

PUPU'S AND RAW BAR

Half Dozen Kumamoto Oysters*

Topped with Local Citrus Mignonette, Wasabi Tobiko <G> 19.95

Fresh Island Caught Sashimi*

Pickled Ginger, Fresh Wasabi Market Price

Locally Caught Ahi Tuna "Poke" Tower*

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

Grilled Big Island Abalone

Garlic Butter, Gomo Wakame <G> 19.95

Guava Braised Baby Back Ribs

Hoisin BBQ Sauce, Asian Herb Slaw 16.95

Big Island Hamakua Mushrooms

Sizzling in Their Own Iron Skillet, Asian Spices <V> 16

Sizzling Brussels Sprouts and Cauliflower

Kimchee Purée, Bacon 16

Garlic Bread Parmesan

Garlic Parmesan Butter, Toasted on French Baguettes 7.5

Wasabi Dusted Fritto Misto

Calamari, Rock Shrimp, Artichokes with Chipotle Aioli,
Lime-Chive Sauce 17.5

Ginger Steamed Clams

Hawaiian Chillies, Sake, Crispy Long Rice 18.5

Kona Kai Sizzling Shrimp

Garlic, Parsley, Shrimp Stock, Herbs, Butter <G> 18.50



FARM GREENS & SOUPS

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> 14.5

Garden Grown Arugula Salad

Herbed Hamakua Goat Cheese, Locally Grown Strawberries,
Candied Macadamia Nuts, Balsamic Vinaigrette <G,V> 14.5

Caesar Salad*

Kealaola Farms Baby Romaine, Sour Dough Croutons,
Parmesan Crisp, Caesar Dressing 13.5

Kealaola Farms Baby Greens

Hearts of Palm, Mango, Locally Grown Avocado, Maui Onions,
Kaffir Lime Vinaigrette <G> 13.5

Seafood Chowder

Fresh Island Fish, Shrimp, Clams.
Cup 8.95 Bowl 13.5

KONA FLAT BREADS

**Hamakua
Mushrooms,
Caramelized
Maui Onions,
Mozzarella,
House Made
Pesto**
<V> 13.5

**Roasted
Garlic Bulb,
Cambozola
Cheese,
Parmesan,
Olive Oil,
Rosemary**
<V> 13.5

**Big Island
Lobster,
Hamakua
Mushrooms,
Parmesan
Cheese,
White Garlic
Sauce**
23

**Honda
Farms
Tomato,
Mozzarella,
Home
Grown Basil**
<V> 12

**Prosciutto,
Arugula,
Goat
Cheese**
13.5

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

FRESH HAWAIIAN SEAFOOD

Hook, Line & Sinker*

Chef Albert's Favorite Creation,
Featuring Big Island Seafood Market Price

Seared Sesame Crust Ahi and Chips*

Avocado Fries, Coconut-Wasabi Coleslaw,
Seaweed Chip, Pickled Ginger, Micro Greens,
Wasabi Beurre Blanc, Tobiko Caviar 42

Seared Ahi Sashimi Salad*

Baby Greens, Hearts of Palm, Avocado,
Shoyu "Caviar" Wasabi 28

ISLAND FRESH CATCH*

Choose from our daily fish selection —

Spicy Sichimi Togarashi, Molokai Sweet Potato Puree,
Asian Sprout Salad, Haupia Sauce <G> 42

or

Choose from our daily fish selection —

Kabocha Pumpkin Risotto, Herb Sauce with
Balsamic "Caviar" <G> 42



HUGGO'S TRADITIONALS

Kailua Bay Cioppino

Lobster Tail, Shrimp, Clams, Local Fresh Fish, Saffron, Tomato Fennel Broth 42

Guava Braised Baby Back Ribs

Guava Braised Ribs, Hoisin BBQ Sauce, Asian Herb Slaw, French Fries 34

Kalbi Style Beef Short Ribs

Lemongrass-Ginger Grilled Shrimp, Bamboo Steamed Rice, Asian Greens
Kochu Jang Sauce 38

Grilled Rosemary & Garlic Chicken Breast

Fresh Free Range Organic Chicken,
Garlic Mashed Potatoes, Basil Pesto, Balsamic Syrup 34

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 34

Prime Rib*

Garlic Mashed Potatoes, Au Jus, Horseradish Cream, 10 oz 42

USDA Black Angus New York Steak*

Molokai Sweet Potato-Taro Gratin, Caramelized Maui Onions, 10 oz <G> 42

Take Your Steak or Prime Rib Surfing

Add 4 oz. Lobster Tail 17.95

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 29.5
Add Chicken +5.5 Add Shrimp +8.5

Papardelle with Red Shrimp

Tomato, Basil, Light Cream,
Garlic Bread 29.5

Lobster, Crab and Mascarpone Ravioli

Truffle Butter Sauce, Wailua Asparagus,
Arugula, Garlic Bread 33.5

Spaghetti with Olive Oil Poached Ahi*

Tomato-Fennel Sauce,
Garlic Bread 29.50

— 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.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.