

SMALL PLATES

Guava Braised Baby Back Ribs ~ Hoisin BBQ Sauce, Asian Herb Slaw. 14.95

Fresh Island Caught Sashimi ~ Pickled Ginger, Fresh Wasabi. Market Price

Big Island Hamakua Mushrooms

~ Sizzling in Their Own Iron Skillet, Asian Spices. **V** 14.00

Locally Caught Ahi Tuna "Poke" Tower

~ Avocado, Seaweed Salad, Frisée Lettuce, Exotic Chips. Market Price 18.95

Half Dozen Kumamoto Oysters

~ Topped with Local Citrus Mignonette, Wasabi Tobiko. **G** 18.95

Grilled Big Island Abalone ~ Garlic Butter, Gomo Wakame. **G** 18.95

Ginger Steamed Clams ~ Hawaiian Chilies, Sake, Crispy Long Rice. 17.50

Wasabi Dusted Fritto Misto

~ Calamari, Rock Shrimp, Artichokes with Chipotle Aioli, Lime-Chive Sauce. 16.50

Kona Kai Sizzling Shrimp ~ Garlic, Parsley, Shrimp Stock, Herbs, Butter. **G** 18.50

Kona Flat Breads

~ Hamakua Mushrooms, Caramelized Maui Onions, Mozzarella, House Made Pesto. **V** 12.50

~ Roasted Garlic Bulb, Cambozola Cheese, Parmesan, Olive Oil, Rosemary. **V** 12.50

~ Big Island Lobster, Hamakua Mushrooms, Parmesan Cheese, White Garlic Sauce. 22.00

~ Honda Farms Tomato, Mozzarella, Home Grown Basil. **V** 10.50

~ Prosciutto, Arugula, Goat Cheese. 12.50

Sizzling Brussels Sprouts and Cauliflower ~ Kimchee Purée, Bacon. **G** 14.00

Garlic Bread Parmesan ~ Garlic Parmesan Butter, Toasted on French Baguettes. 7.50

Seafood Chowder

~ Fresh Island Fish, Shrimp, Clams. Cup 7.95 or Bowl. 12.50

SALADS

Kealaola Farms Baby Greens

~ Hearts of Palm, Mango, Locally Grown Avocado, Maui Onions, Kaffir Lime Vinaigrette. **G** 12.50

Seared Ahi Sashimi Salad

~ Baby Greens, Hearts of Palm, Shoyu "Caviar." 22.00

Honda Farms Vine Ripened Tomato and Maui Onion

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

13.50

Garden Grown Arugula Salad

~ Herbed Hamakua Goat Cheese, Locally Grown Strawberries, Candied Macadamia Nuts, Balsamic Vinaigrette. **GV** 13.50

Caesar Salad

~ Kealaola Farms Baby Romaine, Sour Dough Croutons, Parmesan Crisp, House Made Caesar Dressing. 12.50

01/2017

LARGE PLATES

Island Fresh Catch

~ Spicy Sichimi Togarashi, Molokai Sweet Potato Puree, Asian Sprout Salad, Haupia Sauce. **G** 39.50

Grilled Hawaiian Caught Mahi Mahi

~ Kabocha Pumpkin Risotto, Aloun Farms Beans, Herb Sauce with Balsamic "Caviar." **G** 39.50

Seared Sesame Crust Ahi and Chips

~ Avocado Fries, Coconut-Wasabi Coleslaw, Seaweed Chip, Pickled Ginger, Micro Greens, Wasabi Beurre Blanc, Tobiko Caviar. 39.50

Kailua Bay Cioppino

~ Lobster Tail, Shrimp, Clams, Local Fresh Fish, Saffron, Tomato Fennel Broth. 39.00

Prime Rib

~ Ten Ounce Cut, Garlic Mashed Potatoes, Au Jus, Horseradish Cream, Aloun Farms Beans. **G** 39.50

USDA Prime Cut New York Steak

~ Molokai Sweet Potato-Taro Gratin, Caramelized Maui Onions, 10 oz. **G** 41.95

Take Your Steak or Prime Rib Surfing ~ Add 4 oz. Lobster Tail – 17.95

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. 32.00

Grilled Rosemary and Garlic Chicken Breast

~ Fresh Free Range Organic Chicken, Garlic Mashed Potatoes, Basil Pesto, Balsamic Syrup. 32.00

Guava Braised Baby Back Ribs

~ Guava Braised Ribs, Hoisin BBQ Sauce, Asian Herb Slaw, French Fries. 32.00

HOUSE MADE FRESH PASTA ~ Gluten Free Penne Pasta Available

Taste of the Big Island Fettuccine

~ Hamakua Mushrooms, Pancetta, Waialua Asparagus, Garlic, Olive Oil, Big Island Goat Cheese, Garlic Bread, House Made Macadamia Nut Pesto. 29.50 ~ Add Chicken – 5.50 ~ Add Shrimp – 8.50

Papardelle with Red Shrimp

~ Tomato, Basil, Light Cream, Garlic Bread. 29.50

Lobster, Crab and Mascarpone Ravioli

~ Truffle Butter Sauce, Waialua Asparagus, Arugula, Garlic Bread. 33.50

Spaghetti with Olive Oil Poached Ahi

~ Tomato-Fennel Sauce, Garlic Bread. 29.50

EXECUTIVE CHEF ALAN HEAP

~ 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.

G ~ Gluten Free V ~ Vegetarian or can be made Vegetarian ~ If you have any dietary concerns, please notify your server.