

Dinner

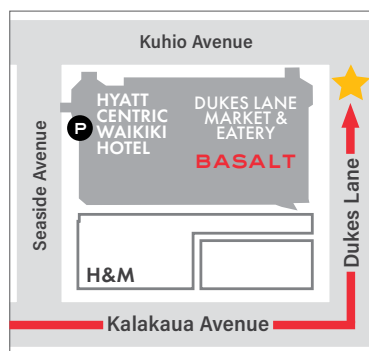
TAKEOUT
5 – 9 PM DAILY

appetizers & salads

| | | | |
|--|----|---|----|
| Chef's Poke | 15 | Duck Empanadas | 16 |
| Fresh local ahi, inamona, limu, rocoto soy, tobiko | | Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema | |
| Pulehu Charred Tako ^{GF} | 22 | Beef Fries | 16 |
| Spinach luau, ogo tomato onion salad, chili pepper water vinaigrette | | Peruvian spiced beef, mushrooms, waffle fries, avocado crema | |
| Fresh Oysters on the Half Shell | 28 | Gochujang Pork Bites | 14 |
| Half dozen Good Point Oysters from Willapa Bay, Washington. Chili pepper water mignonette, yuzu blood orange sake granita | | Fried pork, gochujang sauce, house-made kim chee, pickle, Waipoli mixed greens, sesame, green onion | |
| Crispy Quinoa Shrimp ^{GF} | 16 | Fattoush Salad | 16 |
| Toasted quinoa, aji amarillo aioli | | Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette | |
| Harissa Lime Shrimp Ceviche | 15 | Add Feta Cheese | 4 |
| Vegetable confetti of red and green onion, sweet pepper, cucumber, tomato, fresh herbs, marinated in three chili harissa lime dressing, avocado mash, sweet potato chips | | Roasted Local Beet Hummus | 18 |
| Adobo Chicken Wings | 16 | Basalt house-made hummus made with Kanekoa Farm baby red beets, pickled baby carrots, zucchini, sweet peppers, macadamia nuts, parsley, extra virgin olive oil, grilled pita bread, local Okinawan sweet potato chips | |
| Soy-vinegar glaze, garlic chili dipping sauce | | | |

Main Course

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|---|---------------------------|---|----|
| Prime Rib ^{GF} | 10oz cut 39 14oz cut 53 | Miso Black Cod | 49 |
| Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus | | Steamed white rice, vegetable medley, dashi nage | |
| New York Steak Frites ^{GF} | 42 | Macadamia Nut Crusted Fish | 39 |
| 10 oz grilled striploin, arugula, french fries, chimichurri | | Fresh pier 38 catch of the day, macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish | |
| Ribeye Steak ^{GF} | 56 | Mixed Seafood Paella | 58 |
| 12 oz sterling silver ribeye, Basalt steak rub, herb roasted potatoes, vegetable medley, B1 steak sauce | | Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage | |
| Kurobuta Pork Chop ^{GF} | 38 | Black Sesame Crusted Seared Ahi ^{GF} | 36 |
| 10 oz grilled bone-in chop, garlic mashed potatoes, bacon-cranberry brussel sprouts, pomegranate demi glace | | Inamona charred corn relish, sesame aioli | |
| Add | | Seafood Fettuccine | 35 |
| Cold Water Lobster ½ Tail | 21 | Shrimp, octopus, fresh fish, house pomodoro sauce, fresh herbs, capers | |
| Seared Scallop 1pc | 9 | | |
| Roasted Garlic Shrimp 5pcs | 11 | | |



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2. Click ORDER ONLINE



CURBSIDE PICK UP

- Kalakaua Avenue
- Past Seaside Avenue
- Take immediate left on Duker 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 DUKER LANE MARKET & EATERY

Items & prices are subject to change