$4.50

Daily Fresh Fish Selection

Local Hawaiian Fresh Fish, Preparation Changes Daily \$32

Grilled Ahi Steak*

Fresh Big Eye Tuna, Cooked Medium Rare, Ginger Soy Butter, Wasabi Cream \$34

Crab Stuffed Salmon

Fresh Salmon, Crab Meat, Spinach & Artichoke Hearts, Dill Beurre Blanc \$32

Coconut Crunchy Shrimp

Tempura Style, Coconut Flakes & Panko, Sesame-Plum & Cocktail Sauces \$28

MEAT & POULTRY

Lei Lei's Signature Prime Rib*

Seasoned & Slow-Roasted All Day, Served with Horseradish Sour Cream

10 oz. Cut \$35

14 oz. Cut \$39

28 oz. Cut (Bone-In) \$45

Baby Back Ribs

Tender Pork Ribs, Slow Roasted in House Daily, Flame Broiled,

Basted with Tangy - Sweet BBQ Sauce: **Half Rack** \$24 **Full Rack** \$35

Herb Crusted Chicken

Chicken Breast Rubbed with Italian herbs, Crispy Panko, Garlic Cream Sauce \$28

Double Cut Pork Loin Chop*

Rosemary-Dijon Rubbed Pork Loin, Slow Roasted, Grilled, Rum Cherry Glaze \$33

Filet Mignon* The Classic, Served with Traditional Béarnaise Sauce \$39

Peppered Filet Mignon*

Black Pepper Crust, Sautéed Shiitake Mushrooms, Red Wine Demi Sauce \$40

New York Steak*

Tender & Hearty Strip-loin Steak, Grilled to Perfection \$38

Peppered New York*

Black Pepper Crust, Sautéed Shiitake Mushrooms, Red Wine Demi Sauce \$39

PASTA

All Pasta Dishes are served over Udon Noodles

Seafood Scampi

Shrimp, Scallops, Fresh Tomatoes, Garlic Cream Sauce, Parmesan Cheese \$32

Mixed Vegetable Pasta

Fresh Vegetables, Fresh Tomatoes, Garlic Cream Sauce, Parmesan Cheese \$26

Grilled Chicken Breast & Mixed Veggie Pasta \$30

One check per table. A \$5.00 charge will be added to all split entrees.