



## Lunch Menu

### **Breakfast:**

7:00 AM – 10:30 AM

### **Lunch:**

10:30 AM – 4:00 PM

### **Lite Fare:**

4:00 PM – 5:00 PM

### **Dinner:**

5:00 PM – 10:00 PM

*Dinner Reservations  
Highly Recommended*

## **Specialty Drinks** \$10

### **Lei Lei's Classic Mai Tai**

Light Rum, Pineapple-Orange Juices  
Dark Rum Float

### **Tropical Bay Breeze**

Parrot Bay Coconut Rum,  
Cranberry & Pineapple Juices

### **Lei Lei's Lemonade**

Vodka, Chambord Raspberry Liqueur,  
Fresh Lemonade

### **Margarita**

Traditional, Strawberry, Mango,  
Chambord, Midori, Li-hing mui

Keep the Lei Lei's Pint Glass for \$3

## **Beverages**

### **Proudly Serving Coca-Cola Products**

Classic Coke	Diet Coke	Sprite
Lemonade	Raspberry Sweetened Iced Tea	
Hawaiian Fruit Punch		\$3

**Mango Iced Tea** Freshly Brewed, Unsweetened \$3

**Perrier** French Sparkling Water \$4

**Gatorade** Original Lemon Lime \$4

**Bottled Root Beer** \$4

**Red Bull** Energy Drink \$4

**Hawaiian Paradise Coffee:** Regular or Decaf \$4

**Hot Tea:** English breakfast, Japanese Green,  
or Peppermint (Non-Caffeinated) \$4

# Appetizers

## **Oyster Shot \***

Fresh Oyster, Horseradish Cocktail Sauce \$4

## **Ahi Sashimi \***

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

## **Calamari Steak**

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

## **Ahi Poke \***

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

## **Coconut Crunchy Shrimp**

Sesame -Plum & Cocktail Sauces \$15

## **Buffalo Chicken Tenders Strips**

Served with Ranch Dressing & "Frank's" Hot Sauce \$15

## **Seared Ahi Sashimi \***

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

## **Shrimp Cocktail**

Premium Large Shrimp, with Cocktail Sauce \$15

## **Fresh Ahi Platter \***

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

## **Chilled Tofu\***

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

## **Bowl of French Fries**

Plenty to Share \$8

## **Crispy Chicken Wings**

Served with Ranch Dressing & "Franks" Hot Sauce \$15

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

# Sandwiches

**With Choice of Side:** Cole Slaw, Potato-Mac Salad, Potato Chips or Steamed White Rice.

French Fries may be substituted for an additional \$1  
Caesar Salad or Garden Salad may be substituted for \$2.50

Add: Bacon or Avocado \$2 Sautéed Onions \$1.50

## **Fresh Fish Sandwich \***

Grilled Fresh Hawaiian Ahi Steak, Tartar Sauce \$16

## **Classic American Cheeseburger \***

Fresh Hawaii- Big Island Grass-Fed Beef \$15

## **Ahi Melt**

Tuna Salad from Fresh Local Ahi, on Grilled \$14

Whole Wheat Bread, Cheddar Cheese and Tomatoes

Fresh Batches, Quantities Limited

## **Chicken Sandwich**

Grilled Marinated Chicken Breast, Spicy Mayo \$15

## **Calamari Steak Sandwich**

Panko-Tempura Crust, Asian Slaw, Tartar sauce \$18

## **Grilled Turkey & Cheddar**

Sliced Smoked Turkey Breast,

Whole Wheat Bread, Spicy Mayo \$14

## **Garden Veggie Burger**

Grilled Mixed Veggie Patty, Spicy Mayo \$14

**B.L.T.** Bacon, Lettuce, Tomato, Mayonnaise \$15

## **Turkey- B.L.T.**

Bacon, Lettuce, Tomato, Mayo, Smoked Turkey Breast \$17

## **Grilled Ham & Swiss**

Sliced Smoked Ham, Butter Toasted Rye Bread \$14

No Outside Food & Beverage Please One Check per Table  
NO SMOKING (Including Electric) within 20 feet of lanai

## 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

**Salads made with Fresh "Pupukea Gardens" Mixed Greens**

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

### **Large Garden Salad**

Local Greens with Carrots, Cucumbers, Tomatoes \$10

**Seafood Cobb Salad \*** Grilled Fresh Hawaiian Ahi Steak, Shrimp, Bacon, Egg, Tomatoes, Bleu Cheese Crumbles \$20

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

## Plates

**Local Plate of the Day** Changes Daily \$14

**Baby Back Ribs:** 1/2 Rack \$24

French Fries, Cole Slaw **Full Rack** \$35

### **Hawaiian Fresh Fish Plate \***

Grilled Local Ahi Steak,  
Served with Steamed White Rice, Caesar Salad \$18

### **Crispy Chicken Tender Plate**

White Meat strips, French Fries & BBQ Sauce \$15

### **Grilled Chicken Plate**

Marinated Chicken Breast, Caesar Salad, White Rice \$17

## Beer Selection

**Premium Bottled Beer:** \$5

Kona- Big Wave Golden Ale New Belgium - Fat Tire

Kona-Longboard Lager New Castle Heineken

Maui Brewing Co.-Bikini Blond Lager (Can)

Maui Brewing Co.-Big Swell-IPA (Can)

Guinness Corona Buckler (Non-Alcoholic)

**Domestic Bottled Beer:** \$4

Budweiser Bud Light Coors Light Miller Lite

## White Wines by the Glass

**Sparkling** Cristalino Rose'-Brut Cava, Spain \$8

**Pinot Grigio** Riff, Italy \$9

**Riesling** Selbach, Germany \$9

**Sauvignon Blanc** Sileni, New Zealand \$9

**Chardonnay** Stone Cellars, California \$8

"Butter" by JAM Cellars, California \$12

## Red Wines by the Glass

**Dry Rose'** Seeker, Provence, France \$9

**Shiraz** Greg Norman, Australia \$9

**Pinot Noir** Cartlidge & Brown, California \$11

**Merlot** McManis Vineyards, California \$9

**Red Blend** Ferrari-Carano "Siena", Sonoma \$14

**Cabernet** Stone Cellars by Beringer, CA \$8

Raymond "R" Collection, California \$11