

Pupus, Salads, Sandwiches & Burgers

Rock Shrimp Pot stickers

A soy sesame dipping sauce and organic pea vines...\$9.99

House Special Hosin BBQ Baby Back Ribs

Smoked Luau style, sauced with a secret recipe Hoisin Sauce and topped with a jicama slaw. Half \$13.99 / Full \$22.99

Shaggy's Spicy Wings

House made rub, crunchy veggies and a pineapple spiked Roquefort dressing.
...\$7.99. Bakers dozen. \$12.99

Wilted Spinach Salad

Spinach, ruby red grapefruit and toasted macadamia nuts with a hot sherry, hazelnut vinaigrette...\$5.99
Add a wheel of Puna goat cheese...\$7.99

Luau House Salad

With shaved papaya, teardrop tomatoes and jumbo prawns in a mint guava vinaigrette...\$8.99

The Big Kahuna Burger

Big 'ol burger grilled how you like it with lettuce, tomato, ginger onion and Luau Mac Salad...\$9.99
Add Tillamook Cheddar Cheese...\$1.50 Add Pepper Bacon...\$1.00

Kahlua Pork Sandwich

Pulled season pork, melted jack cheese. On a Macrina roll with Luau Mac. Salad..\$9.99

Grilled Portobello Napoleon Sandwich

Big Portobello grilled and basted in our huli-huli sauces. On a Macrina brioche and topped with a roasted red bell pepper and chevre...\$9.99

B.L.T.A

The "A" stands for avocado! On a macrina roll with Luau Mac Salad...\$9.99

Main Dishes

Tony's Deluxe Pupu Platter

Chef's choice of various daily treats. Dinner for 2 or appetizer for 4.
Served in a flaming hibachi...\$33.99

Sesame and Plum Crusted Ahi

Fresh tuna seared rare and served with wasabi and pickled ginger \$17.99

Island Fresh Mahi Mahi Tacos

Big Island fish tacos with avocado tomatillo salsa.
House made pico de gallo and jack cheese...\$12.99
Switch out the fish for pulled pork
or sauted Garlic Rock Shrimp

Shaggy's No Ka Oi' Jerk Chicken

Roasted half chicken rolled in island jerk spice with a banana salsa. Comes with
house made Serrano cheddar corn bread and sauteed green beans..\$12.99

Kon Tiki Fried Chicken

The Kahuna's secret recipe; half chicken brined in buttermilk and fried to a
golden brown. Comes with house mashers and sauteed green beans.....\$13.99

Shichimi Crusted NY Steak

Japanese spice rubbed NY grilled to order with a cumin demi glaze
Comes with house mashers and sauted green beans...\$17.99

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Gazebo style Vegetable Fried Rice

Niko rice, Sambal and Asian vegetables
tossed with egg and shitakes...\$10.99
add Shrimp\$1.50...add Sausage.1.50

Loco Moco

Traditional Hawaiian plate lunch of a Luau burger patty topped with a fried egg, served over Niko and smothered in our house demi glaze. A staff favorite! \$9.95
Feeling frisky? Substitute Spam...

Luau is 100% ZERO trans fat

Island Sweets

All sweets \$6.

Luau Bananas Foster

A Luau classic featured on KCTS COOKS
We top ours with Olympic Mountain Tahitian
Vanilla ice cream and set it ablaze tableside

Toasted Coconut Sundae

Voted "Best Sundae" by the Seattle Weekly
Olympic Mountain toasted coconut ice cream
Topped with house-made hot fudge sauce.
Enough said.

Kokoleika Brownie

You've heard of death by chocolate? Think of
this as the afterlife. Served warm with
Tahitian Vanilla ice cream and a little
house-made fudge sauce.

Sorbet of the day

Always Olympic always refreshing,
ask about today's

Keiki Menu

All kid food is \$5. if you're a kid...

Grilled Cheese

Mac & Cheese

Keiki Burger

Luau Fried Rice

Chicken Strips

All plates come with carrot sticks

Keiki Sundae \$3.

After Dinner Drinks

Sommelier's choice sweet wine = market price

2000 Romieu Lacoste Sauternes \$8.95

Taylor 10 Tawny Port \$7.95

Bora Bora Coffee \$7.95

Kahlua, frangelico, Lmon Hart & coffee

Topped with whip cream,

You keep the cool Kahlua glass!