

Tidepools




HO ONO ONO AI

appetizers

Polenta Crusted Scallops + gf harissa chili caramel sauce	21
Island Style Poke + gf kukui nut ogo cucumber avocado	21
Hamachi Sashimi + jalapeno chimichurri tobiko crispy ogo black garlic ponzu	19
Local Style Grilled Kalbi Ribs crispy garlic ponzu cucumbers	17
Crab and Ahi Dynamite + crab ahi shiitake mushrooms ogo kula onion tobiko dynamite sauce	25
Garlic Vinegar Pomme Frites v	12

KUPA A LAUAI

salads

GRAND HYATT KAUAI <i>Garden Greens</i> v	15
cherry tomato local cucumber orange carrot goat chevre blackened pecans papaya vinaigrette	
Tidepools Caesar	13
little gem greens house made caesar dressing anchovies taro croutons shaved parmesan	
Chilled Soba	22
kombu dashi cucumber radish green onions furikake	

LAU AI

vegetarian

Tofu Pad Thai	22
shishito peppers smoked yuzu aioli	
Forbidden Rice	19
coconut milk stir-fried vegetables thai flavors	
Crisp Tofu Fritter v	23
sautéed vegetables sweet chili sauce	

MAI KE KAI

from the sea

Hawaiian Catch + cold water lobster soy-ginger glazed ahi shrimp scallop molokai sweet potato lemongrass beurre blanc	47
Seared Hawaiian Ahi + sweet onion daikon warm vinaigrette truffle pea tendrils salad	47
Opah + gf + volcano candy spice jumbo lump crab meat herb potatoes papaya-habanero reduction hollandaise sauce	45
Macadamia Nut Crusted Mahi Mahi + roasted banana-macadamia nut sauce forbidden rice papaya-avocado relish	45

MAI KA AINA

from the land

Our steaks are prepared with fleur de sel and fresh cracked black pepper, finished with a whiskey compound butter. Served with Hawaiian sea salt and vinegar potatoes and seasonal vegetables.

Prime Center Cut Filet + hawaiian sea salt red wine demi glace	49
Prime New York Strip + hawaiian sea salt red wine demi glace	49
Chicken Piccata	35
white wine caper sauce fresh herbs risotto arugula	

ADD ON

Lobster Tail 26 | Shrimp 15 | Scallops 18

MEA AI MOMONA

sweet treats

Molten Chocolate Lava Cake	15	Malasadas	15
toffee macadamia nuts lappert's passion orange guava ice cream		chocolate sauce mango-passion fruit coulis koloa spiced rum pineapple caramel sauce	
Pine-Apple Upside Down Cake	15	Macadamia Nut Creme Brulee	15
pineapple apple candied cherries caramel cream sugared macadamia nuts		chocolate dipped biscotti berries candied macadamia nuts	

Manager - Luke Stelmach

|gf| - gluten free |v| - vegetarian Special dietary restrictions accommodated upon request.
+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Split Plate Charge of \$15 Per Entrée (includes full serving of accompaniments)
Parties of 6 or more will have a gratuity of 20% automatically included. One check only please.