

Pa'akai

We believe that good food is a reflection of our relationship with Oahu's local food community, specifically the North Shore, which is abundant with a naturally food-rich environment that we showcase throughout our menu.

Pa'akai proudly serves the freshest, organically grown local produce available, and sustainably caught seafood from trusted sources, with an emphasis on sourcing the finest quality meats available, whether it be USDA Prime, Certified Black Angus, or single-origin farmed beef. Our commitment to quality carries through to our libations, offering barrel-aged cocktails, hand-stuffed olives, and an extensive award-winning sommelier selected wine list.

“Pa'akai,” the Hawaiian word for salt, was used as gifts in ancient Hawaiian culture, and tonight we hope to gift you with a savory night to remember.

Raw Bar

SHELLFISH TOWER

LOBSTER | CRAB | KAUAI SHRIMP | OYSTERS | AHI

Large Serves
3-5

OYSTERS, 6pc

COCKTAIL SAUCE | HAWAIIAN CHILI WATER | MIGNONETTE | PONZU

Small Serves
1-2

STEAK TARTARE

EGG YOLK | CAPERS | MUSTARD | TOASTED BAGUETTE

SESAME AHI TATAKI

KAFFIR LIME DRESSING | YUZU AIOLI | CHILI OIL | GARLIC CHIPS

Appetizers, Soups & Salads

ESCARGOT

GARLIC | PARSLEY BUTTER | PUFF TOPS

CHARBROILED OYSTERS, 6pc

CHARRED LEMON | GARLIC BUTTER | PARMESAN CHEESE

TOFU

HAMAKUA MUSHROOMS | SWEET SOY | GARLIC | CHILIES

STEAMED LITTLE NECK CLAMS

WHITE WINE | GARLIC | HERBS | SOURDOUGH

BAKED ONION SOUP

GRUYÈRE | SOURDOUGH | SHERRY

CLAM CHOWDER

CHOPPED CLAMS | FRESH HERBS | COCONUT MILK

WEDGE SALAD

MAYTAG BLUE CHEESE | APPLEWOOD BACON | RED ONIONS | HO FARM'S TOMATOES

LITTLE GEM CAESAR

MAUI BABY ROMAINE | PARMESAN | SOURDOUGH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Entrées

SEARED SEA SCALLOPS

BACON JAM | KAHUKU CORN | FINGERLING POTATOES

CEDAR ROASTED SKUNA BAY SALMON

HONEY & WHOLE GRAIN MUSTARD GLAZE | LOCAL CHARD | POTATO PUREE

BLUE CRAB CRUSTED MARKET FISH

SWEET SOY BURRE BLANC | MACADAMIA NUT | BOK CHOY | KING ALII | WASABI MASH

PUMPKIN RAVIOLI

FOREST MUSHROOM | WATERCRESS | ONION SOUBISE | PARMESAN | ASPARAGUS

LOCAL WHOLE FISH

HONG KONG VINAIGRETTE | CILANTRO | PICKLE CHILI | CARROTS | DAIKON

From The Butcher's Block

PRIME RIBEYE, 16oz

PRIME NY STRIP, 14oz

N.Z. LAMB CHOPS

C.A.B. BONE IN FILET OF BEEF 16oz

FILET OF BEEF, 8oz

'BRANDT BEEF' TOMAHAWK, 32oz

Surf & Turf

FILET OF BEEF, 8oz & COLD WATER LOBSTER TAIL, 5oz

LEMON | DRAWN BUTTER

PRIME NY STRIP, 14oz & GARLIC KAUA'I SHRIMP

LEMON | PARSLEY BUTTER

BEEF MEDALLIONS OSCAR STYLE

ASPARAGUS | KING CRAB | BÉARNAISE SAUCE

Sides, Sauces & Extras

YUKON GOLD
GARLIC MASHED
POTATOES

GRATIN POTATOES

CREAMED SPINACH

ASPARAGUS

ROASTED HAMAKUA
MUSHROOMS

BROWN BUTTER
& MAPLE ROASTED
BRUSSELS SPROUTS

STEAMED BROCCOLI

COLD WATER
LOBSTER TAIL 5oz

BÉARNAISE SAUCE
BORDELAISE SAUCE

Dessert

WAIALUA
MOCHA COFFEE
CHEESECAKE
CHOCOLATE GANACHE

DOUBLE
CHOCOLATE
SOUFFLÉ
VANILLA BEAN ANGLAISE
20 MIN PREPARATION

SIGNATURE
GRANDMA'S
APPLE
PINEAPPLE
PIE
MACADAMIA NUT ICE CREAM
20 MIN PREPARATION

SIGNATURE
COCONUT
CRÈME BRÛLÉE
WAIALUA CHOCOLATE
GRAND MARNIER BERRIES

TRIO OF
LOCAL FRUIT
SORBET
LYCHEE | LILIKO'I | GUAVA
MACADAMIA NUT FLORENTINE

Dessert COCKTAILS

CHOCOLATE
TRUFFLE
STOLI VANILLA VODKA
GODIVA WHITE CHOCOLATE
LIQUOR GODIVA DARK CHOCOLATE
LIQUOR CHOCOLATE SWIRL

HAUPIA PIE
MALIBU RUM
STOLI VANILLA VODKA
CREAM
PINEAPPLE JUICE
CREAM OF COCONUT
GRAHAM CRACKER RIM

ESPRESSO
MARTINI
ESPRESSO
VAN GOGH ESPRESSO VODKA
KAHLUA
BUTTERSCOTCH SCHNAPPS CREAM

SIGNATURE
TURTLE BAY CAFÉ
WAIALUA COFFEE
KOLOA COCONUT RUM
GODIVA DARK CHOCOLATE
LIQUOR KAHLUA
BAILEY'S VANILLA-CINNAMON
HOUSE MADE WHIPPED CREAM
TOASTED COCONUT

*Consuming raw or
undercooked eggs*

may increase risk of

Dessert

WAIALUA
MOCHA COFFEE
CHEESECAKE
CHOCOLATE GANACHE

DOUBLE
CHOCOLATE
SOUFFLÉ
VANILLA BEAN ANGLAISE
20 MIN PREPARATION

SIGNATURE
GRANDMA'S
APPLE
PINEAPPLE
PIE
MACADAMIA NUT ICE CREAM
20 MIN PREPARATION

SIGNATURE
COCONUT
CRÈME BRÛLÉE
WAIALUA CHOCOLATE
GRAND MARNIER BERRIES

TRIO OF
LOCAL FRUIT
SORBET
LYCHEE | LILIKO'I | GUAVA
MACADAMIA NUT FLORENTINE

Dessert COCKTAILS

CHOCOLATE
TRUFFLE
STOLI VANILLA VODKA
GODIVA WHITE CHOCOLATE
LIQUOR GODIVA DARK CHOCOLATE
LIQUOR CHOCOLATE SWIRL

HAUPIA PIE
MALIBU RUM
STOLI VANILLA VODKA
CREAM
PINEAPPLE JUICE
CREAM OF COCONUT
GRAHAM CRACKER RIM

ESPRESSO
MARTINI
ESPRESSO
VAN GOGH ESPRESSO VODKA
KAHLUA
BUTTERSCOTCH SCHNAPPS CREAM

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TURTLE BAY CAFÉ
WAIALUA COFFEE
KOLOA COCONUT RUM
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HOUSE MADE WHIPPED CREAM
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