



Prices do not include tax or gratuity. 18% service charge added to parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. [Rev 09.01.18](#)

**Available 6:30 pm to 9:45 pm**

<b>Spiced Edamame GF</b>	<b>10</b>
Spiced with togarashi	
<b>Hanalei Poi Hummus GF</b>	<b>11</b>
with vegetable crudité and tortilla chips	
<b>Umami Crab Fries GF</b>	<b>22.50</b>
French fries, five-cheese fondue, South Pacific crab, garlic chips, truffle drizzle and furikake	
	<b>without crab 12</b>
<b>Kona Kanpachi Crudo* GF</b>	<b>18</b>
Evoos, citrus zest, capers, chives, Kahuku sea asparagus, Hawaiian salt, togarashi	
<b>Cauliflower “Mac &amp; Cheese” with Root Vegetables GF</b>	<b>18</b>
Cheese sauce, garlic cheese crust—market roasted root vegetables	
<b>Local Catch Tacos</b>	<b>14.50</b>
Pineapple corn salsa, sriracha coleslaw, pickled onions, radish, sunflower sprouts, flour tortilla	
<b>Kalua Pork Quesadilla</b>	<b>12</b>
Three cheese blend, pineapple corn salsa, sour cream, pickled onion, flour tortilla	
<b>Parker Ranch © Short Rib Nachos</b>	<b>15</b>
Monterey jack and cheddar, lime crema, salsa, fresno chile, pickled onion, radish, avocado, cilantro	
<b>KBR Poke Bowl* GF</b>	<b>14.50</b>
Local catch, Kahuku sea asparagus, green onions, sweet onion and sesame seeds, served on confetti sushi rice or greens	
<b>Spicy Teriyaki Wings</b>	<b>14.50</b>
POG teriyaki sauce, topped with sesame seeds, togarashi and green onion	
<b>5 Spice Rubbed Spare Ribs</b>	<b>16</b>
House smoked, grilled pineapple skewer and mac salad	
<b>Shutters Gourmet Burger</b>	<b>20.50</b>
7 oz. Parker Ranch ©beef, Swiss cheese, bacon, cabernet onions, Hamakua Ali’i mushrooms, truffle Dijonnaise, and Kailani Farms arugula on a brioche bun, French fries	
<b>Beyond Burger©</b>	<b>18</b>
Smoked pineapple, pickled onion, sunflower sprouts, Kailani Farms mixed greens and tomato on a brioche bun, French fries	
<b>Teriyaki Chicken Sandwich</b>	<b>16</b>
Grilled chicken with smoked pineapple, sesame seeds, onion, Kailani Farms greens and tomato on a brioche bun, French fries	
<b>FLATBREADS</b>	
<b>Portuguese Sausage, Mushroom, and Onion</b>	<b>15.50</b>
Portuguese sausage, red sauce, mozzarella, Parmesan, herbed Hamakua Ali’i mushroom, and onion	
<b>Blue Hawaiian</b>	<b>15.50</b>
Prosciutto, kalua pork, pineapple, caramelized onion, papaya glaze, mozzarella, blue cheese, arugula	
<b>Margherita</b>	<b>15.50</b>
Tomato, red sauce, fresh mozzarella, Hawaiian salt, & basil	

**GF Gluten Free**