

# 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) // Small Serves (1-2)*

### OYSTERS, 6pc

COCKTAIL SAUCE | HAWAIIAN CHILI WATER | MIGNONETTE | PONZU

### STEAK TARTARE

EGG YOLK | CAPERS | MUSTARD | TOASTED BAGUETTE

### SESAME AHI TATAKI

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

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## 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 FARMS TOMATOES

### LITTLE GEM CAESAR

MAUI BABY ROMAINE | PARMESAN | SOURDOUGH

*18% gratuity will be added to parties of 6 or more.*

*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 BEURRE BLANC | MACADAMIA NUT | BOK CHOY | ALI'I MUSHROOMS | WASABI MASHED

### 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

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

PRIME NY STRIP, 14oz

FILET OF BEEF, 8oz

AUS. LAMB CHOPS

'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

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## SIDES, SAUCES & EXTRAS

YUKON GOLD  
GARLIC MASHED  
POTATOES

GRATIN POTATOES

CREAMED SPINACH

ASPARAGUS

ROASTED HAMAKUA  
MUSHROOMS

BROWN BUTTER  
& MAPLE ROASTED

BRUSSELS SPROUTS  
MACADAMIA NUTS

STEAMED BROCCOLI

COLD WATER  
LOBSTER TAIL 5oz

BÉARNAISE SAUCE

BORDELAISE SAUCE

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