

## APPETIZERS

**BIG ISLAND SAMPLER** - Five aloha favorites: Coconut shrimp, chicken tenders, calamari, queso dip sticks and mini crab dip. \$16

**TEMPURA BEEF** - Teriyaki marinated steak, fried crispy in our house tempura batter, served with avocado purée and a duo of sauces, soy lime vinaigrette and sriracha. \$10

**WINGS** - Jumbo chicken wings tossed in your choice of sauce: Buffalo, Chesapeake, Mango Chipotle BBQ or Coconut Joe's Huli Huli sauce (grilled) . \$10

**MUSSELS** - Fresh mussels sautéed in white wine, garlic and fresh herbs. \$9

**CALAMARI** - Fresh calamari, hand battered and fried, drizzled with a Gator sauce aioli. \$9

**CRAB DIP** - Fresh crabmeat folded into a combination rich of three cheeses and spices, served in a bread boule with assorted crackers for the dipping. \$12

**PIPELINE PORK NACHOS** - Hawaiian style pulled pork layered with fresh tortilla chips, tomatoes, roasted corn, shredded lettuce, avocado, melted cheddar and drizzled with a chipotle sour cream. \$12

**COCONUT SHRIMP** - Jumbo shrimp, breaded in coconut and panko breadcrumbs, served with a raspberry coulis. \$11

**COCO'S EGG ROLLS** - Two hand rolled egg rolls stuffed with shredded pork, cilantro, poblano's, cheddar cheese, black beans, served with a pineapple chili dipping sauce. \$10

**STEAMED SHRIMP** - A half pound of jumbo shrimp steamed traditional Chesapeake style with onions, Old Bay and cocktail sauce. \$11

## Lite fare

**CRABCAKE** - 6 oz. jumbo lump crab cake fried or broiled. Served with fries. \$13

**GRILLED SALMON** - 6 oz. fresh salmon grilled to perfection. Served with seasonal vegetables. \$13

**WAIKIKI CHICKEN** - 6 oz. Chicken breast glazed in our mango chipotle Bbq sauce. Served with sweet potato fries. \$10

## Soups

**CREAM OF CRAB**  
Traditional cream of crab with a drizzle of Tabasco and chive oil. \$6

**MD VEGETABLE SOUP**  
Traditional Maryland style soup with mixed vegetables, crabmeat and Old Bay. \$6



## Salads

### HOUSE

Mixed greens with tomatoes, carrots, cucumbers, croutons, havarti cheese, and served with our house-made pineapple balsamic vinaigrette. \$6/\$3

### TURTLE BAY CAESAR SALAD

Chopped romaine, shaved parmesan, house made croutons, and bacon, served with a creamy Poblano Caesar dressing. \$7

### CRAB AND MANGO STACK

Crispy wontons layered with mixed greens, fresh crab meat, mango pieces, edamame, avocado, and pickled red onions, served with a soy lime vinaigrette. \$12

### NORTHSHORE SIGNATURE SALAD

Grilled chicken and shrimp served over mixed greens, feta cheese, roasted peanuts and mango poppy seed dressing. \$13

## ADD ONS:

SHRIMP - \$6

SALMON - \$7

CHICKEN - \$5

## PASTA

(Served with choice of small ceasar or house salad and garlic bread.)

**BLACKENED CHICKEN & MAC NUT PESTO** - Grilled chicken, stir fry veggies, bacon and lomein style noodles, tossed in a creamy macadamia nut pesto. \$16

**HAWAIIAN SEAFOOD SCAMPI** - Mussels and shrimp sautéed in a pineapple and red pepper broth, finished with garlic, lemon and fresh basil over lomein noodles. \$18

18% gratuity added to all tables of 6 or more. No split checks!

PROUDLY ACCEPT MASTERCARD, VISA, AMERICAN EXPRESS AND DISCOVER.

## Entrees

Choice of one additional side.

### UNDER THE SEA

**CRAB CAKES** - Two 6 oz. jumbo lump crab cakes, seasonal vegetables and red onions, served with tartar or cocktail sauce. \$24

**CRISPY SEARED HAWAIIAN SUNFISH** - Pan Seared fresh tilapia served with coconut hash browns and a mango rum sauce. \$16

**PAN SEARED SCALLOPS** - Pan Seared Sea Scallops with crispy spinach and artichoke wontons and a tangy soy butter sauce. \$19

**POTATO CRUSTED SALMON** - Fresh Salmon seared and crusted with potatoes, baked till golden brown, served with a saute of seasonal veggies and a chili garlic broth. \$19

**HANGTEN SEAFOOD PLATTER** - Your choice of broiled or fried fresh Tilapia, mini crab cake, sea scallops and jumbo shrimp. Served with Hawaiian cole slaw. \$22

### ON THE SHORE

**FLANK STEAK** - Tender Marinated flank steak, cooked to your liking and sliced thinly, corn salsa and served with redskin mashed potatoes. \$14

**BLACKENED PORK** - Tender pork loin served with seasonal veggies and a pineapple chili. \$15

**CHESAPEAKE Tournedos** - Two all natural HARRIS RANCH teres major medallions cooked to your liking, topped with crabmeat and gulf shrimp, served with redskin mashed potatoes. \$23

**BRAISED PULLED CHICKEN** - Slow, oven braised chicken, hand pulled and then sauteed with stir fry veggies, with a asian chili and roasted garlic sauce, served over herb rice. \$14

**LOCO MOCO** - A true Hawaiian staple. Two 5 ounce beef patties served over white rice with a fried egg and topped with a brown gravy. \$12

## SANDWICHES

### CRABCAKE

6oz jumbo lump crab, lettuce, tomato, red onion, tangy tartar sauce, served on a potato roll with tartar or cocktail. \$13

### GRILLED FLANK

Tender marinated grilled flank steak with pickled red onions, smoked gouda cheese and shredded lettuce on a pretzel roll. \$10

### BLACK BEACH CHICKEN

Blackened chicken breast, smoked gouda cheese, bacon, lettuce, tomato, onion and an avocado mayo served on a pretzel roll. \$10

### BURGER

10oz of lean ground beef, grilled to your liking, served with lettuce, tomato, and onion on a brioche roll. \$10

### SALMON BIT

Grilled salmon topped with bacon, lettuce, tomato, onion and avocado on a potato roll. \$11

### BBO PORK

Shredded pork tossed in a mango chipotle BBQ sauce and served on a potato roll. \$9

### HAWAII FIVE-O

Glazed donut, sliced and inverted, stuffed with ham and cheddar cheese and a mustard and brown sugar sauce, cooked like a grilled cheese. \$9

### FISH TACOS

Two flour tortillas stuffed with fried tilapia, lettuce tomato and feta cheese with chipotle sour cream. \$9

## Sides \$4.00

Long Board Fries  
Seasonal Vegetables  
Sweet Potatoe Fries  
Stir-Fry Vegetables  
Hawaiian Coleslaw  
Red Skin Mashed Potatoes  
Herb Rice

## Desserts

Save room for one of our delicious desserts. \$6

### HOMEMADE CHEESECAKE

Rich NY style cheesecake served with whip cream, and marinated berries.

### HAUPIA

Traditional Hawaiian coconut pudding served with shredded coconut and caramel.

### CHOCOLATE TORTE

Warm chocolate torte served with maple ice cream.

### BIG ISLAND SUNDAY

Fried Belgian waffle pieces, pineapple cubes, cherries and toasted coconut. served with maple ice cream and chocolate sauce.

PLEASE BE ADVISED THAT THERE ARE RISKS INVOLVED IN CONSUMING RAW OR UNCOOKED MEATS.