

# Savor It!

## PUPUS... *Love at first bite!*

### AHI POKE

Ahi, Wakame, Avocado, Ginger, Sweet Potato Chips MP

### WASABI DUSTED FRITTO MISTO

Calamari, Shrimp, Artichoke Hearts, Asian Dipping & Sriracha Aioli 17

### EDAMAME <V>

Ginger, Shoyu, Sesame Oil 8

### STANDING AHI NACHOS

Individual Red Rub Blackened Ahi & Guacamole on Standing Flour Tortilla Chips 16

### RIB TEASER

A tasting portion of our Low and Slow Baby Back Ribs, Guava-Hoisin BBQ Sauce, Coconut Cole Slaw 15

### SIZZLING SHRIMP

A Skillet of Garlic, Butter, Herbs & Shrimp, Garlic Bread 20

### FOB SASHIMI <G>

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

### SHAKE-EM FRIES <V, G>

Full Pound 'O' Fries ~ Furikake, Parmesan & Volcano Spices to Shake & Share 11

### GARLIC BREAD <V>

Baguette, Garlic, Herb, Parmesan, Butter, *must try* 6

### TROPICAL SALSA & CHIPS <V, G>

House Fried Tortilla Chips, Mango-Pineapple Salsa 8

### CLUB MED PLATE <V>

Hummus, Tapenade, Pepperoncini, Tomato, Cucumber, Feta Cheese, Local Greens & Grilled Pita 16

### PARMESAN LAVA TOTS

Truffle Oil, Sea Salt <V> 12

### BIG ISLAND EZO ABALONE

Tomato, Caper,  
Herb Butter, Garlic Bread 18

### TIPSY TOTS — THEY'RE LOADED!

Tots, Cheddar-Jack Cheese,  
Bacon, Green Onion, LLBC  
SriRANCHA <G> 12

### BAMBU PUPU

A sampling of our favorites!  
Standing Ahi Nachos, Coconut  
Shrimp & Fritto Misto 27

## SOUPS & SALADS

### GAZPACHO <V, G>

Local Tomatoes, Sweet Potato Chip, Macadamia Nut Pesto 8

### HUKILAU CHOWDER <G>

Chef's Choice of Local Seafood 8

### "DA HALE" <V, G>

Mixed Greens, Tomato, Cucumber, Sweet Onion, Kaffir Lime Vinaigrette 10

### HAIL CAESAR

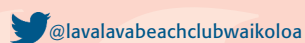
Local Baby Romaine, Aged Parmesan, Croutons 12

### SPINUGULA <V, G>

Spinach, Arugula, Strawberries, Candied Macadamia Nuts, Gorgonzola, Red Onion, Balsamic Vinaigrette 12

*"Nothing says fun  
like sandy ankles."*

...NIKO



#lavalavabeachclubwaikoloa



# Savor It! OF THE SEA

## **SIMPLE FISH** <G>

Freshly caught off the Kona Coast, Seared, Furikake Crusted or Blackened, Mango-Pineapple Salsa, Coconut Jasmine Rice, Chef's Fresh Vegetables 38

## **GINGER CRUSTED SEARED AHI**

Steamed Jasmine Rice, Broccoli, Shiitake Mushroom, Sweet Ponzu, Asian Pickles 38

## **HOOK, LINE & SINKER**

The Chef goes crazy with Fresh Fish from our Local Waters MP

## **COCONUT SHRIMP**

House made Ginger-Guava Sauce, Coconut Jasmine Rice 33

*Question: What's the difference between an ukulele and a fish??*

# OF THE LAND

## **BLACK ANGUS TRUFFLED NEW YORK STEAK** <G>

Hand Cut Truffle Fries, Oven Dried Tomato Cognac Butter, Chef's Fresh Vegetables 38

## **LOW & SLOW BABY BACK RIBS**

Guava Hoisin BBQ Sauce, Fries, or Make 'em Sweet 32

## **HUGGO'S TERIYAKI STEAK – SINCE 1969**

Flank Steak, Pineapple Fried Rice, Bok Choy 33

*BTW, If you think of a better fish joke... Let, minnow!*

## **PINEAPPLE CHICKEN FRIED RICE BOWL** <V>

Long Grain Rice, Edamame, Carrots, Garlic, Ginger, Egg 21

Switch to: Tofu + 0, Sauteed Shrimp +7, Coconut Shrimp +9, Teriyaki Steak +8, Lobster Tail + 15

## **LLBC BURGER**

Big Island Beef, Stuffed: Blue Cheese, Topped: Avocado, Fried Sweet Onion, Big Island Tomato, Arugula, Chive Aioli, Fries 18  
Cheddar or Swiss +2, Bacon +2

## **CHEF ERIC'S HALF HULI CHICKEN**

Smoked and Roasted, Lilikoi-Yuzu Glaze, Jasmine Rice, Chef's Vegetables 28  
Add half portion of Low & Slow Baby Back Ribs +10

## **FARM TO BEACH** <V, G>

Carrots, Onions, Mushrooms, Green Beans, Eggplant, Bell Pepper, Cauliflower, Cashews, Pumpkin Seeds, Coconut Curry Sauce, Jasmine Rice 24  
Add Chicken +6, Coconut Shrimp +11, Sauteed Shrimp +10

## **TAKE YOUR STEAK SURFING**

Add 4oz Lobster Tail +15,  
Trio of Coconut Shrimp +11,  
Sauteed Shrimp +10

*Answer: You can't TUNA fish!*

## **Sides & Extra Stuff** <G, V>

QUINOA SALAD <G> 5    COCONUT JASMINE RICE <G> 3    COCONUT COLE SLAW <G> 5

FRIES OR SWEET POTATO FRIES <G> 6    PINEAPPLE FRIED RICE <V> 6

<V> Vegetarian or can be made Vegetarian    <G> Gluten Free

## **Our Mission**

Lava Lava Beach Club is committed to providing uncompromised hospitality and service to our guests. Offering a fun, toes in the sand, laid back luxury experience complete with passionately inspired island cuisine and libations. If you feel that we haven't met your expectations, please ask for one of our friendly managers. Mahalo.

*Desserts is stressed spelled backwards – don't skip it!*