

# Huggo's

*"Island Style Dining at the Water's Edge"*



**“EXPECT NOTHING LESS THAN THE FINEST DINING EXPERIENCE IN KONA”.**



The surf at high tide swirls and foams just a few feet below diners who gaze out at a never-ending horizon, hoping to catch the elusive green flash. Anglers fish almost nightly off the rocks fronting the restaurant and every catch gets a rousing applause

from diners. Bus boys join in the fun by hurling soft dinner rolls into the surf to cause a frenzy among awaiting fish and eels. After dusk, Huggo's brightly lit façade sometimes attracts graceful manta rays that glide in and out of the reef.



# DINNER MENU

## 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. 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

~ Thick Slices of Locally Grown Tomatoes, Shaved Fennel, Extra Virgin Olive Oil, Fresh Mozzarella, Fresh Herbs and 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

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### 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.

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### Prime Rib

~ Ten Ounce Cut , Garlic Mashed Potatoes, Au Jus, Horseradish Cream, Local Garden Beans. 34.00

### New York Steak

~ Herb Garlic and Olive Oil Marinade, Molokai Sweet Potato-Taro Gratin, Waialua Asparagus, Caramelized Maui Onions, 10 oz. 36.00

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### 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

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### 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

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~ 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.



## small plate pupus

**\* Fresh Island Caught Sashimi**

~ Pickled Ginger & Fresh Wasabi. Market Price

**\* Wasabi Dusted Fritto Misto**

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

**Kona Kai Sizzling Shrimp**

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

**Big Island Farm Raised Kumamoto Oysters**

~ Half Dozen with Local Citrus Mignonette,  
Wasabi Tobiko. 18.00

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**Kona Flat Breads**

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

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

~ Prosciutto, Arugula, Goat Cheese. 12.00

~ Tomato, Mozzarella, Basil. 10.00

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**\* Guava Braised Baby Back Ribs**

~ Hoisin BBQ Sauce & Asian Herb Slaw. 12.00

**\* Steak Frites**

~ New York Steak, Pupu Style, Garlic Fries, Herb Butter. 22.95

**\* Teriyaki Steak Pupu Style**

~ Marinated in Our Secret Recipe, French Fries. 21.95

**\* Ginger Steamed Clams**

~ Hawaiian Chilies, Sake, Crispy Long Rice. 15.00

**\* Locally Caught Ahi Tuna "Poke" Tower**

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

**\* Seared Ahi Sashimi Salad**

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

**\* Big Island Grown Asian Style Mushrooms**

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

**\* Small Caesar Salad**

~ Kekela Farms Baby Romaine, Sour Dough Croutons,  
House Made Caesar Dressing. 7.00

**\* Garlic Bread Parmesan**

~ Garlic Parmesan Butter, Toasted on French Baguettes. 6.95

**\* Seafood Chowder Cup - 7.50 Bowl - 11.95**

~ Fresh Island Fish, Shrimp and Clams.

**\* Starred Items are ½ price until 6 pm in the Lounge only.**



## Wines by the glass



### BEERS

#### Domestic

Budweiser 16 oz.	4.75
Bud Light	4.75
Coors Light	4.50
Miller Lite	4.50

#### Imported

Michelob Ultra	4.75
Heineken	5.50
Heineken Light	5.50
Corona	5.50
Steinlager	8.95
Guinness Draught	6.60
Claushaler N/A	5.00

#### local

Big Wave Golden Ale	6.60
Fire Rock Pale Ale	6.60
Longboard Lager	6.60

*An additional \$.50 will be added to each drink during entertainment*

### white wines

Robertson, Sauvignon Blanc	8.50
Markham, Sauvignon Blanc	9.00
Honig, Sauvignon Blanc	9.00
Nice, Sauvignon Blanc	12.00
Selbach Oster, Riesling	13.75
Mezzacorona, Pinot Grigio	8.00
DeLoach, Chardonnay	8.00
Kendall Jackson, Chardonnay	8.25
Carmel Road, Chardonnay	10.00
Sonoma-Cutrer, Chardonnay	11.25
Raymond, Chardonnay	12.75
Langtry, Chardonnay	15.00
Beringer, White Zinfandel	8.00

### Red Wines

Rodney Strong, Pinot Noir	12.50
RVTZ Cellars, Pinot Noir	9.75
Rabbit Ridge, Zinfandel	8.00
DeLoach, Merlot	8.00
Sterling, Merlot	9.75
DeLoach, Cabernet Sauvignon	8.00
Sean Minor Four Bears, Cabernet	10.00
Three Winds Syrah	8.50
Zolo, Malbec	9.25
Nice, Malbec	14.00

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## handcrafted cocktails

#### Sunset Sangria

Red Wine, Pineapple Juice, Cayenne, Fresh Lime, Lemon and Orange Wedges, Lemon-Lime Float. 11.00

