

DINNER

5:30 PM - 10 PM

STARTERS

SOUP

\$10

FRIED DILLY PICKS

\$14

PLEASE ASK YOUR SERVER

FRIED PICKLES, HOUSE BUTTERMILK DRESSING

A'U CRUDO (BLUE MARLIN)

\$18

FRESH OYSTERS SPICY MIGNONETTE

1/2 dozen\$18 dozen \$30

SMOKED SOY, YÙZU, CHILE, INAMONA, LIMU Signature Dish

KAUAI SHRIMP HUSH PUPPIES SPICY REMOULADE, HOUSE PICKLES

\$14

SMOKED AHI SPREAD SERVED WITH BAGUETTE.

\$14

VEGETABLES

HE'E (OCTOPUS) "CARPACCIO" \$18 OLIVE CAVIER, ORANGE, HERBS

GREEN GODDESS

\$16

BEETS BY MAHINA

\$16

\$20

SENSEI GREENS, AVOCADO, RADISH,

TOMATO, PISTACHIO

GOAT CHEESE, WATERCRESS, GRAPEFRUIT, SHERRY VINEGARETTE, SUNFLOWER SEED

MARGHERITA PIZZA

THIN CRUST, RED SAUCE, MOZZERELLA, BASIL

THE NAKED PIG PIZZA \$19

THIN CRUST, FROMAGE BLANC UNCURED BACON, SWEET ONION

MP\$ PIZZA SPECIAL PLEASE ASK YOUR SERVER

PIZZA ADD ONS: \$3 each olives, mushrooms, arugala, bacon

MAHINA FAMILY FEAST



\$37/PERSON, PLUS MARKET PRICE FISH

A'U CRUDO WHOLE FRIED FISH SESAME BOK CHOY CUCUMBER UME SALAD KALO, UALA, CHILI PEPPER WATER AIOLI

PICKLES

RICE

BANANA PUDDING

MAINS

SEARED AHI Signature Dish KALO, UALA, BOK CHOY, ONIONS, TOMATO, CHILI PEPPER AIOLI	\$36	HANDMADE PASTA BOLOGNESE, BEEF, PORK, TOMATO, PARMASAN	\$28
OFF THE HOOK Signature Dish UALA PUREE, ASPARAGUS, LEMON BUTTER COCONUT SAUCE	\$36	CHICKEN MELANESE ARUGALA, CHERRY TOMATOES, SHAVED PARMASAN & SHERRY VINEGARETTE	\$32
RISOTTO CRAB, SAFFRON, PEAS, CREAMA	\$32	PORK CHOP Signature Dish	\$38
MAHINA VEGGIE PLATTER RAW, BRAISED, ROASTED, STEAMED	\$34	RIBEYE STEAK CRISPY BRUSSEL SPROUTS, HOUSE GARLIC SAUCE	\$44

SIDES
BREAD \$4 RICE \$5 FRIES \$6 KALO & UALA \$8 VEGETABLES \$8