

Dinner

TAKE OUT
5 – 9 PM DAILY

appetizers & salads

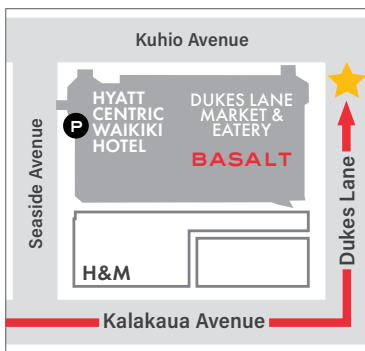
B Adobo Chicken Wings	18	Smoked Kona Kampachi	18
Soy-vinegar glaze, garlic chili dipping sauce		Charred scallion, soy, pickled vegetables	
B Rotisserie Duck Empanadas	15	Crispy Quinoa Shrimp GF	15
Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema		Toasted quinoa, aji amarillo aioli	
Pork Belly Buns	14	Lobster Bisque	12
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce		Caramelized fennel, crème fraîche	
Chef's Poke	MARKET PRICE	Mixed Greens GF	12
<i>*Limited Availability</i>		Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing	
Fresh local ahi, rocoto soy, charred avocado, tobiko		B Fattoush Salad	16
Spicy Kampachi Poke	16	Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	
Housemade sambal, avocado mash, sweet soy sauce, rice chips		Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)	

Main Course

B Prime Rib GF	10oz cut 37 14oz cut 51	B Miso Black Cod	40
Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus		Steamed white rice, vegetable medley, dashi nage	
B New York Steak	44	Mixed Seafood Paella GF	58
Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese		Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage	
Add: Roasted Garlic Shrimp, 5pcs (+\$11)		Fresh Catch of the Day	MARKET PRICE
Ribeye Steak GF	58	<i>*Limited Availability</i>	
12oz ribeye, potato confit, creamed kale, red wine demi glace		Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish	
Smoked Kurobuta Pork Chop	34	Shrimp Kabocha Risotto GF	34
Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles		Maitake mushroom, corn, tomato, parmesan brodo	
		Vegetable Gnocchi	26
		Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen	

sides

Garlic Mash GF 6	Parisienne Gnocchi 10	Brussel Sprouts GF 10	Asparagus Vierge 12
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CURBSIDE PICK UP

ONLINE ORDERING

1. Go to basaltwaikiki.com
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

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.