

HAWAII GROWN

Organically grown produce and chemical-free products used whenever possible.

————— *Course One* —————

Kalua Pig & Sweet Onion Quesadilla
Kimchee & Mango Chili Dipping Sauce.
\$10.95

Crispy Rice Paper Lamb Spring Rolls
Minted Sweet Chili Pepper Sauce.
\$9.95

Fresh Hawaii Shrimp
*Chili grilled with
Roasted Corn Vinaigrette.*
\$10.95

Miso Steamed Clams
Sake & Mirin Broth.
\$9.95

Taster Platter
*Includes Chili Grilled Shrimp,
Kalua Pig & Onion Quesadilla and Goat Cheese Tart.*
\$19.95 for Two • \$9.50 each additional person

Taster of Keahole Lobster
*Thin-sliced Butter Poached,
Spicy Bisque & Wontons.*
\$15.95

————— *Course Two* —————

Peter's Organic Caesar
\$8.95

Soup du Jour
\$7.95

Hufford Farm Spinach Salad
*Roasted Beets, Macadamia Nuts
with Pear Vinaigrette.*
\$8.95

Big Island Goat Cheese & Mango Tart
Arugula and Strawberry Vinaigrette.
\$10.95

Vine Ripened Lokelani Tomatoes
*(Weather Permitting)
And Maui Onions. \$9.95
With Blue Cheese, Anchovies & Capers. \$11.95*

Organic Waimea Greens
*Maui Onion, Lemon Vinaigrette. \$7.95
With Mauna Kea Chevre. \$10.95
With Caviar. \$10.95*

————— *Local Vegetables* —————

Sugar Snaps & Broccoli • Loeffler Corn • Nakano Haricots Verts
\$5.95

————— *Vegetarian Entrée* —————

Stirfried Vegetables in Coconut Curry Sauce
*Kabocha Pumpkin, Peas, Sweet Peppers, Mushrooms & Onions
Sautéed with Fresh Curry, Tamarind & Coconut Milk.*
\$22.95

Mauka & Makai

Day Boat Fish

*Merriman's specializes in local, troll boat caught fish.
These boats return daily to the dock ensuring the freshest fish.*

Day Boat Spicy Sambal Roasted

*Li Hing Mui,
Tequila Butter Sauce.*

Sautéed Kampachi

*Red Pepper Coulis, Chuka Soba &
Lop Chong Sausage Stirfry.*

Market Price / Smaller Portion Available

Seared Rare Ono

*Miso, Lemon & Truffle Oil Sauce,
Lobster, Cucumber Namasu.
\$33.95 / Smaller Portion \$29.95*

Ponzu Marinated Mahi Mahi

*Sautéed Fish with Sesame Grilled Shiitaki,
Ninole Hearts of Palm & Upcountry Onion Relish.
\$34.95 / Smaller Portion \$30.95*

Merriman's Mixed Plate

*A taste of our signature dishes:
Ponzu Mahi Mahi, Filet Steak Medallion and Hamakua Mushrooms, Wok Charred Ahi.
\$44.95*

Merriman's Original Wok Charred Ahi

*Seared on the outside,
Sashimi on the inside.
Market Price / Smaller Portion Available*

Panko & Kefir Lime Crusted Scallops

*Sautéed, Ume Vinaigrette,
Pipinola Relish.
\$29.95 / Smaller Portion \$25.95*

Merriman's Platters

*A Selection of Two Items in Smaller Portions for One
\$43.95*

The Prime Cuts

Roasted Big Island Striploin

*Naturally Raised Beef,
Thyme and Garlic Marinated.
English Cut with Morel Cream Sauce.
\$39.95 / Smaller Portion \$35.95*

Grass Fed Big Island Filet Steak

*Cabernet & Foie Gras Sauce
or
Hamakua Mushroom Sauté.
\$41.95 / Smaller Portion \$37.95*

Prime New York Steak

*"Kansas City" cut
Szechuan Peppercorn Rub,
Jack Daniel's Butter.
\$44.95*

Kahua Ranch Naturally Raised Lamb

*A different selection daily.
Market Price / Smaller Portion Available*

All entrées are accompanied by a fresh vegetable and a selected starch
Parties of 6 or more - 17% minimum gratuity