#### Pineapple Caipirinha

Leblon Cachaça Light Rum, Muddled Fresh Lime and Pineapple. 11.00

#### Malahini Lemonade

Tuaca, Vodka, Fresh Squeezed Lemonade. 11.00

#### Skinny Mojito

Ty Ku Superfruit Liqueur, Fresh Lime, Mint, Lemon-Lime Soda. 11.00

#### Hand-crafted Lava Flow

Bacardi Rum, Coconut Milk, Fresh Strawberry and Banana Slices, Pineapple Juice, Shaken and Poured. 11.00

#### Huggo's Premium Back Bar Margarita

Premium Tequila -Your Choice, Lemon-Lime Juices, Splash of Orange Juice, Grand Marnier. 11.00



## handcrafted cocktails

### **Tequilatini**

Premium Tequila -Your Choice, a Dash of Pama Liqueur, Shaken, Not Stirred. 11.00

### **Kahakai Sunset**

Premium Tequila, Chambord, Sweet and Sour, Grand Marnier Float. 10.00

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each drink during entertainment*

### **Pineapple Lychee-tini**

Skyy Infused Pineapple Vodka, Stirrings Ginger Liqueur, Lychee Juice, Lemon Wedges, Served Up. 9.00

### **Pina Fresh**

Skyy Infused Pineapple Vodka, Calahua Crème of Coconut, Fresh Lime Sour, Muddled Pineapple Wedges, Served on the Rocks. 9.00

### **Kailua Macaretto**

Absolut Citron, Amaretto Liqueur, Fresh Lime Sour, with Crushed Candied Macadamia Nuts Rim, Served Up. 9.00

### **Lemongrass Basil-jito**

Myers Rum, Fresh Lime Juice, Lemongrass Syrup, Thai Basil, Served on the Rocks. 11.00

### **Kona Kaffir**

Absolut Vodka, Stirrings Ginger Liqueur, Fresh Lime Juice, Kaffir Lime Leaves, Ginger Ale, Served Up. 11.00

### **Huggo's Special Ali'i Mai Tai**

10 Cane Rum, Lemon Hart 151, Pineapple Juice, Exotic Liqueurs with a Dark Rum Float. 11.00

## Espresso drinks

**Espresso** 4.50

**Cappuccino** 5.00



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each drink during entertainment*

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## **Huggo's Special Ali`i Mai Tai**

**10 Cane Rum  
Lemon Hart 151  
Pineapple Juice**

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**Exotic Liqueurs with a  
Dark Rum Float  
11.00**

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## **EXotic potions**

### **Mai Tai**

~ Light and Dark Rum layered with our Famous Mai Tai Recipe, on the Rocks. 7.50

### **Tropical Illusion**

~ Vodka, Almond Liqueur, Guava Purée, Coconut Cream, Blended. 7.50

### **Hawaiian Rainbow**

~ Light Rum, Melon and Banana Liqueurs, Cranberry Juice, on the Rocks. 7.50

### **Jungle Juice**

~ Light Rum, Guava, Mango and Strawberry Juices, Blended. 7.50

### **Tropical Itch**

~ Bourbon, Dark Rum, Orange Juice, Pineapple Juice, Orange Curaçao, Orgeat, on the Rocks.  
7.50

### **Da Green Flash**

~ Vodka, Melon Liqueur, Pineapple Juice, Coconut Cream, Blended. 7.50

### **Lava Flow**

~ Light Rum, Pineapple Juice, Coconut Cream, Strawberry Purée, Blended. 7.50

### **Manta Ray**

~ Light Rum, Brandy, Guava Purée, Orange Juice, Pineapple Juice, Orange Curaçao, Orgeat,  
réme de Noyaux, Blended. 7.50

### **Pina Colada**

~ Dark Rum, Pineapple Juice, Coconut Cream, Blended. 7.50

### **Chi Chi**

~ Vodka, Pineapple Juice, Coconut Cream, Blended. 7.50

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each drink during entertainment*



# The Grand Finale

## Huggo's Very Own House Made Desserts

### **Big Island Lime Pie**

Home Grown Kona Limes, Macadamia Nut Graham Cracker Crust. 8.50

### **Hot Caramel Banana Macadamia Nut Crisp**

Hawaiian Vanilla Bean Ice Cream. 10.50

### **Macadamia Nut Pie Ala Mode**

Fresh Island Twist on Grandma's Traditional Southern Chess Pie. 10.95

### **Kona Coffee Cheesecake**

Chocolate Ganache, Caramel Latte Anglaise Sauce. 8.50

### **Hawaiian Vanilla Bean Crème Brûlée**

Hamakua Grown Vanilla Bean Custard, Burnt Sugar Crust. 8.50

### **Waialua Chocolate Mousse Cake**

Chocolate Génoise, Chocolate Mousse, Chocolate Ganache Chocolate Sauce. 10.95

## Huggo's World Famous Ice Cream Pies

### **Mauna Kea Ice Cream Pie**

Macadamia Nut Ice Cream, Fudge, Oreo Cookie Crust. 14.95

### **Hualalai Ice Cream Pie**

Kona Coffee Ice Cream, Fudge, Oreo Cookie Crust. 14.95

### **Big Island Ice Cream or Sorbet**

Fresh Kohala Made. 4.95