

## 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 35

### 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> 39

### 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.

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