



Maves
BEACH BAR

Handhelds



SHORE BREAK WRAP \$17

Lightly seasoned seared shrimp served in a spinach tortilla with crisp romaine Caesar dressing
Shore break - the area where the ocean waves meet the beach

ALOHA CHICKEN SANDWICH \$15

Chard chicken topped with teriyaki sauce and grilled pineapple slice on a brioche bun with lettuce, tomato and onion

Aloha - a Hawaiian greeting that means "Hello" or "Goodbye"

ONO BURGER \$16

Our special blend patty topped with our Red Onion Bacon Jam and Creamy Bleu Cheese

Ono - delicious in the Hawaiian language



Starters



THE GNARLY BIRDS \$12

Our grilled wings tossed in jerk sauce or mango habanero
Gnarly - totally awesome

RIP SHRIMP \$13

5 large shrimp breaded and fried, in a mild buffalo sauce topped with julienne celery and bleu cheese crumbles
Rip - to surf very well

PEARLING BITES \$11

Sweet creme corn bites, served with roasted garlic aioli drizzle, queso fresco crumbs, and our in-house pico de gallo
Pearling - when the surfboard nose dives underwater

GRINDZ BOMBS \$12

Our homemade buffalo chicken dip wrapped around bleu cheese, breaded and golden fried topped with a Jalapeño ranch and green onion
Grindz - really good food

LUAU NACHOS \$15

Fresh tortilla chips, queso, brisket, bbq sauce, cheddar jack, Jalapeño and sour cream
Luau - Hawaiian BBQ

AGGRO SLIDERS \$10

A new spin off the traditional slider, special blend of beef, grilled onions, Jalapeño, chipotle aioli, and pepper jack cheese
Aggro - an Australian expression for aggressive surfing or surfer

LONGBOARD RIBS \$14

Asian spice rub ribs, grilled and tossed in sweet chili gochujang and sriracha slaw
Longboard - a long surfboard

Salads



HAOLE CHICKEN SALAD \$15

BBQ grilled chicken, black bean and corn salsa, tortilla strips over romaine with BBQ sauce and ranch finished with a cheese quesadilla

Haole - a Hawaiian word for "foreigner"

MANGO SUMMER SALAD \$17

Spring mix, balsamic vinaigrette, grilled chicken, mango, candied pecans, sunflower seeds, Craisins, feta cheese

Entrees



GROUPEL VERACRUZ \$22

Pan seared Gulf grouper finished with our house made veracruz sauce (tomato, olive, caper, garlic) served over jasmine rice and fresh asparagus

BIG KAHUNA KABOBS \$18

Filet tips skewered with onions, peppers and mushrooms served with rice and beans topped with fresh chimichurri

Kahuna - a very large wave

PINEAPPLE CHICKEN TERIYAKI \$16

Grilled chicken stir-fried with jasmine, bell peppers and pineapple in pineapple shell and drizzled with teriyaki



BEACH BAR

Kids

(all kids meals served with choice of fruit cup or fries)

CORKSCREW SHRIMP \$10

MAC & CHEESE BITES \$9

TWO MINI CHEESEBURGERS WITH PICKLES \$9

Dessert

KEY LIME PIE \$7

PINEAPPLE UPSIDE DOWN CAKE \$8

