

Pa'akai

We believe that good food is a reflection of our relationship with Oahu's local food community, specifically the North Shore, which is abundant with a naturally food-rich environment that we showcase throughout our menu.

Pa'akai proudly serves the freshest, organically grown local produce available, and sustainably caught seafood from trusted sources, with an emphasis on sourcing the finest quality meats available, whether it be USDA Prime, Certified Black Angus, or single-origin farmed beef. Our commitment to quality carries through to our libations, offering barrel-aged cocktails, hand-stuffed olives, and an extensive award-winning sommelier selected wine list.

"Pa'akai," the Hawaiian word for salt, was used as gifts in ancient Hawaiian culture, and tonight we hope to gift you with a savory night to remember.

CHILLED & RAW SEAFOOD

SHELLFISH TOWER	<i>Large Serves 3-5</i>	135
LOBSTER CRAB KAUAI SHRIMP OYSTERS AHI	<i>Small Serves 1-2</i>	85
OYSTERS, 6PC		18
TRADITIONAL AND NON-TRADITIONAL GARNISHES		
HAMACHI		18
TRUFFLE PONZU PICKLED SHALLOTS RADISH SMOKED TROUT ROE		
AHI TARTARE		19
KAFFIR LIME DRESSING YUZU AIOLI CHILI OIL AVOCADO		

APPETIZERS, SOUPS & SALADS

ESCARGOT		16
GARLIC PARSLEY BUTTER PUFF TOPS		
CHARBROILED OYSTERS, 6PC		18
CHARRED LEMON GARLIC BUTTER PARMESAN CHEESE		
TOFU		15
HAMAKUA MUSHROOMS SWEET SOY GARLIC CHILIES		
STEAMED LITTLE NECK CLAMS		17
WHITE WINE GARLIC HERBS SOURDOUGH		
BAKED ONION SOUP		16
GRUYÈRE SOURDOUGH SHERRY		
LOBSTER BISQUE		17
KONA LOBSTER CRÈME FRAÎCHE CHIVE		
WEDGE SALAD		14
MAYTAG BLUE CHEESE APPLEWOOD BACON RED ONIONS HO FARM'S TOMATOES		
LITTLE GEM CAESAR		17
MAUI BABY ROMAINE PARMESAN SOURDOUGH		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
Price does not include tax and gratuity. 18% service charge to apply for parties of 6 or more.*

ENTRÉES

PAN ROASTED JIDORI CHICKEN BREAST QUINOA SPINACH CHICKEN JUS	35
CEDAR WRAPPED SKUNA BAY SALMON HONEY & WHOLE GRAIN MUSTARD GLAZE LOCAL CHARD YUKON GOLD MASHED POTATOES	42
BLUE LUMP CRAB CRUSTED ONO SHOYU MISO BUTTER BAMBOO RICE BOK CHOY	58
FOREST MUSHROOM RAVIOLI WATERCRESS ONION SOUBISE PARMESAN	31
LOCAL WHOLE FISH HONG KONG VINAIGRETTE CILANTRO PICKLE CHILI CARROTS DAIKON	MP

FROM THE BUTCHER'S BLOCK

PRIME RIBEYE, 16oz	57	CAB BONE IN FILET OF BEEF, 16oz	70
PRIME NY STRIP, 14oz	50	FILET OF BEEF, 8oz	50
CAB FLAT IRON, 10oz	39	LAMB CHOPS	51
BRANDT BEEF TOMAHAWK, 32oz		140	

SURF & TURF

FILET OF BEEF, 8oz & COLD WATER LOBSTER TAIL, 5oz LEMON DRAWN BUTTER	77
NY STRIP, 14oz & GARLIC KAUA'I SHRIMP LEMON PARSLEY BUTTER	75
BEEF MEDALLIONS OSCAR STYLE ASPARAGUS KING CRAB BÉARNAISE SAUCE	80

SIDES, SAUCES & EXTRAS

YUKON GOLD GARLIC MASHED POTATOES	12	ASPARAGUS	12	COLD WATER LOBSTER TAIL, 6oz	28
GRATIN POTATOES	14	ROASTED HAMAKUA MUSHROOMS	11	PARSLEY BUTTER	3
CREAMED SPINACH	11	BROWN BUTTER & MAPLE ROASTED BRUSSELS SPROUTS	12	BÉARNAISE SAUCE	4
				BORDELAISE SAUCE	4

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