

SHAREABLES

BASKET OF CAJUN FRIES • \$7

Crispy french fries tossed in a cajun butter, topped with green onions and served with a side of ranch dressing

BASKET OF SWEET POTATO FRIES • \$10

Sweet potato fries drizzled with a hot honey sauce, tossed with walnuts & bacon and topped with goat cheese

BASKET OF MAUI ONION RINGS • \$11

Thick cut onion rings battered in a panko crust and fried golden brown with a bbq aioli

CRISPY BRUSSEL SPROUTS • \$9

Brussel sprouts fried to perfection & tossed in a sriracha honey glaze

DANNY'S ELOTE (STREET CORN) • \$6

2 ears of fresh grilled sweet corn tossed in a chili lime aioli, topped with grated cheese and cilantro

POOLSIDE WINGS • \$14

8 crispy bone-in wings tossed in your choice of sauce - Asian sweet heat, buffalo, BBQ or plain with our house seasoning. Served with a side of ranch dressing

COCONUT SHRIMP • \$17

4 hand breaded jumbo shrimp served with a Malibu rum thai chili sauce & pineapple salsa

BLACKENED STEAK TIPS • \$16

Blackened tenderloin steak tips served to your temperature choice, served with roasted peppers, caramelized onions & horseradish cream

SALADS

BBQ CHICKEN SALAD • \$15

Crisp romaine & arugula tossed with zesty ranch dressing with charred corn, black beans, red onion, tortilla strips, tomatoes, grilled chicken, applewood smoked bacon, cheddar cheese, pineapple salsa, cilantro & bbq sauce

CAESAR SALAD • \$11

Crisp romaine lettuce with crunchy croutons, savory parmesan cheese and housemade caesar dressing
+add grilled chicken \$5 +add grilled mahi \$8

SUMMER MELON SALAD • \$8

A medley of fresh summer melon - cantaloupe, honeydew and watermelon tossed with mint and a honey lime dressing

ARUGULA AND ORANGE SALAD • \$13

Arugula topped with orange supremes, sliced almonds, shaved red onion and goat cheese with a lemon poppy seed dressing
+add grilled chicken \$5 +add grilled mahi \$8

Available salad dressings: ranch • honey lime • caesar • lemon poppy • balsamic vinaigrette

SIDES

COLESLAW • \$4

SWEET POTATO FRIES • \$5

FRENCH FRIES • \$4

GRILLED SWEET CORN • \$3

SIDE CAESAR SALAD • \$5



LUNCH & DINNER MENU



Scan here to view our
upcoming events!

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. (GF) Food items are considered gluten free. (Note: Foods fried in oil that may contain gluten)*

SANDWICHES & MORE

Served with fries, +sweet potato fries \$2.
Gluten free wrap, gluten free bun +\$2

CANDIED BACON BLT • \$14

Candied walnut applewood bacon, crisp lettuce & tomato with a black garlic aioli on grilled Texas toast

CUBAN • \$14

Tender slow cooked pulled pork, ham, swiss cheese, yellow mustard & pickles on grilled ciabatta

HARBOR CHEESEBURGER • \$15

1/2 lb burger (cooked to order) topped with lettuce, tomato, American cheese, pickles & caramelized onions served on a brioche bun

BIG ISLAND GRILLED CHEESE • \$14

Grilled Texas toast filled with melted smoked gouda & cheddar, tender slow cooked pulled pork, bacon, housemade bbq sauce, grilled pineapple and cabbage slaw

CARIBBEAN CHICKEN SANDWICH • \$14

Caribbean marinated grilled chicken topped with grilled pineapple, swiss cheese, chili lime aioli, lettuce and tomato on a brioche bun

NASHVILLE HOT CHICKEN • \$14

Crispy buttermilk fried chicken topped with Nashville hot sauce, pickles, cabbage slaw on a brioche bun

CHICKEN CAESAR WRAP • \$15

Grilled chicken tossed with crispy romaine lettuce, crunchy croutons, parmesan cheese and housemade caesar dressing

CHICKEN QUESADILLA • \$13

Grilled chicken mixed with green onions, roasted red peppers & melty cheddar cheese folded into a tortilla and served with traditional salsa

MAHI FISH TACOS • \$16

3 tacos of blackened mahi topped with cabbage slaw, pineapple salsa and a chili lime aioli. Gluten free corn tortillas available

CHEESEBURGER SLIDERS • \$13

3 beef burger sliders topped with American cheese, caramelized onions & pickles

PULLED PORK SLIDERS • \$13

3 tender, slow cooked pork sliders served with a housemade bbq sauce, cabbage slaw & pickles

BUTTERMILK SOUTHERN FRIED CHICKEN FINGERS • \$13

4 hand dipped & crispy golden fried chicken fingers, served with your choice of dipping sauce

COCONUT CRUSTED MAHI • \$16

Also available grilled, topped with a Malibu rum sweet thai chili sauce and served with a pineapple salsa

DETROIT STYLE PIZZA

8 slices served on homemade deep dish dough, +cauliflower crust \$2

CLASSIC PEPPERONI • \$17

Homemade tomato sauce, brick cheese & pepperoni

SAUSAGE & PEPPER • \$19

Ground Italian sausage, roasted red peppers, caramelized onions, homemade tomato sauce, roasted garlic, gouda & brick cheese

BBQ CHICKEN • \$19

Tender grilled chicken, bacon, red onion, Chef Dom's bbq sauce, gouda & brick cheese topped with cilantro

HAWAIIAN • \$19

Homemade tomato sauce, ham, pineapple, bacon & brick cheese

CARAMELIZED WILD MUSHROOM • \$18

Roasted garlic, olive oil base, caramelized wild mushrooms, brick & goat cheese and caramelized onions topped with arugula tossed in a fresh lemon & truffle oil

HIPPOPOTAMUS • \$19

Homemade tomato sauce, pepperoni, ham, applewood smoked bacon, ground italian sausage, smoked gouda, parmesan & brick cheese



DESSERTS

SOFT SERVE ICE CREAM • \$3

Your choice of vanilla, chocolate or a twist of both!

+waffle cone \$4 +sugar cone \$3

ICE CREAM COOKIE SAMMY • \$6

Vanilla ice cream dipped in mini chocolate chips, sandwiched between two cookies

ask your server about today's cookie flavor

WARM COCONUT KEY LIME EMPANADA • \$6

A flour tortilla filled with a key lime pie filling and shredded coconut, folded and fried to golden brown, topped with graham cracker crumbs