

Pupus

LOCALLY CAUGHT AHI TUNA POKE TOWER* ⚓

Avocado, Seaweed Salad, Moloka'i Sweet Potato Chips 27

SASHIMI OR CAJUN SEARED SASHIMI* ⚓

Fresh off the Boat Ahi, Pickled Ginger, Wasabi, Wakame 27

KANPACHI CRUDO ⚓

Fresh Kona Kanpachi with Exotic Citruses, Lemongrass, Jalapeño, Cilantro, Orange Calamansi on Grilled Bruschetta 29

FRITTO MISTO ⚓

Calamari, Argentinian Red Shrimp, Artichokes with Chipotle Aioli, Jim Jaew Sauce 24

SEAFOOD CHOWDER ⚓

Fresh Island Fish, Shrimp, Clams 18

PARMESAN GARLIC BREAD 🌱 ⚓

Garlic Parmesan Butter, Toasted on Baguettes 9

Farm Greens

LOCAL VINE RIPENED TOMATO 🌱 ⚓ AND MAUI ONION ⚓

Locally Grown Tomato, Shaved Fennel, Extra Virgin Olive Oil, Fresh Mozzarella, Fresh Herbs, Micro Basil, Hawaiian Sea Salt 27
Add Arugula +4 Add Romaine +3

ARUGULA SALAD 🌱 ⚓

Gorgonzola, Locally Grown Strawberries, Candied Macadamia Nuts, Balsamic Vinaigrette 19

CAESAR SALAD*

Local Romaine, Garlicky Caesar Dressing, Parmesan, House-made Croutons, Parmesan Crisp 20

LOCAL BABY GREENS 🌱 ⚓

Puna Hearts of Palm, Mango, Locally Grown Avocado, Maui Onions, Citrus Thyme Parmesan Vinaigrette 21

Sizzling Skillets

Add Garlic Bread +7

SIZZLING BIG ISLAND MUSHROOMS 🌱 ⚓

Hamakua Ali'i Mushrooms, Shimeji Mushrooms, Maitake Mushroom, Crimini Mushroom, Garlic Butter 19

SIZZLING BRUSSELS SPROUTS ⚓

Kimchee Purée, Bacon 19

SIZZLING SHRIMP

Garlic, Butter and Herbs 28



Vegetarian**



Vegan**



Gluten-Free**

**Ask your Server for details

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pasta

Add Garlic Bread +7

GRILLED HEIRLOOM TOMATO

Plant Based Protein, Fresh Mozzarella,   
Roasted Vegetables, Mashed Potatoes,
Marinara Sauce, Balsamic Glaze, Scallion Oil 32

Add Chicken +7 Add Shrimp +10 Add Tofu +6
Add 3oz. Fresh Island Fish +23

FARM TO HUGGO'S FETTUCCINE

Poha Berry Coconut Curry, Roasted Vegetables,
Toasted Coconut 20 / 32
Add Chicken +7 Add Shrimp +10 Add Tofu +6
Add 3oz. Fresh Island Fish +23

SHRIMP CAPELLINI

Hawaii-Raised Shrimp, Blistered Cherry Tomato,
Basil, Marinara Sauce 22 / 36

SEAFOOD PACCHERI

Creamy Shiso Pesto, Shrimp,
Fresh Fish, Calamari, Garlic, Onion,
Mushroom, Tomato 24 / 38

From the Land

HUGGO'S SIGNATURE TERIYAKI STEAK*

Sliced Island Style Steak in our Special Marinade.
Created at Huggo's in 1969 - it has never been changed.
Local Asian Greens, Steamed Bamboo Rice 46

WAFU DASHI PORK CHOP

One Pound Duroc-Berkshire Chop, Volcano Mashed Potatoes,
Garlic Asparagus, Pickled Red Onion 48

GOCHUJANG BRAISED LAMB SHANK*

Steamed Bamboo Rice, Local Asian Greens, Housemade Kimchee 47

BLACK ANGUS NEW YORK STEAK*

Blue Cheese Gratin, Hamakua Mushrooms, Wailua Asparagus 54

30 DAY DRY AGED BLACK ANGUS RIBEYE*

Lemon Kukui Nut Compound Butter, Poha Berry Sweet Onion Marmalade,
Pan Roasted Brussel Sprouts, Mashed Potatoes 78

From the Sea

KANPACHI O KE KAI

Farm Raised Kona Kanpachi
Asian Sweet Wine XO Sauce
Ulu Breadfruit and Rice Cake
Hawaiian Fern Shoot Salad 48
Switch to Tofu 38

SESAME -CRUSTED AHI*

Freshly Caught Ahi, Yakisoba Noodle, Asian Vegetables,
Orange Plum Sauce, Fried Kona Avocado 48
Switch to Tofu 38

Pick your Dish for your Fish

ONEO

Spicy Sichimi Togarashi, Moloka'i Sweet Potato Puree,
Asian Sprout Salad, Haupia Sauce 49
Switch to Tofu 38

KAHAKAI

Macadamia Nut-Arare Crusted, Bamboo Steamed Rice,
Avocado Salad, Ginger-Lemongrass Sauce, Daikon,
Microgreens, Pea Tendrils 49
Switch to Tofu 38



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Desserts

THE GRAND FINALE HUGGO'S VERY OWN HOUSE MADE DESSERTS

HUALALAI ICE CREAM PIE

A mountain of Kona Coffee Ice Cream, Fudge, Oreo Cookie Crust 22

MAUNA KEA ICE CREAM PIE

A mountain of Macadamia Nut Ice Cream, Fudge, Oreo Cookie Crust 22

DOUBLE CHOCOLATE TORTE

Chocolate Decadence Cake, Oreo Cookie Crust
Topped with Chocolate Ganache, Orange Calamansi Sauce 15

HAUPIA CAKE "BROKE DA MOUTH"

Layers of Coconut Cream, Coconut Cake and Hawaiian Haupia,
Whipped Cream and more shredded and Toasted Coconut 16

KONA COFFEE CHEESECAKE

Chocolate Ganache topped Macadamia Nut Graham Cracker Crust,
Caramel Sauce, Sour Cream topping 17

BIG ISLAND LIME PIE

Macadamia Nut Graham Cracker Crust,
Lime Zest Sour Cream topping 15

CHOCOLATE MACADAMIA NUT TART

Macadamia Nut, Valrhona Chocolate, Macadamia Nut Shortbread Crust 16

KOO KOO FOR COCONUTS

Creamy Coconut Sorbet served in a natural shell 15

BIG ISLAND ICE CREAM OR SORBET

Ask your server for today's flavors 7

CONTINUE YOUR VOYAGE TO...



ON
THE
Rocks