

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 16

EDAMAME <V>

Ginger, Shoyu, Sesame Oil 8

OUT-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 <G>

A Skillet of Garlic, Butter, Herbs & Shrimp, Garlic Bread 19

FOB SASHIMI

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

SHAKE-EM FRIES <V>

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

GARLIC BREAD <V>

Baguette, Garlic, Herb, Parmesan, Butter, *must try* 7

TROPICAL SALSA & CHIPS <V>

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 12

BAMBU PUPU

A sampling of our favorites...
Ahi Nachos, Coconut Shrimp &
Fritto Misto 26

ISLAND INSPIRED FLAT BREADS

Hamakua Mushrooms, Caramelized
Onion, Mozzarella, and Pesto 16

Kalua Pork, Spiced Candied
Pineapple, Hoisin-Honey Mustard,
Mozzarella and Scallions 16

Hapa Meatballs,
Hamakua Mushrooms, Spinach,
Mozzarella, Tomato Sauce 16

Kiawe Smoked Chicken, Arugula,
Caramelized Onions, Gorgonzola,
and White Garlic Sauce 16

Mango Tango Naan
Spiced Mangoes, Grilled Pineapple,
Caramelized Onion, Mozzarella
Cheese, Red Bell Pepper, Spicy
Coconut Curry and
Cilantro leaves 16

Traditional Pizza
Margherita
San Marzano Tomatoes,
Fresh Mozzarella,
Basil leaves 14

SOUPS & SALADS

GAZPACHO <G, V>

Local Tomatoes, Sweet Potato Chip, Macadamia Nut Pesto 6

HUKILAU CHOWDER

Chef's Choice of Local Seafood 8

"DA HALE" <G, V>

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

HAIL CAESAR

Local Baby Romaine, Aged Parmesan, Croutons 12

SPINUGULA <G, V>

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



Savor It! OF THE SEA

SIMPLE FISH <G>

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

GINGER CRUSTED SEARED AHI

Steamed Jasmine Rice, Fresh Vegetables, Shiitake Mushroom, Sweet Ponzu, Asian Pickles 37

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 32

OF THE LAND

USDA PRIME TRUFFLED NEW YORK STEAK

Hand Cut Truffle Fries, Oven Dried Tomato Cognac Butter, Chef's Fresh Vegetables 40

LOW & SLOW BABY BACK RIBS

Guava Hoisin BBQ Sauce, Fries, or Make 'em Sweet 31

WHEN YOU VISIT KONA, STOP BY OUR PARENT RESTAURANT, HUGGO'S

HUGGO'S

TERIYAKI STEAK – SINCE 1969

Flank Steak, Coconut Jasmine Rice, Bok Choy 31

PINEAPPLE CHICKEN FRIED RICE BOWL <V>

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

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

LLBC BURGER

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

CHEF SHAYNE'S HALF HULI CHICKEN

Smoked and Roasted, Lilikoi-Yuzu Glaze, Roasted Garlic Mashed, Asparagus 28
Add half portion of Low & Slow Baby Back Ribs +10

FARM TO BEACH <V>

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

TAKE YOUR STEAK SURFING

Add Four oz Lobster Tail +17,
Trio of Coconut Shrimp +11,
Garlic Shrimp +9

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

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 cuisine and libations. If you feel that we haven't met your expectations, please ask for one of our friendly maanglers. Mahalo

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

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