

SMALL PLATES

Guava Braised Baby Back Ribs

~ Hoisin BBQ Sauce and Asian Herb Slaw. 12.00

Fresh Island Caught Sashimi

~ Pickled Ginger and Fresh Wasabi. Market Price

Big Island Grown Asian Style Mushrooms

~ Sizzling in Their Own Iron Skillet, Asian Spices. 11.00

Locally Caught Ahi Tuna "Poke" Tower

~ Avocado, Seaweed Salad, Frisée Lettuce, Exotic Chips. Market Price

Half Dozen Big Island Farm Raised Kumamoto Oysters

~ Topped with Local Citrus Mignonette and Wasabi Tobiko. 18.00

Ginger Steamed Clams

~ Hawaiian Chilies, Sake and Crispy Long Rice. 15.00

Wasabi Dusted Fritto Misto

~ Calamari, Rock Shrimp, Artichokes with Chipotle Aioli. 12.95

Kona Kai Sizzling Shrimp

~ Garlic, Parsley, Shrimp Stock, Herbs and Butter. 15.95

Kona Flat Breads

~ Roasted Garlic Bulb, Cambozola Cheese, Parmesan, Olive Oil Rosemary. 12.00

~ Ali'i Mushrooms, Pesto, Caramelized Onions, Mozzarella. 12.00

~ Prosciutto, Arugula, Goat Cheese. 12.00

~ Tomato, Mozzarella, Basil. 10.00

Garlic Bread Parmesan

~ Garlic Parmesan Butter, Toasted on French Baguettes. 6.95

Seafood Chowder

~ Fresh Island Fish, Shrimp and Clams. Cup 7.50 or a Bowl 11.95

SALADS

Kekela Farms Baby Greens

~ Hearts of Palm, Mango, Avocado, Maui Onions, Kaffir Lime Vinaigrette. 9.00

Seared Ahi Sashimi Salad

~ Baby Greens, Hearts of Palm, Yuzu Gastrique and Shoyu "Caviar." 18.00

Vine Ripened Tomato and Maui Onion

~ Locally Grown Tomatoes, Shaved Fennel, Extra Virgin Olive Oil, Fresh Mozzarella, Fresh Herbs, Hawaiian Sea Salt. 12.00

Garden Grown Arugula Salad

~ Herbed Hamakua Goat Cheese, Locally Grown Strawberries, Candied Macadamia Nuts, Balsamic Vinaigrette. 11.00

Caesar Salad

~ Kekela Farms Baby Romaine, Sour Dough Croutons, Parmesan Crisp, House Made Caesar Dressing. 9.00

PASTAS

Taste of the Big Island Linguine

~ Hamakua Ali'i Mushrooms, Pancetta, Green Beans, Garlic, Olive Oil, House Made Macadamia Nut Pesto, Big Island Goat Cheese. 22.00 ~ Add Chicken - 5.00 ~ Add Shrimp - 8.00 ~ Add Fresh Catch - 12.00

Garden Fresh Penne

~ Asparagus, Kona Grown Grape Tomatoes, Edamame, Maui Onions, Feta Cheese, White Wine, Garden Fresh Herbs. 24.00 ~ Add Chicken - 5.00 ~ Add Shrimp - 8.00 ~ Add Fresh Catch - 12.00

LARGE PLATES

Island Fresh Catch

~ Spicy Sichimi Togarashi, Molokai Sweet Potato Puree, Asian Sprout Salad, Lemongrass Haupia Sauce. 36.00

Grilled Hawaiian Caught Mahi Mahi

~ Kabocha Pumpkin Risotto, Local Garden Beans, Herb Sauce with Balsamic "Caviar." 35.00

Sesame Crusted Seared Rare Ahi

~ Forbidden Black Rice, Green Papaya Salad, Sweet Soy Reduction. 37.00

Kailua Bay Cioppino

~ Lobster Tail, Shrimp, Clams, Saffron, Tomato Fennel Broth. 37.00

About the Beef We Serve

~ Here at Huggo's we proudly serve *Certified Angus Beef*®. For more than 30 years, the *Certified Angus Beef*® brand has been world-famous for its exceptional quality and generous marbling. Their Choice grade served here at Huggo's is a cut above USDA Choice.

Prime Rib

~ Ten Ounce Cut, Garlic Mashed Potatoes, Au Jus, Horseradish Cream, Local Garden Beans. 35.95

New York Steak

~ Herb Garlic and Olive Oil Marinade, Molokai Sweet Potato-Taro Gratin, Waialua Asparagus, Caramelized Maui Onions, 10 oz. 38.95

Huggo's Signature Teriyaki Steak

~ A Tradition at Huggo's since 1969! Flank Steak Marinated in Our Secret Recipe, Wilted Locally Grown Asian Greens, Bamboo Steamed Rice. 27.00

Rosemary and Garlic Grilled Chicken Breast

~ Garlic Mashed Potatoes, Waialua Asparagus, Basil Pesto, Balsamic Syrup. 26.00

Guava Braised Baby Back Ribs

~ Guava Braised Ribs, Hoisin BBQ Sauce, Asian Herb Slaw, French Fries. 27.00

EXECUTIVE CHEF KEN SCHLOSS

~ The Landmark of Aloha ~

Your home away from home, providing the highest level of casual elegance in dining on the breathtaking Kona Coast. We present only one check per table. A gratuity of 18% will be added to parties of 8 or more.