






Dinner

TAKEOUT
5 – 9 PM DAILY

.....soups & salads.....

 Lobster Bisque 12 Caramelized fennel, crème fraîche	Fattoush Salad 16 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette
Roasted Corn Chowder 8 Yukon Gold potatoes, charred corn, green onion	Add
Add Applewood Smoked Bacon 3	Gouda Cheese 4
Mixed Greens  12 Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing	Grilled Chicken Breast 6
	Roasted Garlic Shrimp 5pcs 11

.....appetizers.....

Chef's Poke 15 Fresh ahi, inamona, limu, rocoto soy, tobiko	Togarashi Wings 20 Shichimi togarashi spiced, garlic chili dipping sauce
Smoked Fish Dip 15 Sesame lavosh, charred lemon	Beef Fries 16 Peruvian spiced beef, waffle fries, avocado crema
Charred Tako  24 Grilled Spanish octopus, harissa, potato, tomato agrodolce	Duck Empanadas 16 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema
Crispy Quinoa Shrimp  16 Toasted quinoa, aji amarillo aioli	Pork Belly Buns 14 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce
 Adobo Chicken Wings 20 Soy-vinegar glaze, garlic chili dipping sauce	

.....sides.....

Andouille Fried Rice 10	Brussel Sprouts  10
Garlic Mashed Potatoes 6	Asparagus Vierge 12

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

 SIGNATURE DISH

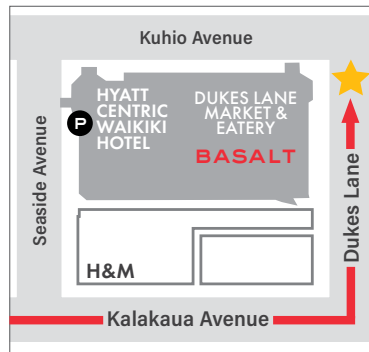
 GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

Items & prices are subject to change

Main Course

<p>B Prime Rib ^{GF} 10oz cut 39 14oz cut 53 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus</p>	<p>B Macadamia Nut Crusted Fish 39 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish aji amarillo Thai curry sauce</p>
<p>B New York Steak ^{GF} 42 Grilled 10 oz striploin, sauteed kale, crisp potato, burdock soubise, chimichurri Add Roasted Garlic Shrimp 5pcs 11</p>	<p>B Mixed Seafood Paella 58 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage</p>
<p>Ribeye Steak ^{GF} 56 12 oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glaze</p>	<p>Seafood Fettuccine 35 Shrimp, baby octopus, fresh fish, achiote tomato sugo, capers, olives</p>
<p>Smoked Kurobuta Pork Chop 34 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles</p>	<p>Vegetable Fettuccine 26 Charred vegetables, onions, mushrooms, tomatoes, asparagus, parmesan brodo Add Grilled Chicken Breast 6 Roasted Garlic Shrimp 5pcs 11</p>
<p>Fennel Coriander Crusted Seared Ahi 36 Pickled fennel, eggplant caponata, red wine demi glaze</p>	
<p>B Miso Black Cod 49 Steamed white rice, vegetable medley, dashi nage</p>	



CURBSIDE PICK UP

ONLINE ORDERING

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2. Click ORDER ONLINE



CURBSIDE PICK UP

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

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