

## APPETIZERS

<b>Oyster Shot</b>	
<i>Oyster, Cocktail Sauce, Fresh Horseradish</i>	\$3.00
<b>Ahi Sashimi</b>	
<i>Premium Ahi, Thinly Sliced, Wasabi, Pickled Ginger</i>	\$14.50
<b>Seared Ahi Sashimi</b>	
<i>Blackened Sashimi Grade Ahi, Thinly Sliced, Wasabi, Pickled Ginger</i>	\$14.50
<b>Ahi Poke</b>	
<i>Cubed Ahi, Marinated in Soy Sauce, Sesame, Onions, Chili</i>	\$11.95
<b>Shrimp Cocktail</b>	
<i>Jumbo Shrimp, with Cocktail Sauce</i>	\$12.50
<b>Escargot</b>	
<i>Creamy Garlic Butter, Toast Points</i>	\$11.95
<b>Calamari Steak</b>	
<i>Katsu Style, with Cocktail Sauce</i>	\$10.95
<b>Coconut Crunchy Shrimp</b>	
<i>Panko, Tempura &amp; Coconut Flakes, with Plum Sauce &amp; Cocktail Sauce</i>	\$13.95
<b>Crab Dip</b>	
<i>Crab Meat, Artichoke Hearts, French Bread Toast Points</i>	\$13.95
<b>Fresh Ahi Platter</b>	
<i>Full order of each; Sashimi, Seared Ahi, Poke</i>	\$37.95

## SALADS

<b>Garden Salad</b>	
<i>Thousand Island, Ranch, Bleu Cheese, or Balsamic Vinaigrette</i>	\$7.95
<b>Caesar Salad</b>	
<i>House-Made Caesar Dressing, Romaine Lettuce, Parmesan Cheese, Croutons</i>	\$7.95
<i>Grilled Chicken Breast on Caesar or Garden Salad</i>	\$15.50
<i>Fresh Seared Ahi Sashimi on Caesar or Garden Salad</i>	\$17.50
<b>Hauula Tomato Salad</b>	
<i>Local Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Balsamic Vinaigrette</i>	\$10.95
<b>Chopped Spinach Salad</b>	
<i>Spinach, Bacon, Mushrooms, Daikon, Eggs, Tomatoes, Warm Bacon Dressing</i>	\$10.95
<b>Lei Lei's Seafood Cobb Salad</b>	
<i>Grilled Fresh Ahi, Shrimp, Bacon, Egg, Tomatoes, Bleu Cheese Crumbles</i>	\$17.95
<b>Chicken Cobb Salad</b>	
<i>Grilled Chicken Breast, Bacon, Egg, Tomatoes, Bleu Cheese Crumbles</i>	\$16.95

*An 18% gratuity will be added to parties of 8 or more. One check per table.*

# SEAFOOD

*All Entrees Served with Roasted Garlic Smashed Potatoes or White Rice & Seasonal Fresh Vegetables.  
Caesar or Garden Salad w/ Entree \$3.95*

## **Fresh Fish of the Day**

*Island Fresh Fish, Daily Preparation* \$29.50

## **Crab Stuffed Salmon**

*Fresh Salmon Stuffed w/ Crab Meat & Artichoke Hearts, Dill Beurre Blanc* \$28.50

## **Grilled Ahi Steak**

*Fresh Grilled Ahi Cooked Medium Rare, Ginger Soy Butter, Wasabi Cream* \$29.95

## **Coconut Crunchy Shrimp**

*Panko, Tempura & Coconut Flakes, w/ Plum Sauce & Cocktail Sauce* \$26.50

## **Lei Lei's Prime Rib**

*Seasoned & Slow-Roasted All Day, Served Au Jus w/ Horseradish Sour Cream*

*10 oz. Cut \$27.95      14 oz. Cut \$31.95      28 oz. Cut (Bone-In) \$34.95*

## **MEAT & POULTRY**

### **Baby Back Ribs**

*Tender Slow Roasted Pork Ribs* *Half Rack* \$21.50

*Basted with Tangy BBQ Sauce & Grilled, Cole Slaw* *Full Rack* \$31.50

### **Herb Crusted Chicken**

*Chicken Breast Coated w/ Fresh Thyme & Panko, Garlic Cream Sauce* \$23.95

### **Double Cut Pork Loin Chop**

*Dijon Rosemary Rubbed Pork, Rum Cherry Glaze* \$27.50

### **Filet Mignon**

*Served w/ Béarnaise Sauce* \$34.95

### **Peppered Filet Mignon**

*Crushed Pepper Crust, Wild Mushrooms, Red Wine Demi Sauce* \$35.95

### **New York Steak**

*Tender Striploin Grilled to Perfection* \$32.95

### **Peppered New York**

*Crushed Pepper Crust, Wild Mushrooms, Red Wine Demi Sauce* \$33.95

## **PASTA**

*All Pasta Dishes are served over Udon Noodles*

### **Seafood Scampi**

*Shrimp, Scallops, Fresh Tomatoes, Garlic Cream Sauce, Parmesan Cheese* \$28.50

### **Vegetarian**

*Fresh Vegetables, Fresh Tomatoes, Garlic Cream Sauce, Parmesan Cheese* \$21.95

### **Add Grilled Chicken**

\$24.95

*A \$5.00 charge will be added to all split entrees.*