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. G V
13.50

Garden Grown Arugula Salad
~ Herbed Hamakua Goat Cheese, Locally Grown Strawberries, Candied Macadamia Nuts, Balsamic Vinaigrette. G V 13.50

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

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, 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. G 39.50

USDA Black Angus New York Steak
~ Molokai Sweet Potato-Taro Gratin, Caramelized Maui Onions, 10 oz. G 38.50

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, Wailua 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 ALBERT ASUNCION

~ 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.