

Dinner

TAKE OUT
5 – 9 PM DAILY

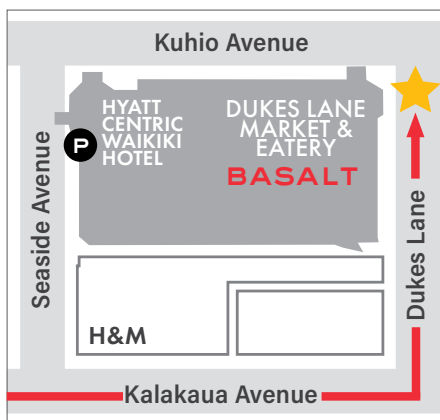
appetizers & salads

B Adobo Chicken Wings 16 Soy-vinegar glaze, garlic chili dipping sauce	Crispy Quinoa Shrimp ^{GF} 14 Toasted quinoa, aji amarillo aioli
B Rotisserie Duck Empanadas 13 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Smoked Kona Kampachi 17 Charred scallion, soy, pickled vegetables
Pork Belly Buns 13 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	Mixed Greens ^{GF} 10 Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing
Avocado Crostini 15 Focaccia, tomato, radish, feta cheese, pomegranate molasses	B Fattoush Salad 15 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette Add Feta Cheese (+\$2) or Grilled Chicken Breast (+\$6)
Lobster Bisque 10 Caramelized fennel, crème fraîche	Crab Salad ^{GF} 18 Jumbo lump crab, Big Island heart of palm, romanesco, herbed avocado dressing
Spicy Kampachi Poke 15 Housemade sambal, avocado mash, sweet soy sauce, rice chips	

Main Course

B New York Steak 35 Grilled 10oz striploin, hasselback potato, black pepper sauce, blue cheese Add: Roasted Garlic Shrimp, 5pcs (+\$9)	B Miso Black Cod 37 Steamed white rice, vegetable medley, dashi nage
B Prime Rib ^{GF} 10oz cut 31 14oz cut 45 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	Hokkaido Scallops 32 Pan seared, basil pommes puree, prosciutto XO sauce
Beef Short Ribs 30 Red wine braised, aji amarillo risotto, onion relish, gremolata	B Mixed Seafood Grill ^{GF} 47 Half lobster tail, Hokkaido scallops, shrimp, fresh catch, andouille 'fried rice', red pepper coulis, saffron rouille
Smoked Kurobuta Pork Chop 29 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	Fresh Catch of the Day 30 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
	Vegetable Gnocchi 23 Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen

sides Garlic Mash ^{GF} 6 Brussel Sprouts ^{GF} 8 Parisienne Gnocchi 10 Mushrooms ^{GF} 9



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2. Click ORDER ONLINE



CURBSIDE PICK UP

- Kalakaua Avenue
- Past Seaside Avenue
- Take immediate left on Dukel Lane
- Reach the end of the Lane, just before Kuhio Avenue
- Pick up your order!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B SIGNATURE DISH

^{GF} GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.